



# ST. AUGUSTINE

## DISTILLERY CO.

THE SPIRIT OF FLORIDA®

### PORT FINISHED BOURBON

#### ◆ ABOUT THIS WHISKEY

We take our award winning Florida Straight Bourbon and finish it in port wine barrels from our neighbors at San Sebastian Winery. When the port is bottled, they send those barrels to us, and we add our mature Florida Straight Bourbon, and let it rest in those barrels for 3-6 months. We then send those barrels back to San Sebastian for the process to start again. Aged for a minimum of three years in the Florida heat, our barrels never rest.

We bottle this spirit at 102 (51% ABV) with a mash bill consisting of 60% corn, 22% barley and 18% wheat. This proof best showcases and preserves the tremendous fruit that is evident in this unique bourbon.

#### ◆ COLOR

Deep, garnet red.

#### ◆ PROOF

102

#### ◆ NOSE

Ripe plum and cherries, salted caramel, fig newton, fruit leather, cast iron skillet cornbread.

#### ◆ TASTE


Sweet entry, full, creamy coating, honeysuckle, black pepper, dark cherry and raisins. Caramel, vanilla, and coconut.

#### ◆ FINISH

The result is spectacular: A beautiful full-bodied bourbon with a long, fruit-forward finish.

[staugustinedistillery.com](http://staugustinedistillery.com)

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 @staugustinedistillery

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Enjoy, but please drink responsibly.

750ML Bottles Per Case: 6  
Cases Per Pallet: 100

