

HOW TO BLEND DAVIESS COUNTY BOURBONS

STEP 1 Choose Your Taste Profile

The recommendations on the next page offer a glimpse into how adding different ratios of Daviess County Bourbon can affect the outcome of your whiskey blend. Pick one (or several) that you'd like to try.

STEP 2 Begin With a Base

You can start with any Daviess County Bourbon variant, but we suggest beginning with the one that has the highest amount. That way, if you decide to make adjustments, you still achieve close to your chosen taste profile.

STEP 3 Add Other Daviess County Bourbons

Follow Rempe's recipes or make adjustments as you see fit. Each time you add a new Daviess County Bourbon, be sure to mix the blend well.



With three main variants, Daviess County Bourbons are perfect for whiskey blending.



Master Distiller, John Rempe provides Daviess County Bourbon recipes for you to explore.

MIX THINGS UP

















KENTUCKY STRAIGHT

BOURBON WHISKEY (KSBW) • 48% ALVOL / 96 PROOF

A premier Kentucky bourbon that offers the perfect blend of sweet and spicy, thanks to its unique combination of wheated and ryed mashbills.



DAVIESS COUNTY

CABERNET SAUVIGNON
FINISHED BOURBON (CSF)
48% ALVOL/96 PROOF

This unique bourbon features a combination of two bourbon mashbills – one wheated, one ryed – and is finished for six months in Napa Valley Cabernet Sauvignon barrels for unforgettable layers of complexity.



DAVIESS COUNTY

FRENCH OAK BARREL FINISHED BOURBON (FOF)

48% AL/VOL / 96 PROOF

First we take our Kentucky straight bourbon — with its unique blend of wheated and ryed mashbills — and then we finish it for six months in new French oak barrels for an aged bourbon full of oaky spice.

Toast and Jam

TASTING NOTES

Sweet and creamy, with high toasted oak and spice notes. Ends with a fruit finish.

RECIPE

100ml Kentucky Straight Bourbon Whiskey (KSBW) 50ml Cabernet Sauvignon Finished Bourbon (CSF) 100ml French Oak Barrel Finished Bourbon (FOF)

YOUR NOTES



TASTING NOTES

Sweet fruit notes with a touch of toasted oak and spice.

RECIPE

95ml Kentucky Straight Bourbon Whiskey (KSBW) 110ml Cabernet Sauvignon Finished Bourbon (CSF) 45ml French Oak Barrel Finished Bourbon (FOF)

YOUR NOTES



TASTING NOTES

Lightly spiced and creamy with extra caramel and toasted oak notes. A hint of cabernet.

RECIPE

195ml Kentucky Straight Bourbon Whiskey (KSBW) 15ml Cabernet Sauvignon Finished Bourbon (CSF) 40ml French Oak Barrel Finished Bourbon (FOF)

YOUR NOTES



TASTING NOTES

Strong fruity cabernet notes with touches of caramel and toasted oak.

RECIPE

5ml Kentucky Straight Bourbon Whiskey (KSBW) 210ml Cabernet Sauvignon Finished Bourbon (CSF) 35ml French Oak Barrel Finished Bourbon (FOF)

YOUR NOTES



TASTING NOTES

Warm sweet spice with toasted oak, caramel, and stone fruit.

RECIPE

50ml Kentucky Straight Bourbon Whiskey (KSBW) 105ml Cabernet Sauvignon Finished Bourbon (CSF) 95ml French Oak Barrel Finished Bourbon (FOF)

YOUR NOTES



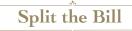
TASTING NOTES

Toasted oak and caramel with just a touch of fruit notes.

RECIPE

5ml Kentucky Straight Bourbon Whiskey (KSBW) • 45ml Cabernet Sauvignon Finished Bourbon (CSF) • 200ml French Oak Barrel Finished Bourbon (FOF) •

YOUR NOTES



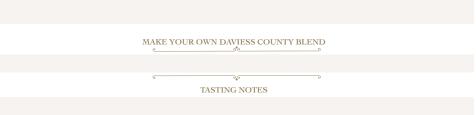
TASTING NOTES

Balanced blend. Sweet with caramel, cream, and fruit notes.

RECIPE

83ml Kentucky Straight Bourbon Whiskey (KSBW) \$84ml Cabernet Sauvignon Finished Bourbon (CSF) \$83ml French Oak Barrel Finished Bourbon (FOF) \$\| \]

YOUR NOTES



RECIPE

ml Kentucky Straight Bourbon Whiskey (KSBW) ml Cabernet Sauvignon Finished Bourbon (CSF) ml French Oak Barrel Finished Bourbon (FOF)

YOUR NOTES

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