

GLOBAL BRAND EDUCATION GUIDE

SISTILLER'S SELECT.

1.0L 1928 1209 August 1928



THE FIVE SOURCES OF FLAVOUR

(%)



WATER

Natural limestone filtration - low iron, high mineral content

GRAIN

 $72\%~corn,\,18\%~rye,\,10\%~malted~barley$

FERMENTATION

Extended fermentation, 6/7 days for high esterification (flavour creation)

DISTILLATION

Triple copper pot still for a rich, aromatically dense spirit

MATURATION

Aging in new, charred and toasted barrels, in heat cycled warehouses

WATER: GLENN'S CREEK

(¥k)

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LIMESTONE SHELF FILTRATION

The water taken is from the is the best possible for making a flavourful spirit. It is filtered naturally through a limestone shelf that sits beneath Kentucky & Tennessee, which lends the spirit two advantages.

IRON CONTENT

Limestone strips the water of iron content, which offset flavour and discolours a distillate.

RICH MINERAL CONTENT

The water is also enriched with a brilliant mineral content - such as sodium, potassium, calcium and magnesium - all of which contribute to esterification/ the creation of bright top notes during fermentation.



GRAIN SELECTION, PRODUCTION & HARVESTING

CORN

Corn gives bourbon it's flavour and texture. It tastes directly of its material - think popcorn, corn on the cob, american biscuits - but it also combines with the aging process to create delicious sweet aromatics, such as maple syrup, caramel and vanilla. It also provides a spirit with a buttery, satisfying mouthfeel and texture.

• RYE

Rye provides spice of all kinds - baking & winter comfort spices and green aromatics such as pine, grass and cardamom.

• (MALTED) BARLEY

Malted barley produces the amylase enzymes need to convert all three grains' starches into the sugar needed to produce alcohol. It also gives wonderful flavours, such as cake, pastry, oat and light fruit.



FERMENTATION

HOW IS WOODFORD RESERVE UNIQUE IN TERMS OF FERMENTATION?

- Woodford Reserve's fermentation vats are constructed from Cypress Wood. Cypress fermentation was used back when bourbon was made on site by Oscar Pepper in the early to mid 1800s.
- Our fermentation process is among the longest in the industry, at 5 - 7 days. It creates a great depth of character and a complex range of flavors.



DISTILLATION

HOW IS WOODFORD RESERVE UNIQUE IN TERMS OF DISTILLATION?

- Woodford Reserve's copper pot stills were made in Scotland by A. Forsythe & Son, one of the world's foremost coppersmiths. Pot stills are the historic and traditional method of distilling whiskey and are often used today in Scotland and Ireland for distilling Scotch and Irish whiskey.
- Copper is fantastic for distilling Bourbon; it's an excellent heat conductor that reacts favorably to alcohol vapors, removing sulfites and imparting qualities that make for a superior whiskey.
- The unique flavor of Woodford Reserve is crafted by batching spirits crafted in two special processes: triple pot-distilled and double-distilled in a column thumper still set. Only the world's finest whiskey in the world can boast this dynamic flavor combination. We're also the only bourbon distillery in America to use the triple distillation process, which makes our bourbon extra smooth.



BARREL MATURATION

AGING PRACTICES

Our bourbon matures in new, charred, white oak barrels created in our very own cooperage, then ages in a heat-cycled warehouse until the flavour is perfect.

AGING TIME

In the U.S. where bourbon has no age requirement, "straight bourbon" must stay in the barrel a minimum of 2 years in newly charred oak barrels. At Woodford Reserve, our bourbon ages much longer than this!







WHAT PRODUCTS ARE AVAILABLE IN **OUR CORE LINE?**

Kentucky Straight Bourbon Whiskey, Double Oaked, Rye, Wheat, Malt

WHAT LUXURY/SUPER- OR **ULTRA-PREMIUM PRODUCTS ARE AVAILABLE?**

Batch Proof, Distillery Series, Masters Collection, Baccarat Edition

ARE THERE ANY AVAILABLE LIMITED **RELEASES/EDITION AVAILABLE?**

Limited Edition Kentucky Derby bottle & Holiday Bottle

- OFFICIAL PRODUCT NAME
 Woodford Reserve Kentucky Straight Bourbon Whiskey
- **PRODUCT ABV/PROOF** 45.2/90.4 US
- OFFICIAL PRODUCT NAME

72% Corn 18% Rye 10% Malt

SWEET AROA WOODFORD RESERVE BOURBON WHISKEY Spict JAROJA & TIURA



FLAVOUR WHEEL

BARREL AGING DETAILS: TYPES OF BARRELS USED, WHERE THEY ARE SOURCES, HOW LONG THE LIQUID AGES

We allow our bourbon to mature at its own rate, barrel by barrel. Age is measured by the passage of time. That is all it will tell you. 2 barrels of the same "age" can and will taste very different at Woodford Reserve, which is why we judge each barrel on the flavor profile or personality it brings to our batching process. Our target is flavour - not age.

