

INDEPENDENT BOTTLING

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A product and process we are familiar with from our Scotch tastings (Scotts', Chieftain, Cadenhead, AD Rattray, etc..) Joe Beatrice started Barrell Spirit after a trip along the bourbon trail, an interest in being in the beverage business and the availability of product!

“At Barrell Craft Spirits, our goal is to find and select barrels of great tasting, high quality spirit. We craft products that explore the unique effects of different distillation methods, barrels and aging environments, and bottle them at cask strength. Every batch of bourbon and whiskey we produce is a limited release and has an intentionally distinct flavor profile. We take pride in producing, preserving, and presenting spirits to the people who enjoy them most.

Lift your spirits
Joe Beatrice, Founder

First batch was sold in 2013, and each successive release has won awards & a variety of accolades!

{Whiskeywash.com}

TASTING METHOD

CASK STRENGTH!!

Warning, Warning, Warning!

1st AROMA / NOSE

* Breathe over your glass with mouth & nose open to allow as much air as possible to reach your olfactory nerves! Swallow the air, and then slowly exhale and let your mind wander while deciding on the flavors you taste

2nd PALETTE / TASTE

* Take a sip to your mouth, swirl & “chew” the spirit as you coat the inside surfaces of your mouth, again breathe through, swallow and exhale, again decide on tastes, flavors & textures.

3rd DILUTE & RE-TASTE

* Take the straw in your water glass and put your finger over the top, transport the water to your whiskey glass and drop in. The addition of a drop of water is known as “cracking” the spirit. This allows molecular bonds to break, freeing up a new range of aromas & flavors to be tasted and noted!

RUM BATCH#1

67.36 % 7yr ex-Bourbon Barrel

“Full-flavored and seductive, this rum evokes the sun-drenched breeze traveling across recently rained on tropical forests. Dried lemongrass in hue with freshly dried hay across the surface.

This flirtatious liquid begs to be sipped and savored with the heat present but not overpowering.

BARRELL CRAFT SPIRITS

AMERICAN INDEPENDENT BOTTLER



Presented By

SIMON TAYLOR
Favorite Brands ~ Dallas

TRINITY HALL IRISH PUB

*Dallas' Whiskey Pub
Over 250 Whiskies available
on the good days, sometimes
fewer after the weekend, with
best selection on delivery days!*

WHISKEY BATCH # 3

52.65% 9yr 6mo

“Hot and sweet Rainier cherries in a salty, butter-rich flaky pie crust in the nose with hints of caramelized nuts and broiled grapefruit.

Charred raw sugar emerges along with English Trifle and Oloroso Sherry to sustain a multi-minute finish evoking the cask this liquid was born in. Dry butter biscuits and bursts of stone fruit jam over hot corn hush puppies delight the drinker. .”

WHISKEY BATCH # 2

61.9 % 9yr 5mo

“Luxuriant Sherry-soaked graham cracker crust peach cobbler leaps onto the tongue and immediately leads to mustardy slices of crusty rye bread.

It continues with flavors of caramelized brown butter and warm vanilla custard accompanied by broiled grapefruit. The 123.8 Proof is unmistakable yet rich, soothing, and understated. “

*Tasting descriptions shown are from
<http://www.barrellbourbon.com/>*

BOURBON BATCH # 7

61.2 % 5yr

“Sizzling corn pudding in the nose, slathered in freshly churned maple butter gives way to dark, bittersweet chocolate and deeper notes of salted caramel and roasted stone fruits such as quince and plum.

Bursts of citrus oils, grapefruit and Satsuma orange reveal themselves down the back of your throat along with tiny revelations of burnt sugar and salted caramel.”

BOURBON BATCH #9

56.05 % 13 yr

“Caramelized plantains in the nose carry molasses and palate drying quince marmalade. Further sips bring surprisingly tropical fruit flavors of toasted coconut and dried mango mingling with luscious marshmallow s'mores, almond butter, and saddle leather.

Deep crimson Ranier cherries pervade. The charred grapefruit and warm panela finish make each sip of #009 a vacation.”

BOURBON BATCH #10

61.0 % 8yr

“Batch #10 is a revelation. Bursts of slowly roasted fruits enrobed in dark cocoa and touched with wood smoke abound.

Swirls of wildflower honey and crushed walnuts come and go with every single sip rewarding attention and focus.

Grits topped with long-simmering stew with undercurrents of saline, quince, and Meyer lemon.”

BOURBON NEW YEAR

58.5 % {5,7,8, 9 & 13 yr barrels}

“Crushed stone and broiled fruit give way to wet saddle leather and generous dollops of heavy sweet cream oozing over cast iron baked cornbread. The pleasant warmth of this bourbon is tempered by the opulent, mouth-filling extended finish. Fire and smoke swirl around your palate, leaving behind bursts of sea salt, walnut liqueur, and citrus oils on your tongue...”
