

2024 DISTILLER'S SELECTION

# Single Barrel





# CHATTANOOGA WHISKEY®

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Founded in 2011, Chattanooga Whiskey challenged the laws and won the right to distill whiskey in Chattanooga for the first time in 100 years. By 2015, the Chattanooga Whiskey Experimental Distillery opened and experimental bourbon production began. Since then, our distillers have created hundreds of unique high malt mash bills, including our signature “Barrel 91” recipe – which continues on as Chattanooga Whiskey 91 and Chattanooga Whiskey Cask 111.



## 2024 SINGLE BARREL PROGRAM

In addition to our “Barrel 91” recipe, our distilling team has scaled up a number of other recipes from our Experimental Distillery’s Single Batch Series. Each one of these unique high malt bourbon mash bills includes multiple specialty malts – all of which impart a variety of rich aromas and flavors to the aged whiskey and showcase a wide range of bourbon profiles available within our Tennessee High Malt style.

**“BARREL 91” SB091:** Yellow Corn, Malted Rye, Caramel Malted Barley, Honey Malted Barley

**“PEATED” B004:** Yellow Corn, Peated Malted Barley, Naked Malted Oats, Honey Malted Barley

**“WHEATED” B005:** Yellow Corn, Malted Wheat, + Variant Malts (see hangtag for 3 versions)

**“ROASTED” SB055:** Yellow Corn, Munich Malted Barley, Double Roasted Caramel Malted Barley, Pale Chocolate Malted Barley



## MALT

“Malt” is the broad term for any seed that has been steeped in water, sprouted, and then heated (toasted, roasted, caramelized or smoked) to develop a myriad of new flavors within the grain. Each maltster employs their own style and techniques to their malting process – creating hundreds of different varieties for the distiller to utilize within their mash – thereby imparting those unique flavors to their spirits.



## SPECIALTY MALT VARIETIES

Selected for their varied flavor contributions, each malt within a Tennessee High Malt mash bill plays a unique and specific flavor-driven role.

### KILNED MALTS

Biscuit, cereal, & bready notes.

### CARAMEL MALTS

Sweeter notes of caramel, pastry, & butterscotch.

### ROASTED MALTS

Toast, dried fruit, coffee, & chocolate notes.

### SMOKED MALTS

Range of smoky aromas, & flavors.

## WHAT IS TENNESSEE HIGH MALT?

Tennessee High Malt is our rich, malt-forward approach to Straight Bourbon Whiskey. All of our “high malt” recipes contain at least 25% specialty malted grains. From grain to glass, our distillers seek to enhance and highlight this rich malt character – while balancing it with the classic bourbon characteristics we know and love. Our whiskey making process includes: extended 7-day fermentations, low still proofs, low barreling proofs, and a variety of charred and toasted barrels – every component selected and designed to enhance and complement the richness and complexity inherent to our Tennessee High Malt style.