

TRIPLE CASK

= WHISKEY BLENDERS=

STRAIGHT BOURBON WHISKEY FINISHED IN SHERRY & COGNAC CASKS (





ALTER EGO SERIES

INSPIRED BY SCOTTISH AND IRISH WHISK(E)Y BLENDING TECHNIQUES

Doc's took two bourbons, blended them, and further aged them in PX Sherry, Oloroso Sherry, and Cognac casks to create this expressive, layered, and smooth Bourbon that is bound to stimulate the senses.

HOW TO DRINK

It is spectacular neat, but we also find it goes well with ice or in a classic cocktail such as an old-fashioned, Manhattan or Sazerac.



2022-2023 AWARDS

TRIPLE CASK BOURBON



DOC SWINSON'S

"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: 95.8

SENSORY NOTES



Cracker jacks, caramel, nut brittle, dark cherries and chocolate-covered caramels



Marzipan, bright cherry, spearmint, whipped cream, spicy cinnamon, and nutmeg



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

BLENDING CASKS

Bourbon No. 1

80% corn

36% rye

4% malted barley

Bourbon No.2

75% corn

21% 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

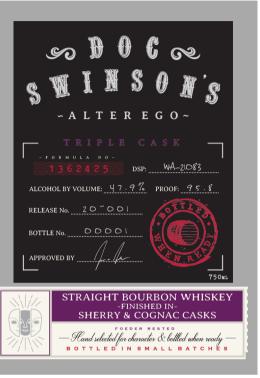
Ex-Oloroso Sherry butts

11 months - 2 years

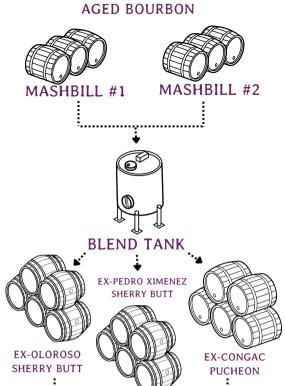








TRIPLE CASK ~ PROCESS METHOD ~



LARGE CASK FORMAT FINISHING CASKS

EX-COGNAC MARRYING FOEDER (25-30 HECTOLITER) PROOFING STAGE 1



PROOFING STAGE 2



BOTTLE OF DOC SWINSONS



YOUR ENJOYMENT

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.



