



**Michter's Celebration
Sour Mash (Bottle
#108)
58.4%**



A blend of three rye and three bourbon barrels ranging from 10 to 33 years old. Powerful and mouth-coating. Initially, a French bakery, with caramel, vanilla, and torched brown sugar dominating. Then, more complex notes, such as cinnamon roll, coconut, chocolate, slight hints of oak, allspice, hints of smoked paprika, chipotle, roasted almond, and Polish sweet bread. A long finish offers fruit and nutmeg. Tasty sipper at the perfect proof.



—Vol. 26, #1

