



**August 17th Julius 7  
year old**



**51.5%**

Apple slices caramelized in butter and brown sugar, with a tart cranberry note, baked orange, fruity aromatic smoke, gingernuts, and background spices, suggesting the cognac cask casting greater influence than the port. Waves of fruit break over the palate, with baked apple, peppery spice, clove, and ginger, backed by malt and a gentle smokiness in the aftertaste. Comforting as a neat pour, with shortbread and caramel emerging with a splash of water. (576 bottles for the U.S.)



—Vol. 30, #4

