



**Buffalo Trace  
Experimental Collection  
12 year old bourbon  
from floor #1**



**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. Soft and sweet, oozing caramel, honeyed vanilla, and gentle, ripe orchard fruit. Soft, gently sweet finish. Not the most complex of the three in this experiment, but it's very easy-going and soothing on the palate. A nice pairing for a cigar, where the sweet notes will marry nicely with the cigar's dried spice. Price is per 375 ml.



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