



Four Roses. One brand. Ten recipes.

Like no other! That is exactly right when it comes to our Four Roses Private Barrel Selection Programs. You see, no other Kentucky Bourbon distillery can offer you ten distinctly different recipes of what many call the great American spirit. The truth is, we owe it all to our two different mashbills and five proprietary yeasts that, when combined with the charred new oak barrels stored in our own one story warehouses, produce 10 different Bourbons that form the basis for some of the most remarkably award winning Kentucky Straight Bourbon recipe in the world.

For these reasons, we are proud to offer Four Roses Bourbon in the form of two Programs that we know will appeal to both the most ardent of Bourbon enthusiasts and to people who just want to enrich their Kentucky Bourbon experience. The Four Roses Single Barrel 100 Proof Program lets you choose barrels used for our original Four Roses Single Barrel Bourbon. Our other option is our Barrel Strength Program which offers you the opportunity to select barrels from all ten of our recipes that are unfiltered and bottled at the same proof that it achieved after aging in the barrel. Both Programs let you design your own label to put on the bottle as part of these exciting opportunities to enjoy Four Roses Bourbon the way you want it.



Four Roses is the only Bourbon Distillery that combines 5 proprietary yeast strains with two separate mashbills to produce 10 distinct Bourbon recipes, each with its own unique character, spiciness, and rich fruity flavors. All 10 of these recipes are gently aged separately and undisturbed in new charred white oak barrels in our one-of-a-kind single story rack warehouses. That's why no other distillery can offer you a Private Barrel Program quite like this one. So enjoy our Bourbon with the knowledge that you are sipping something truly unique and uniquely Four Roses.

Paul Jones, Jr's (Four Roses Founder) passion for his Bourbon exists today in the hearts of the Master Distiller and all Four Roses employees. Product quality is always the first concern, as you can see from the careful selection of grains, unique to the mashbill, to the careful nurturing and preservation of the multiple yeast strains, which give every Four Roses Bourbon its unique character and rich flavors. The gentle maturation of each barrel in one-of-a-kind single story rack warehouses is a Four Roses innovation that allows the Bourbon to age gently inside the barrels in uniform fashion while remaining undisturbed throughout the years.

# 100 Proof Four Roses Single Barrel

Choose your own barrel of our award-winning premium Single Barrel Bourbon. Our Master Distiller selects a number of exceptional barrels of our Single Barrel recipe (OBSV), each aged between 8 and 9 years. You can taste up to five of these barrels, then select the one you want to offer to your most discerning, Bourbon-loving customers. Your Barrel will be bottled at 100 proof. The entire barrel must be purchased. Each barrel contains approximately 200-230 bottles. Every barrel is unique to its aging process; therefore the number of bottles from each barrel will be different.



100 Proof Recipe: OBSV

B Mashbill:

Yeast Code:

Corn 60% Rye 35% Malted Barley 5% V- Delicate Fruitiness



#### **100 Proof Label Examples**









# Barrel Strength Four Roses Single Barrel

From time to time, a limited number of exceptionally smooth and complex barrels of any or all 10 of our Bourbon recipes are made available to our Master Distiller. Each barrel is aged between 9 and 11 years. Your barrel selection is then bottled and hand labeled as a non-chill filtered Single Barrel Bourbon at Barrel Strength. Since we bottle at Barrel Strength, the proof of the Bourbon and number of bottles will be as unique as the artfully crafted Four Roses Bourbon inside. As with the Four Roses 100 proof, the entire barrel must be purchased. Each Barrel contains approximately 150-200 bottles.



## **Barrel Strength Proof Recipes:**

10 Distinctive Bourbon Recipes with 1 Mashbill and 1 Yeast Code

E Mashbill:

Corn 75% Rye 20% Malted Barley 5% B Mashbill:

Corn 60%

Rye 35% Malted Barley 5% Yeast Code:

V- Delicate Fruitiness

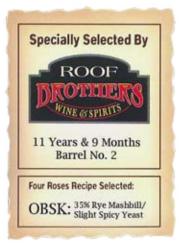
F- Herbal Essence

K- Slight Spice O-Rich Fruitiness

Q-Floral Essence



#### **Barrel Strength Label Examples**











## **Uniqueness of Four Roses** 10 Distincitive Bourbon Recipes

100 Proof Recipe Option (OBSV only, Outlined in Red)

## Barrel Strength Recipe Options (Outlined in Yellow)

### **Four Roses Mashbills**

Corn Rye Malted Barley

<b>E -Mashbill</b> 75%	<u>B -Mashbill</u> 60%
20%	35%
5%	5%
100%	100%

**Proprietary Yeasts:** V, K, O, Q, F V, K, O, Q, F 5 Recipes 5 Recipes

> Resulting in **10** Distinctive Bourbon Recipes Distilled & Aged Separately

**Yeast Codes:** V- Delicate Fruitiness Q- Floral Essence K- Slight Spice F- Herbal Essence

**O- Rich Fruitiness** 

#### **Private Barrel.** Private Label. **Hand Crafted.**

At the time of bottling, we hand apply your approved personalized label on every bottle from your chosen barrel. \*This personalized label identifies you and your retail location. Your label will be placed by hand on the left side of the bottle as the bottle rolls down the bottling line. We can print anything on your personalized label such as your logo (if available), date of bottling, Four Roses recipe chosen and the age of your barrel. You may also want to have the actual barrel to display at your retail location after bottling!"







### Barrel selection is easy, choose the way you prefer:

- 1. Schedule a trip to our Four Roses Warehouse in Cox's Creek Kentucky where we will provide a private tasting for your barrel and recipe selection.
- 2. Recieve in the mail up to 5 bourbon samples from barrels chosen by Four Roses for 100 proof program or 10 bourbon samples for barrel strength program, allowing you to select your favorite to be bottled. This is great option if you do not have the opportunity to visit us at our warehouses.
- Or, Four Roses can choose a barrel to be bottled for you.



