

AGITATOR

KENTUCKY STRAIGHT BOURBON WHISKEY
FINISHED IN RED WINE BAREELS



KENTUCKY STRAIGHT BOURBON

DISTILLING

Agitator Bourbon is an excellent example of what we do best, break the mold to craft bold new flavors never tasted before. Our Bourbon Whiskey is fermented and distilled in Kentucky from 21% rye and aged for two years in new charred white oak barrels like everyone else, BUT THEN we sent it over to California for some fun and rebellious activities! In California, it spent three months in oak barrels that recently housed California Cabernet Sauvignon, bring together two of our favorite things in a new way! The results, a rich and flavorful whiskey with complex aromas and a deep amber hue.

TASTING NOTES

So what do red wine barrels do to a Bourbon Whiskey?? They create a handsome deep amber hue with rich vanilla and baking spice aromas balanced by subtle vinous fruit aromatics that give a complexity that can be savored neat or crafted into your favorite cocktail (we break the rules, so we don't plan on giving you any). On the palate, you'll enjoy flavors of vanilla, caramel, clove, nutmeg and red fruits finished by long spice notes culminating with a satisfying dry tannic sensation.

DETAILS

Proof: 86.0
Grain: 21% Rye
Appearance: Deep Umber



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