

ISAAC BOWMAN

VIRGINIA MICRO DISTILLERY PORT BARREL FINISHED SMALL BATCH

- **Key Takeaway:** Triple distilled unlike the rest of the BT bourbons. Distilled 2x at BT and 1x in the Bowman micro copper pot still in Virginia, and aged sitting upright in a brick warehouse. These boutique bourbons are a delicious and a unique product for the customer who knows their bourbons. The port barrel finished is absolutely incredible. Taste against other port finished products like Angels Envy. Bowman always wins.
- New core item produced using the same process that makes John J. Bowman – 2017's World's Best Whiskey.
- The port barrels used for finishing come from Virginia and Portugal, made using American and French Limousin oak
- Rests in port barrels from 3-6 months
- **Age:** 5+ yrs minimum
- **Proof:** 92 Proof
- **Tasting Notes:**
 - Its fragrant nose is followed by hints of toffee, leather, figs and almonds with a long dry finish.
 - Layered and complex. Stone fruit
 - Playful sweetness and rich and it dissipates nicely.
 - A bit of oak and warm char balances the finish
- **Distilled At:** Buffalo Trace 2 times & 1 time at A. Smith Bowman Distillery
- **Mash Bill:** Undisclosed – Rumored to be BT #2 Higher Rye
 - 51% Corn, <34% Barley, <15% Rye
- **Small Batch or Single Barrel:** Small Batch
- **Bottled in Bond:** No

