

• A . D . LAWS •

FOUR GRAIN STRAIGHT BOURBON

• WHISKEY •

CASK STRENGTH



ALC./VOL: Varies by barrel

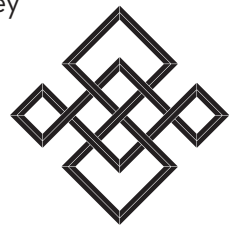
A.D. Laws Whiskey House is a grain-to-glass distillery in Denver, Colorado that applies a “there are no shortcuts” philosophy to each batch of whiskey produced. Each batch is milled, cooked, fermented, distilled, and aged on-site, utilizing heirloom grains from family-owned Colorado farms. The practice of open air, on-grain fermentation captures the essence of Colorado’s terroir while the copper pot-column still produces a robust, grain-forward style of whiskey that is aged in 53 gallon charred oak barrels for a minimum of three years.

This whiskey is crafted from the four “American mother grains”: corn, wheat, barley, and rye. There aren’t many four grain bourbons on the market because they are difficult to make. Through a labor-intensive stepped cook process (in which individual varietals require different cooking temperatures and durations to maximize flavor), each grain varietal lends its unique characteristics to the whiskey.

The single barrel, cask strength expression of the flagship A.D. Laws Four Grain Straight Bourbon is anything but ordinary. These single barrels are considered “The Cream” and represent the most eccentric and varied expression of our Four Grain Bourbon.

- ◆ Mash Bill: 60% corn, 20% heirloom wheat, 10% heirloom rye, 10% heirloom malted barley
- ◆ Aged over three years in new, 53 gal, charred oak barrels and bottled at cask strength
- ◆ Tasting notes vary from barrel to barrel

ACCOLADES



LAWS
• WHISKEY •
HOUSE

CRAFT OVER COMMODITY - QUALITY OVER QUANTITY - WHISKEY ABOVE ALL.®

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