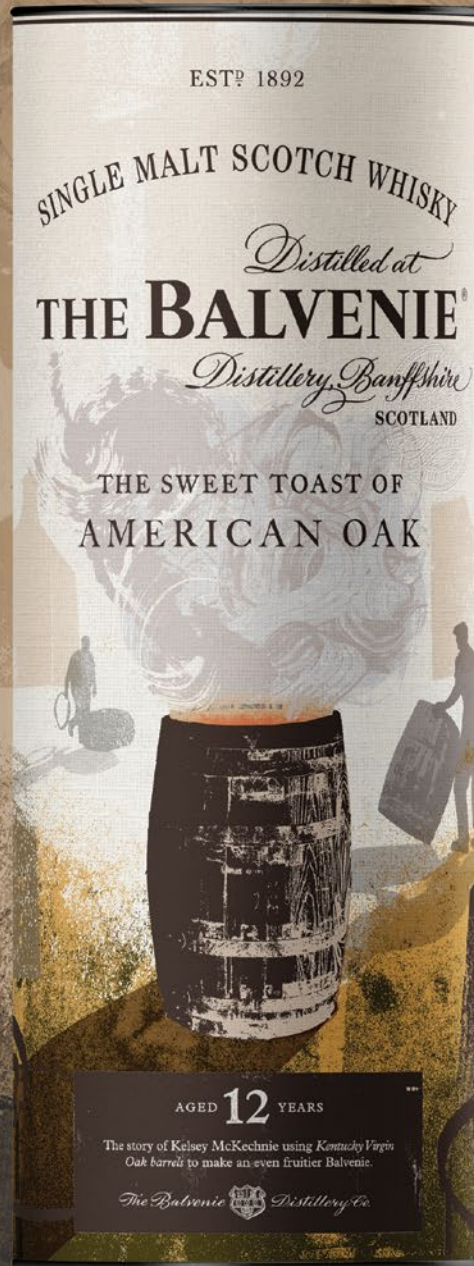


AN ADVENTURE in flavour and flame...



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Introducing
THE BALVENIE
STORIES





The Sweet Toast of American Oak.

The story of Apprentice Malt Master Kelsey McKechnie using *Kentucky Virgin Oak barrels* to make an even fruitier Balvenie.

THE WHISKY

Inspired to produce an even fruitier, sweeter Balvenie, Apprentice Malt Master Kelsey McKechnie had the bright idea to import Virgin Oak barrels from Kentucky. The barrels are twice toasted, once in Kentucky and once at The Balvenie Cooperage to drive the heat further into the wood and bring out as much flavour as possible. After this extra deep toast, they are filled with classic Balvenie and laid down to further mature. The result is a delectably complex whisky with notes of caramelized fruit, oak, coconut and delicate vanilla.

THE STORY

When ancient technique meets fresh ideas, spectacular things can happen. 25-year-old Apprentice Malt Master Kelsey McKechnie, known at The Balvenie distillery for both her fearlessness and respect for craft, decided to try an experiment. She wondered if it was possible to create an even fruitier, sweeter-tasting Balvenie by aging it in Virgin Oak barrels from Kentucky.

"We're constantly looking to try different things, this was an experiment to see what could happen. The idea was to pull out as much of the flavour of the wood as possible."
- Kelsey McKechnie, Apprentice Malt Master

The pre-toasted barrels were shipped 3,792 miles from Louisville, Kentucky to The Balvenie distillery in Speyside. Once on Scottish soil, the casks were given an extra deep toast in The Balvenie Cooperage. After toasting, the casks were filled with whisky aged primarily in ex-bourbon casks, and then laid down to mature for a few more months in the twice toasted casks, a process known as "cask finishing."

"We're adding extra life and flavour into the wood. After it's spent 6 weeks in transit from Kentucky to Dufftown, our signature Balvenie burn refreshes the wood, bringing out all the flavour, colour, vanilla." - Ian MacDonald, Head Cooper

After the toasting of the barrels, the casks are filled with whisky aged primarily in ex-bourbon casks, before being laid down to mature for a few more months, a process known as "cask finishing." The resulting whisky is a taste to behold. It is delicate, sweet and complex. Its classic Balvenie flavour is enhanced by even stronger, sweeter coconut and warm honey notes, with a fruity nose and rich color.

TASTING NOTES

Nose. Lusciously malty with some sweet fudge, followed by citrusy and oak vanilla aromas with layers of spicy oak notes of ginger and cinnamon.

Taste. Candied orange and lemon peel, vanilla toffee and butterscotch, layers of blossom honey, some melted brown sugar and oak spices at the end.

Finish. Rich and malty with gentle waves of oak vanilla and subtle spices.

SYNOPSIS

Consumers are exploring whiskies now more than ever before, and are coming into the category across different price tiers. The Stories Range provides a new entry point, highlighting The Balvenie's tradition of exploration and discovery. The range features signature canister artwork from illustrator Andy Lovell and an exclusive downloadable audiobook that allows consumers to delve further into the stories.

The Sweet Toast of American Oak is finished in Virgin American Oak Casks which are hand toasted at our distillery to bring out more flavour. Toasting barrels twice is a time consuming and expensive process, but necessary to achieve the optimal flavours of vanilla, coconut and candied fruit. Only 5,000 cases of this whisky are available in 2019. SRP + \$5 Premium to DoubleWood 12 Year Old.

PRODUCT SPECS

Product	Size	Alc. By Vol.	Units Per Case	Part Numbers	UPC Code	SCC Code	Length (")	Width (")	Height (")	Gross Weight (Lbs)	Cases Per Tier	Tiers Per Pallet	Cases Per Pallet
Balvenie Stories Series The Sweet Toast of American Oak (12YO)	750mL	43.0%	6	253367	083664 874132	10083664 874139	11.8	8.0	12.4	17.4	20	5	100