 AVAILABILITY Widely available globally



- OFFICIAL PRODUCT NAME Woodford Reserve Rye
- **PRODUCT ABV/PROOF** 90.4 Proof

(%)

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 MASH BILL & PRODUCTION SPECIFICS
 53% Rye
 33% Corn
 14% Malt





- OFFICIAL PRODUCT NAME
 Woodford Reserve Malt
- **PRODUCT ABV/PROOF** 90.4 Proof
- MASH BILL & PRODUCTION SPECIFICS 51% Malted Barley 47% Corn 2% Rye





- **OFFICIAL PRODUCT NAME** Woodford Reserve Double Oaked
- **PRODUCT ABV/PROOF** 86.4 Proof
- MASH BILL & PRODUCTION
 SPECIFICS
 72% Corn
 18% Rye
 10% Malt



SWEE

AROMATICS



OFFICIAL PRODUCT NAME Woodford Reserve Double Oaked

(%)

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GLOBAL

BARREL AGING DETAILS: TYPES OF BARRELS USED, WHERE THEY ARE SOURCES, HOW LONG THE LIQUID AGES

Matured in separate charred oak barrels — the second toasted heavily before a light char.(to be compliant with regulation).

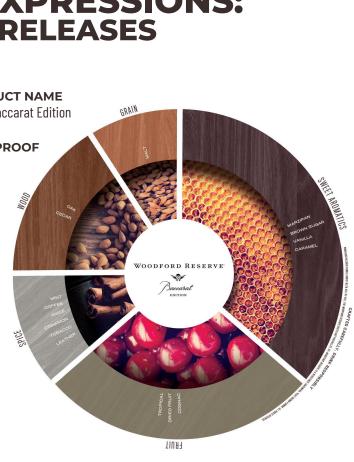
- **DIFFERENTIATION FROM GENERAL MARKET LINE** Sweet aromatics highlighted
- AVAILABILITY
 Widely available globally







- OFFICIAL PRODUCT NAME Woodford Reserve Baccarat Edition
- **PRODUCT ABV/PROOF** 90.4 Proof





- OFFICIAL PRODUCT NAME Woodford Reserve Baccarat Edition
- BARREL AGING DETAILS: TYPES OF BARRELS USED, WHERE THEY ARE SOURCES, HOW LONG THE LIQUID AGES

Finished in select XO Cognac Barrels. Sourced by our Master Distiller Chris Morris, each barrel has seen three seasons of cognac before being filled with Woodford Reserve. The result is the best of both spirits – a balance of crisp American and French oak notes, complex fruit character, subtle spiciness and a creamy confectionary finish.

DIFFERENTIATION FROM GENERAL MARKET LINE

-Proprietary Yeast -Enhanced maturation, finishing in select XO Cognac casks for a minimum of 3 years

AVAILABILITY
 Widely available globally



WOODFORD RESERVE°



EDITION

WOODFORD RESERVES

Baccane

WOODFORD RESERVE[®]

THE #1 SUPER PREMIUM AMERICAN WHISKEY IN THE WORLD

NOODFORDR

Baccarat

THE MOST PRESTIGIOUS FRENCH CRYSTAL ARTISANS

TWO ICONS OF CRAFTSMANSHIP HAVE COME TOGETHER TO CREATE WOODFORD RESERVE BACCARAT EDITION



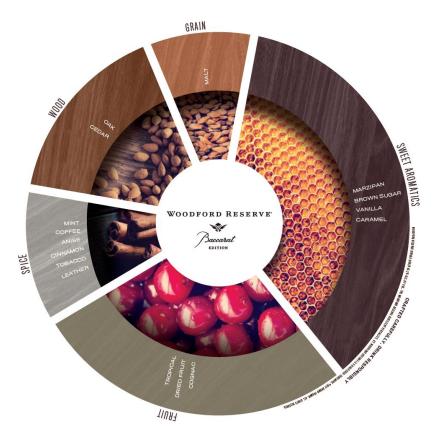
WOODFORD RESERVE

WOODFORD RESERVE



THE ULTIMATE EXPRESSION FROM WOODFORD RESERVE

Woodford Reserve Baccarat Edition is crafted by uniquely finishing the most complex and balanced Kentucky Bourbon in select XO Cognac barrels. Sourced by our Master Distiller Chris Morris, each barrel has seen three seasons of cognac before being filled with Woodford Reserve. The result is the best of both spirits – a balance of crisp American and French oak notes, complex fruit character, subtle spiciness and a creamy confectionary finish.



WOODFORD RESERVE BACCARAT EDITION – The Ultimate Expression of the best American Whiskey & Finest French Cognac







WOODFORD RESERVE