

• A . D . LAWS •

TRITICUM STRAIGHT WHEAT

• WHISKEY •



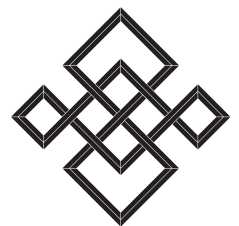
ALC./VOL: 50%

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.

Our Tricum Wheat Whiskey is skillfully crafted using a Soft White Centennial Wheat grown in the high altitude San Luis Valley of Southern Colorado. This heirloom varietal of Spring wheat produces a soft and floral whiskey with a bright clean finish.

- ◆ Mash Bill: 100% heirloom wheat
- ◆ Aged over three years in new, 53 gal, charred oak barrels
- ◆ Tasting Notes: Aromas of apple orchard and orange blossoms on the nose with notes of honey and marmalade. Lilacs, apple and bergamot on the palate with hints of wild strawberry and honey suckle. Ends with a clean bittersweet finish.

ACCOLADES



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HOUSE

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

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