

BUFFALO TRACE

DISTILLERY

August 18th, 2008

Dear Friend of Buffalo Trace,

Many thanks for your purchase of William Larue Weller, our uncut and unfiltered Kentucky Straight Bourbon Whiskey. This wheat-recipe bourbon was awarded a Gold Medal at the 2008 San Francisco World Spirits Competition.

We hope you and your customers are very pleased with the whiskey contained in these bottles. In distilling and aging these products, we have attempted to make some of the finest American whiskey ever made.

Our William Larue Weller bourbon has been produced in response to consumer requests for more well-aged and barrel strength whiskey. We filled these particular barrels at 114.0 proof back in 1997, but after years of aging the whiskey is now 125.3 proof.

The glass bottle chosen for William Larue Weller is designed to showcase the whiskey's dark and rich color. The back label provides a full product description. Every case has been hand bottled and labeled to ensure the highest quality finish. The tissue paper has been added to protect the finished package.

On the reverse side of this letter you'll see a fact sheet about the barrels selected for this particular release. Hopefully you and your customers will find the intricate details of these particular barrels interesting.

In closing, thank you again for your purchase of this very limited supply of William Larue Weller. If we at Buffalo Trace Distillery can be of any further assistance please do not hesitate to make contact at the following numbers or e-mail addresses:

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With best regards,



Mark Brown
President and CEO
Buffalo Trace Distillery

DISTILLING TRADITION SINCE 1787



WILLIAM LARUE WELLER

KENTUCKY STRAIGHT BOURBON WHISKEY

Distiller

Buffalo Trace Distillery, Franklin County, Kentucky

Age Profile

Year of Distillation: Spring of 1997

Release: Fall of 2008

Release Brand name: William Larue Weller Kentucky Straight Bourbon Whiskey

Proof for release: 125.3 proof

Recipe

Large Grain: Kentucky Corn; Distillers Grade #1 and #2

Small Grain: North Dakota Wheat

Finish Grain: North Dakota Malted Barley

Cooking / Fermentation

Milling screen: #10

Cook Temperature: 240 degrees Fahrenheit

Water: Kentucky Limestone with Reverse Osmosis

Fermentation: Carbon Steel / Black Iron fermenter

Mash: Sour

Distillation & Aging

Distillation: Double Distilled; beer still and doubler

Proof off still: 130 Proof

Barrel: New, White Oak; #4 Char; Charred for 55 seconds

Barrel maker: Independent Stave; Lebanon KY

Barrel entry proof: 114 proof

Barrel size: 53 liquid gallons; 66.25 Original Proof Gallons

Warehouse: Warehouse I

Floor: 9th

Evaporation loss: 52.05 % of the original whiskey lost to evaporation

Bottling

Barrel selection: 40 hand picked barrels

Filtration: None

Product Age: 11 years and 2 months old at bottling

Tasting comment: "Dried fruit sweetness, soft vanilla and cinnamon spices"