

ST. AUGUSTINE "DISTILLERY." THE SPIRIT OF FLORIDA®

TOASTED FINISH BOURBON

ABOUT THIS WHISKEY

How did we create this toasty take on our Florida bourbon? Simple: by playing with fire. Like all of our Florida bourbon, this spirit first began its aging process by entering 53-gallon American white oak barrels, toasted, then flame-charred to our specifications. Next, we let the barrels age for three to five years while mother nature worked her magic. This initial aging period allows the spirit to gather 100% of its color and up to 70% of its flavor as it mingles with the charred oak barrels.

For this release, we didn't stop there. Instead, we transferred our mature Florida bourbon out of the charred oak barrels and into barrels which have been lightly toasted for a final finishing period. This toasting process brings the wood's natural sugars right to the surface so they can be captured by the bourbon. Just a short stint in a toasted barrel allows our Florida bourbon to adopt a warm character featuring notes of vanilla, marshmallow, and malt. The result is an approachable, delightfully inviting bourbon that we can't wait to share with you.

COLOR

Caramel brown.

PROOF

94

♦ NOSE

Complex nose, with tons of vanilla, sweetgrass, and oak.

◆ TASTE

Marshmallow heavy palate, with strong vanilla and malt.

FINISH

Slight spice, and vanilla on the breath out. Medium long finish.

staugustinedistillery.com

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Enjoy, but please drink responsibly.

