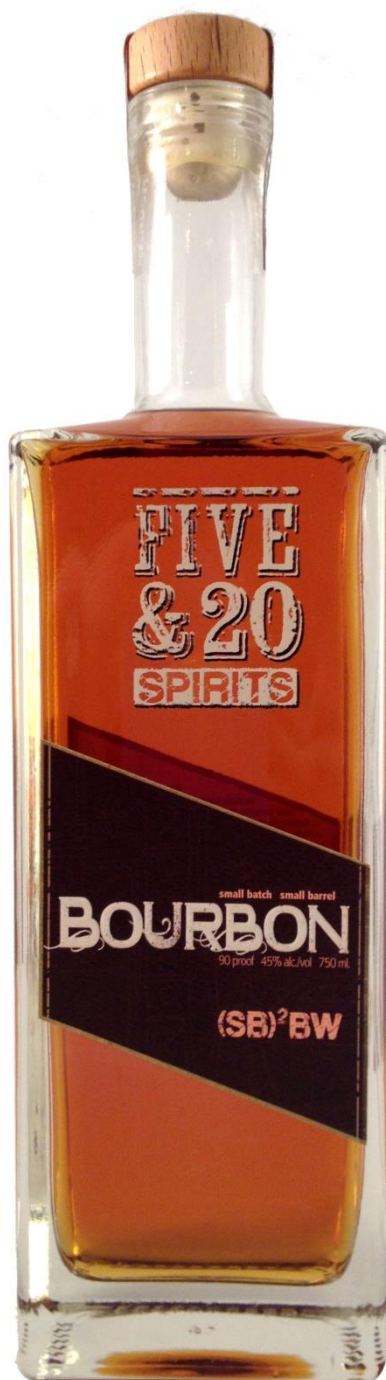


**FIVE
&20
SPIRITS**

BOURBON



Appellation/Farms: Chautauqua County, NY

Alcohol: 90 proof 45% abv

Grain Bill: 70% Corn, 15% Rye and 15% Barley Malt

Aging: Over 24 months in charred white oak barrels

Distilling Notes: The nose has soft caramel and vanilla notes to start out, with a touch of sweet corn at the end. Robust barrel flavors come through on the first sip, with dark caramel and smoky notes, that are followed up by hints of spice from the rye. It finishes dry and smoky on the tongue with a lingering corn after taste.

Awards: 2016 NY Wine and Food Classic - GOLD; 2015 Distiller - 85 points; 2015 American Distilling Institutes - Silver

Suggested Cocktail Recipe: This is a fine Bourbon and suitable to simply serve over ice, or try it as a cocktail such as Bourbon Fizz.

Bourbon Fizz

- 1/2 ounce pastis (anise flavored spirit)
- 1 lemon wedge and granulated sugar
- Ice
- 1 1/2 ounces bourbon
- 1/4 ounce amaretto
- 1/4 ounce Frangelico
- 1/2 ounce Simple Syrup
- 1 ounce chilled club soda

Rinse a martini glass with the pastis. Moisten the outer rim of the glass with the lemon wedge and coat lightly with sugar. Fill a cocktail shaker with ice and add the bourbon, amaretto, Frangelico and Simple Syrup. Shake and strain into the martini glass. Top with the club soda.