



Red Saw Bourbon Whiskey

Batch 11 Specifications

Mashbill

- Primary Grain: 51% Corn, Meisenzahl Farm, Honeoye Falls, NY
- Secondary Grain: 34% Rye, Meisenzahl Farm, Honeoye Falls, NY
- Finishing Grain: 15% 6-row Malted Barley, Pioneer Malting, Rochester, NY

Fermentation

- Yeast: Distillamax DS, Lallemand
- Nutrient: Distillavite GN, Lallemand
- Fermenters: Stainless Steel

Distillation

- Distilled by: Honeoye Falls Distillery, LLC in Honeoye Falls, NY
- Distillation Method: Batch distilled, 300G hybrid pot still w/ 4 plates
- Distilling season: Fall 2016

Small Batching

- Barrel Count (ea): 7
- Bbl Size (G): 30
- Barrel Type/Source: New, white oak
- Char Level: 3
- Cooper: The Barrel Mill, Avon, MN
- Barrel Dump Date: 11/17/2017
- Barrel Exit Strength: 57.6% alc/vol, 115.2 proof
- Angel's Share: 10.64 %
- Age Statement (mo): 14

Bottling

- Dilution Water: Hemlock Lake sourced, Reverse Osmosis treated
- Filtration: 5 um particle filter to remove large char pieces; non-chill filtered
- Bottle Strength: 48% alc/vol, 96 proof
- Bottle's Produced: 1089

For questions or comments, please contact Head Distiller at: tealschlegel@hfdistillery.com

Further small batch specifications available at www.hfdistillery.com/spirits/red-saw-bourbon/