

LEGENDARY WHISKEY BLENDERS

HIGH PROOF TRIPLE CASK

🚔 STRAIGHT BOURBON WHISKEY FINISHED IN SHERRY & COGNAC CASKS 🚑





ALTER EGO SERIES

A CASK STRENGTH ENTRY TO OUR AWARD-WINNING ALTER EGO SERIES

An extraordinary mingling of bourbons finished in three types of European casks; Oloroso Sherry, Pedro Ximenez Sherry, and Cognac. Our original Triple Cask is bottled in the mid-nineties, however, this higher proof release really emphasizes the boldness of the finishing casks - a treat normally only Doc's Master blender gets to experience. Enjoy this limited release at cask strength.



2022-2023 AWARDS

"Best Independent Bottler" 2022 Ascot Awards

2022 WA State Bourbon Distillery of the Year New York International Spirits Competition

FINALIST | Best Whiskey

Tales of the Cocktail, Ascot Awards, S.F. World Spirits Competition



PROOF: 114.6

SENSORY NOTES



Cracker jacks, nut brittle, dark chocolate cherries, fruit leather and stewed plums



Marzipan, dark cherries, whipped cream, allspice, caramel, and rich oak tannins



A complex bourbon that keeps you sipping for more. This cask strength edition really showcases the finishing casks.

BLENDING CASKS

Release Number 22-004

MASHBILL No. 1

75% corn

21% rye

4% malted barley

MASHBILL No.2

60% corn

36% rye

4% malted barley

FINISHING & MATURATION

American White Oak

5 years old

Ex-Cognac puncheons/hogsheads/barrels

11 months - 1 year

Ex-Pedro Ximenez Sherry butts

11 months - 1 year

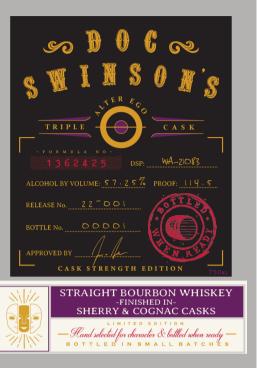
Ex-Oloroso Sherry butts

11 months - 2 years





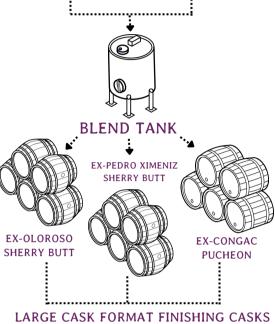




CASK STRENGTH

~ PROCESS METHOD ~





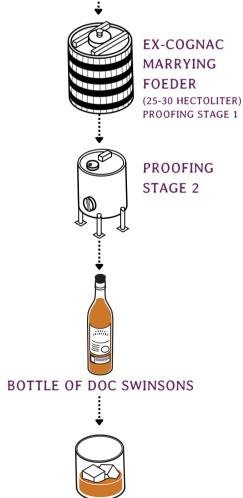
DESCRIPTION

Utilizing methods from heritage blenders, Doc Swinson's Master Blender, Jesse Parker, selected two bourbon mash-bills aged at least 5 years in American white oak and blended them together before finishing them in Cognac puncheons, Pedro Ximenez Sherry, and Oloroso Sherry Butts curated to layer in and tease out delicate flavor profiles.

Once deemed ready all three finishing cask types are blended together and further rested in large oak barrels called foeders (that previously held Cognac) before bottling. We believe this award-winning whiskey pays homage to the history of blending, all while allowing the American bourbon to shine through.







YOUR ENJOYMENT