



Contact: Amy Preske
PR & Events Manager
apreske@buffalotrace.com
502-696-5957
www.buffalotracediakit.com

For Immediate Release

**BUFFALO TRACE DISTILLERY EXPERIMENTS
WITH AGING BARRELS ON DIFFERENT WAREHOUSE FLOORS**

*Bourbon Aged on Three Different Warehouse Floors
Are the Latest Experiment in this 12-Year-Old Bourbon Release*

FRANKFORT, FRANKLIN COUNTY, KY (May 22, 2014) What happens when you age the exact same bourbon, for the same length of time, but on different warehouse floors? Does the altitude make a difference? Buffalo Trace Distillery attempts to find out in its latest experiment.

The Warehouse Floors Experiment was started in 2001, when Buffalo Trace's Rye Mash recipe #1 was put into barrels and then aged on floors one, five, and nine of Warehouse K. This brick warehouse has nine wooden floors in total and was chosen for this experiment due to the variety of tastes it provides during the aging process. Here's how the experiment panned out:

The barrels aged on the first floor of Warehouse K resulted in a bourbon with a delicate flavor, subtly sweet, with a very mild oak taste.

Barrels aged on the fifth floor of Warehouse K yielded a bourbon that tasted of sweet vanilla and a light caramel, coupled with light wood flavors.

The ninth floor of Warehouse K resulted in a bourbon with a deep aroma. The flavor was of a roasted nut sweetness paired with green pears and figs.

“Through this experiment, we learned that something as simple as varying which floor a bourbon ages on does bring out different flavors in the bourbon, said Harlen Wheatley, master distiller. “The higher floors had slightly deeper, woody notes as well as more varying fruity flavors.”

These barrels are part of the more than 2,000 experimental barrels of whiskey aging in the warehouses of Buffalo Trace Distillery. Each of these barrels has unique characteristics that differentiate it from all others. Some examples of these experiments include unique mash bills, type of wood and barrel toasts. In order to further increase the scope, flexibility and range of the experimental program, an entire micro distillery, named The Colonel E.H. Taylor, Jr. “OFC” Micro Distillery, complete with cookers, fermenting tanks, and a state-of-the-art micro still has been constructed within Buffalo Trace Distillery.

The Experimental Collection is packaged in 375ml bottles and packed 12 to a case, with three bottles from each warehouse floor in a case. Each label includes all the pertinent information unique to that barrel of whiskey. These whiskeys retail for approximately \$46.35 each. These particular rare experimental bottles should be available in June. For more information on the Experimental Collection or the other products of Buffalo Trace Distillery, please contact Elizabeth Hurst at ehurst@buffalotrace.com.

About Buffalo Trace Distillery

Buffalo Trace Distillery is an American family-owned company based in Frankfort, Franklin County, Kentucky. The Distillery's rich tradition dates back to 1786 and includes such legends as E.H. Taylor, Jr., George T. Stagg, Albert B. Blanton, Orville Schupp, and Elmer T. Lee. Buffalo Trace Distillery is a fully operational Distillery producing bourbon, rye and vodka on site and is a National Historic Landmark as well as is listed on the National Register of Historic Places. The Distillery has won seven distillery titles since 2000 from such notable publications as *Whisky Magazine*, *Whisky Advocate Magazine* and *Wine Enthusiast Magazine*. It was named *Whisky Magazine* 2010 World Icons of Whisky “Whisky Visitor Attraction of the Year.” Buffalo Trace Distillery has also garnered more than 200 awards for its wide range of premium whiskies. To learn more about Buffalo Trace Distillery visit www.buffalotracedistillery.com. To download images from Buffalo Trace Distillery visit www.buffalotracedmediakit.com

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