



**10th Street STR Cask
American Single Malt**

46%

Cooked malt, roasted chestnuts, and cigar box aromas mingle with caramel-nut clusters, brown sugar, grilled fruit, and new oak. It's rich and roasty, with a velvety texture on the palate; the malt takes center stage, highlighted by bright citrus and herbaceous pine, as well as cooked fruit and hints of tobacco, with prominent oak flavors. Chocolate-covered candied orange peel and roasted nuts mingle with cigar on the finish.

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