



## Lee W. Sinclair 4-Grain Bourbon Bottled In Bond



Lee W. Sinclair is a 4-grain straight bourbon whiskey with a mash-bill of 60% Corn, 17% Wheat, 13% Oats, and 10% Caramel Malt. It is fermented at 85-90 degrees for four days using two distinct yeast varieties. The first yeast pulls out the grain profile and the second yeast pulls out fruity and nutty esters for distillation. The oats add a creamy mouthfeel to the profile and a sweet aroma while caramel malt, which is typically used for brewing, adds a layer of sweetened aroma over the base of the grains.

This bourbon is double pot distilled, and the cuts on the doubling run were made in an exceptionally clean manner to bring the grain and terroir out in this spirit. The emphasis is on retaining and concentrating the grain flavors during distillation and balancing these elements with the barrel characteristics during maturation. We use number 2 charred New American Oak barrels, toasted prior to charring, and with toasted heads, to provide lignin, caramel, and vanilla flavors. We age them in our indoor Barrel Chai at our distillery located in West Baden, IN. Our facilities allow us to maintain temperatures that are substantially lower than a traditional rack-house to sustain the volatility of the base grains.

**Appearance:** Deep Amber, Red-Orange Stained Glass. Long streaming legs.

**Aroma:** Caramel/Honey/Nutmeg working together. Fennel, Cardamom, slight black tea.

**Palate:** Creamy. Round, and lifting. Caramel and vanilla on entry followed by and apple, mint, graham cracker, and ginger note. Cardamom is not to be missed.

**Finish:** Slight French Walnut, resolving to sweet, fruity, almost ground cherry, white pepper.

**100 Proof**

**UPC:** 6 64944 00003 0

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