

BUFFALO TRACE

DISTILLERY

September 26, 2022

Hello!

Many thanks for your purchase of Thomas H. Handy Sazerac, our uncut and unfiltered Straight Rye Whiskey. Our distilling team was delighted to hear that last year's release earned 97 points and was named in the top 100 spirits by judges at the 2022 Ultimate Spirits Challenge.

We hope you enjoy the unique whiskey contained in these bottles. Thomas H. Handy Sazerac Straight Rye Whiskey was first launched in response to a consumer request for more well-aged and barrel strength whiskey. This year's offering is comprised of barrels aged for over 6 years. We filled these barrels at 125 proof back in 2016, but after years of aging the whiskey is now 130.9 proof.

The glass bottle chosen for Thomas H. Handy Sazerac is designed to showcase the whiskey's dark and rich color. The back label provides a full product story and description. Every case has been hand bottled and labeled to ensure the highest quality finish. The tissue paper has been added to protect the finished package.

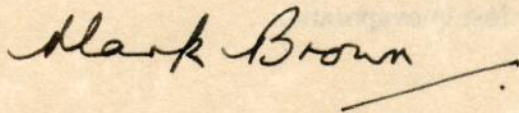
On the reverse side of this letter you'll see a fact sheet about the barrels selected for this particular release. Hopefully you will find the intricate details of these particular barrels interesting.

Thank you again for your purchase of this limited supply of Thomas H. Handy Sazerac Rye. If we at Buffalo Trace Distillery can be of any further assistance, please do not hesitate to make contact.

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With best regards,



Mark Brown
President and CEO
Buffalo Trace Distillery



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THOMAS H. HANDY SAZERAC STRAIGHT RYE WHISKEY

Distiller

Buffalo Trace Distillery, Franklin County, Kentucky

Age Profile

Year of Distillation: Spring of 2016

Release: Fall of 2022

Release Brand name: Thomas H. Handy Sazerac Straight Rye Whiskey

Proof for release: 130.9 proof

Recipe

Large Grain: Minnesota Rye

Small Grain: Kentucky Corn; Distillers Grade #1 and #2

Finish Grain: North Dakota Malted Barley

Cooking / Fermentation

Milling screen: #10

Cook Temperature: 240 degrees Fahrenheit

Water: Kentucky limestone with reverse osmosis

Fermentation: Carbon steel / black iron fermenter

Mash: Sour

Distillation & Aging

Distillation: Double distilled; beer still and doubler

Proof off still: 135 proof

Barrel: New, white oak; #4 char; charred for 55 seconds

Barrel maker: Independent Stave; Lebanon, MO

Barrel entry proof: 125 proof

Barrel size: 53 liquid gallons; 66.25 original proof gallons

Warehouse: Warehouses I, L, and M

Floor: 2nd, 4th, 5th, and 6th floors

Evaporation loss: 31% of the original whiskey lost to evaporation

Bottling

Filtration: None

Product Age: 6 years and 4 months old at bottling

Tasting comment: Nose: Floral notes, anise, marmalade, and meringue
Palate: Baking spice with a burst of orange peel and subtle dark chocolate
Finish: Long finish of cinnamon, praline, and candied orange