

BUFFALO TRACE

DISTILLERY

September 20th, 2007

Dear Friend of Buffalo Trace,

Many thanks for your purchase of Thomas H. Handy Sazerac, our uncut and unfiltered Straight Rye Whiskey. This whiskey was awarded the "Double Gold Medal" at the 2007 San Francisco World Spirits Competition.

We hope you and your customers enjoy the unique whiskey contained in these bottles. Our Thomas H. Handy Sazerac Straight Rye Whiskey has been produced in response to consumer requests for more well-aged and barrel strength whiskey. This offering is comprised of barrels over 6 years and 5 months old. We filled these barrels at 125 proof back in 2001, but after years of aging the whiskey is now 134.8 proof.

The glass bottle chosen for Thomas H. Handy Sazerac is designed to showcase the whiskey's dark and rich color. The back label provides a full product story and description. Every case has been hand bottled and labeled to ensure the highest quality finish. The tissue paper has been added to protect the finished package.

On the reverse side of this letter you'll see a fact sheet about the barrels selected for this particular release. Hopefully you and your customers will find the intricate details of these particular barrels interesting.

Thank you again for your purchase of this very limited supply of Thomas H. Handy Sazerac. If we at Buffalo Trace Distillery can be of any further assistance please do not hesitate to contact us at the following numbers or e-mail addresses:

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With best regards,



Mark Brown
President and CEO
Buffalo Trace Distillery

DISTILLING TRADITION SINCE 1787



THOMAS H. HANDY SAZERAC STRAIGHT RYE WHISKEY

Distiller

Buffalo Trace Distillery, Franklin County, Kentucky

Age Profile

Year of Distillation: Spring of 2001

Release: Fall of 2007

Release Brand name: Thomas H. Handy Sazerac Straight Rye Whiskey

Proof for release: 134.8 proof

Recipe

Large Grain: Minnesota Rye

Small Grain: Kentucky Corn; Distillers Grade #1 and #2

Finish Grain: North Dakota Malted Barley

Cooking / Fermentation

Milling screen: #10

Cook Temperature: 240 degrees Fahrenheit

Water: Kentucky Limestone with Reverse Osmosis

Fermentation: Carbon Steel / Black Iron fermenter

Mash: Sour

Distillation & Aging

Distillation: Double Distilled; beer still and doubler

Proof off still: 135 Proof

Barrel: New, White Oak; #4 Char; Charred for 55 seconds

Barrel maker: Independent Stave; Lebanon KY

Barrel entry proof: 125 proof

Barrel size: 53 liquid gallons; 66.25 Original Proof Gallons

Warehouse: Warehouse L

Floor: 5th Floor

Evaporation loss: 62.53% of the original whiskey lost to evaporation

Bottling

Barrel selection: 34 hand picked barrels

Filtration: None

Product Age: 6 years and 5 months old at bottling

Tasting comment: "Bold allspice, with hint of sweet ginger"