

**Chattanooga Tawny
Port Cask Finished
(Batch 21C11R2)**

47.5%

This high-malt bourbon was finished for 6 months in tawny port casks. Orange marmalade, grapefruit oil, and raspberry preserves highlight a fruity and citrus-forward nose that also features roasted grains. The silky and spiced palate displays roasted walnuts, dark berries, semi-sweet chocolate, plums, and coffee ice cream. Deceptively light all the way through the finish, which has hints of chocolate, cinnamon, and red fruit. An adept balance of spirit and cask.

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