DAVIESS COUNTY BOURBON



HOW TO BLEND DAVIESS COUNTY BOURBONS

With three main variants,
Daviess County Bourbons
are perfect for whiskey
blending. Below, Master
Distiller, John Rempe
provides steps and recipes
to explore whiskey
blending yourself.



DAVIESS COUNTY
KENTUCKY STRAIGHT
BOURBON WHISKEY
(KSBW)
48% AL/VOL / 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% AL/VOL / 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.

STEPS TO BLEND DAVIESS COUNTY BOURBONS

STEP 1 Choose Your Taste Profile

The recommendations on the next page show how adding different ratios of Daviess County Bourbon affects the outcome of your whiskey blend. Pick one (or several) 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 develop your own. Each time you add a new Daviess County Bourbon, be sure to mix well before drinking.



REMPE'S BLENDS RECOMMENDATIONS

Toast and Jam GO TO BLEND

Warm Raisins
GO TO BLEND

Warm Toffee
GO TO BLEND

Caramel Dipped Grapes GO TO BLEND

Creamy Caramel
GO TO BLEND

Wine Night GO TO BLEND

Split the Bill GO TO BLEND



Toast and Jam

TASTING NOTES

DC

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)



Warm Raisins

DC

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)



Warm Toffee

TASTING NOTES

DC

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)



Caramel Dipped Grapes

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)



Creamy Caramel

TASTING NOTES

DC

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)



Wine Night

TASTING NOTES

DC

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)



Split the Bill

DC

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)

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	TASTING NOTES	

RECIPE

ml KENTUCKY STRAIGHT BOURBON WHISKEY (KSBW)

ml CABERNET SAUVIGNON FINISHED BOURBON (CSF)

ml FRENCH OAK BARREL FINISHED BOURBON (FOF)

<u>e</u>	5 €	
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	TASTING NOTES	

RECIPE

ml KENTUCKY STRAIGHT BOURBON WHISKEY (KSBW)

ml CABERNET SAUVIGNON FINISHED BOURBON (CSF)

ml FRENCH OAK BARREL FINISHED BOURBON (FOF)

<u>e</u>	5 €	
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	TASTING NOTES	

RECIPE

ml KENTUCKY STRAIGHT BOURBON WHISKEY (KSBW)

ml CABERNET SAUVIGNON FINISHED BOURBON (CSF)

ml FRENCH OAK BARREL FINISHED BOURBON (FOF)