

• A . D . LAWS •

FOUR GRAIN STRAIGHT BOURBON

• WHISKEY •



ALC./VOL: 47.5%

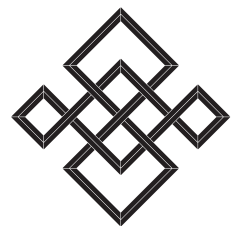
ACCOLADES



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 flagship 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 varieties require different cooking temperatures and durations to maximize flavor), each grain varietal lends its unique characteristics to the whiskey.

- ◆ 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
- ◆ Tasting Notes: Aromas of orange blossom compliment notes of black tea, honey, and dusty pepper on the nose. Flavors of pekoe tea, orange peel, cinnamon, and vanilla custard dominate the palate. Hints of sweet tobacco and spice lead to a rich, dry finish.



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HOUSE

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

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