

DOC SWINSON'S

LEGENDARY
WHISKEY BLENDERS

FRENCH TOASTED

STRAIGHT BOURBON WHISKEY FINISHED IN NEW TOASTED FRENCH OAK CASKS

LIMITED RELEASE



EXPLORATORY CASK SERIES

Resting your spirits in additional new or used oak of different origins can help balance, intensify, and mellow or flavor the spirit in ways we may have never tasted before. This is the first release of our double-oak whiskey line. With the intention to focus on French oak, we selected casks often found in the maturation of some of the best wines in the world.

Nestled in the heart of Cognac, France, Taransaud Cooperage is well known for high quality and limited production oak casks. Starting with trees from the famed Troncaise forest and seasoning the oak for no less than 36 months causes these barrels to have a subtle focus on minerality and boldness of sweet and spicy notes that complement our bourbon extremely well.



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

EXPLORATORY CASK SERIES



PROOF: 110.6

SENSORY NOTES



Cream, toasted vanilla, clove and roast pecans



Dark chocolate, stone fruits with toasted notes of vanilla, clove, and baked apple bread.



A sweet and spicy bourbon that lingers on the tongue, citrus and light moves into long middle and flavorful end.

BLENDING CASKS

RELEASE No: 22-0008

MASHBILL No. 1

60% corn
36% rye
4% malted barley

MASHBILL No. 1

75% corn
21% rye
4% malted barley

FINISHING & MATURATION

American White Oak
minimum 5.5 years old

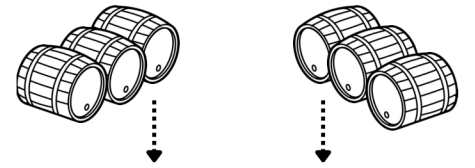
New French Oak from Taransaud Cooperages-
Medium toast

Seasoned for minimum 36 months.
600L - 28 days-3 months



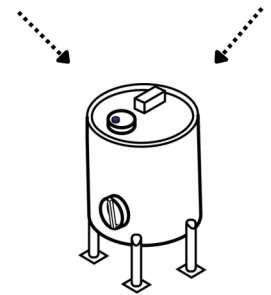
FRENCH TOASTED ~ PROCESS METHOD ~

MASHBILL #1 MASHBILL #2



FRENCH OAK
MEDIUM TOASTED

FRENCH OAK
MEDIUM TOASTED



BLEND & PROOF



BOTTLE OF DOC SWINSONS



YOUR ENJOYMENT

FRENCH TOASTED

AMERICAN OAK IS THE MOST COMMONLY USED OAK IN THE BOURBON INDUSTRY, AND IT CONTRIBUTES THE SIGNATURE FLAVORS WE KNOW AND LOVE, SUCH AS CARAMEL AND VANILLA. HOWEVER, THERE ARE MANY DIFFERENT TYPES OF OAK SPECIES ON THE PLANET, EACH WITH ITS OWN DISTINCT FLAVOR PROFILE. THIS IS DOC SWINSON'S FIRST RELEASE THAT FOCUSES ON VIRGIN OAK PROFILES. WE BELIEVE YOU WILL BE PLEASANTLY SURPRISED BY HOW ENJOYABLE THIS ADVENTURE IS! AGED FOR AT LEAST 5 YEARS IN NEW AMERICAN OAK CASKS BEFORE BEING FINISHED IN TOASTED FRENCH OAK CASKS TO IMPART NOTES OF CREME BRULE, EXOTIC SPICES, AND BUTTERSCOTCH.

EASY-CRACKING WAX, SIMPLY TWIST TO OPEN

QR CODE

DISTILLED IN INDIANA.
METICULOUSLY BLENDED AND
BOTTLED BY DISTILLERS WAY LLC.
FERNDALE, WASHINGTON
WWW.DOC5WHISKEY.COM

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

NON-CHILL FILTERED TO PRESERVE FULL FLAVOR

DOC SWINSON'S
-EXPLORATORY-
CASK

FRENCH TOASTED

FORMULA NO. 1516523 DSP: WA-21083

ALCOHOL BY VOLUME: 50.0% PROOF: 100.0

RELEASE No. 2270001

BOTTLE No. 1/1000

APPROVED BY: [Signature]

750ml

STRAIGHT BOURBON WHISKEY
-FINISHED IN-
TOASTED FRENCH OAK CASKS

LIMITED EDITION
Hand selected for character & bottled when ready
BOTTLED IN SMALL BATCHES

DESCRIPTION

French Toasted is the first of many Exploratory Cask releases focused on oak varieties from around the world. We chose French Oak because of its unmatched qualities of spice, floral, and fruit characteristics which our Master Blender thought would pair exceptionally well with our bourbons. Choosing barrels from the heart of Cognac, France was important to us; we honed in on a number of cooperages and selected Taransaud cooperages to be the leader in this release. Taransaud is known for producing exceptionally high quality barrels that are often used in many of the best wines and spirits in the world. They produce a limited number of casks and are allocated in small numbers each year to producers; we were lucky to get our hands on these ones! The oak is seasoned for a minimum of 36 months, air-dried, and then toasted to a medium level. This focuses the flavors towards subtle mineral, sweet, and spicy characteristics.

PRODUCT SPECS

CASE DIMENSIONS:

13"H x 9.75"L x 6.5"W

BOTTLE DIMENSIONS:

12.1"H x 3"W

CASE CONTENTS:

6 X 750 ml Bottles



EXPLORE MORE OF
DOC'S AWARD
WINNING LINEUP



The Barrels used in this release came exclusively from Taransaud Cooperages, nestled among famous cognac houses. They were then seasoned for a minimum of 36 months, far longer than most and paired with a medium toast. This allows the sweetness and spice to come through on the spirit.