



**Buffalo Trace  
Experimental Collection  
12 year old bourbon  
from floor #5**



**45%**

Each of these three bourbons was distilled and bottled at the same time, and aged in the same warehouse for 12 years and 3 months. The main variable was the floor they were aged on. In theory, the higher up in the warehouse, the greater the temperature variation, and the more wood influence. Does the experiment support this general concept? Yes, with the sweet spot being the middle floor. Similar sweet notes as its sibling aged in floor #1 (caramel, honey, ripe fruit), but with an additional layer of dried spice (cinnamon, vanilla, clove) to accompany it. It has all the components of a fine bourbon, and it's also nicely balanced, with good oak grip on the finish. The best of the three. Price is per 375 ml



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