

# WOODFORD RESERVE BRINGS THE FIVE AREAS OF FLAVOR TO LIFE

## FIVE SOURCES OF FLAVOR

## AREA OF FLAVOR HIGHLIGHTED

	GRAIN BILL	WATER, FERMENTATION, & DISTILLATION	MATURATION		
 BOURBON WHISKEY	72% Corn 18% Rye 10% Malt		Standard WR Bourbon	Balance of Flavor 	
 DOUBLE OAKED	72% Corn 18% Rye 10% Malt		Limestone* Pure*	Matured in separate charred oak barrels — the second toasted before a light char	Sweet Aromatics 
 RYE WHISKEY	33% Corn 53% Rye 14% Malt		Proprietary Yeast* Long Fermentation*	Standard WR Bourbon	Spice 
 MALT WHISKEY	51% Malt 47% Corn 2% Rye		Triple Pot Still* Column Still*	Standard WR Bourbon	Grain 
 WHEAT WHISKEY	52% Wheat 20% Corn 8% Rye 20% Malt			Standard WR Bourbon	Fruit 

\*All expressions

## THE FIVE AREAS OF FLAVOR

The Five Areas of Flavor: Sweet Aromatics, Spice, Grain, Fruit and Wood are represented across our core offerings. While Bourbon is uniquely complex and represents all five areas in a balanced presentation, each of the other products are designed to be “out of balance” with each emphasizing one of the areas of flavor to showcase our whiskey making expertise. The Woodford Reserve family alone brings the full range of flavor of whiskey to life.

## THE FIVE SOURCES OF FLAVOR

The Five Sources of Flavor: Grain Bill, Water, Fermentation, Distillation and Maturation are the elements and processes used at Woodford Reserve to craft flavor. By altering either the Grain Bill or Maturation process, we design each expression's flavor highlight. The result is a perfectly balanced Bourbon, Sweet Aromatic Double Oaked, Spice focused Rye, Grain focused Malt and Fruit-forward Wheat.