



J.P. Wiser's Hopped



40%

"Boiling the hops made them too bitter," says Wiser's master blender, Don Livermore. After more than 100 attempts he cracked the fruity-floral-hops code by "dry hopping" - adding Bravo hops to the finished whisky.

Searing spices energize the earthy, grassy aroma of a freshly-mown fall meadow.

Caramels—some sweet, some burnt—with early blushes of coffee or milk chocolate slowly fade into a vaguely bitter finish. (*Canada only*) C\$29



—Vol. 24, #4

