

**WhistlePig The Boss
Hog VI: The Samurai
Scientist Umeshu
Barrel-Finished Rye
(Barrel 8)**

60.3%

Made using koji during fermentation and finished in barrels seasoned with *umeshu*, a plum liqueur. Earthy and a bit mysterious, with sandalwood incense, cedar smoke, eucalyptus, barrel char, and sweet aromas of vanilla taffy, key lime pie, and lemon oil. There's a lot of dry oak on the palate, but it's balanced with chewy herbs, lapsang souchong tea, pistachio, orange peel, milk chocolate, fennel, and peppery spice. The finish is long, spiced, and herbal, with licorice, mint, eucalyptus, and dry oak.

Collectible

—Vol. 29, #3