

Red Saw Bourbon Whiskey

Recipe:

Primary Grain: 51% Corn, Meisenzahl Farm, Honeoye Falls, NY
Secondary Grain: 34% Winter Rye, Meisenzahl Farm, Honeoye Falls, NY
Secondary Grain: 15% 6-row Malted Barley, Pioneer Malting, Rochester, NY
Yeast: Distilamax DS, Lallemand
TTB Classification: Bourbon Whiskey

Distillation:

Distilled by: Honeoye Falls Distillery, LLC in Honeoye Falls, NY
Still: Batch distillation, 300 G hybrid pot still with 4 plates
Distilled: Q1 2016

Barrel Aging:

Batch #: 2
of Barrels: 10
Average Brl Size (G): 10
Barrel Type/Source: New, White Oak; The Barrel Mill, Avon, MN

Barrel #:	Entry Proof	Entry Date	Size (G)	Char
21	111.4	2/2/2016	10	4
22	111.4	2/2/2016	10	4
23	108.8	2/2/2016	10	4
24	108.8	2/8/2016	10	4
25	108.8	2/8/2016	10	4
26	108.8	2/8/2016	10	4
27	108.8	2/10/2016	10	4
28	115.2	2/10/2016	10	4
29	115.2	2/10/2016	10	4
30	115.2	2/10/2016	10	4

Barrel Dump Date: 7/22/2016
Batched Exit Proof: 110.6
Age Statement (mo): 5

Bottling:

Dilution: Hemlock Lake sourced, Reverse Osmosis treated
Filtration: 5um particle filter to remove large char pieces; Non-chill filtered
Bottle Strength: 48% abv, 96 proof