



Thomas S. Moore
Chardonnay Cask-
Finished



48.95%

Much to unpack on this well-structured bourbon, starting with the complex nose of gingerbread spices, dark chocolate, leather book bindings, roasted pecans, blackberry and raspberry preserves, and decadent brown sugar. The palate is tightly wound and needs patience to fully reveal its manifold flavors that range from dried cherries and roasted peanuts to lemon and orange peel, integrated baking spice, and marshmallow. It's tied off neatly with chocolate-covered peanuts, citrus peel, and sweet oak.



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