



Cedar Ridge Single Malt Whiskey (Barrel No. 2)



40%

Barrel 2 was aged in 15-gallon
bourbon refills, then finished in a
Cedar Ridge rum barrel;
interesting to see an American
distiller walk away from "straight
whiskey" with used (small!)
cooperage. Aromas of sawdust,
toffee, melon and just-ripe apricot,
dry cocoa, and warm cereal fight a
bit with alcohol heat. Rum and
fruit float over malt and vanilla in
the mouth, and the wood rounds
and dries. Oak and faint allspice in
the finish. Needs some more
taming; great start.



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