

# CHATTANOOGA WHISKEY®

## *Barrel Finishing Series*



*White* **PORT CASK**





# CHATTANOOGA WHISKEY

## STRAIGHT BOURBON WHISKEY FINISHED IN WHITE PORT CASKS

MASH BILL	B005, SB091, R18016		
COOPERAGE	53 GALLON, TOASTED & CHARRED OAK BARRELS		
FILTRATION	NON-CHILL	FINISHING TIME	GREATER THAN 2 YEARS
FINISH	DOURO VALLEY WHITE PORT BARRELS		
AGE	GREATER THAN 5 YEARS	BATCH SIZE	6-10 BARRELS

**MADE WITH A  
BLEND OF 3 HIGH  
MALT MASH BILLS**

**FINISHED IN  
WHITE PORT  
CASKS FROM THE  
DOURO VALLEY**

**Tasting Notes:** White peach, shortbread and coconut, with an orange marmalade finish.

## BARREL FINISHING SERIES

For our fourth finish, our distillers revisited the famous Port style - this time selecting White Port casks from the Carrazada de Ansiães region of Portugal's famous Douro Valley. Known for its high growing elevations and steep inclines, this small growing region within the Douro Valley yields ports with rich & fruity aromatic complexity - boasting sweet notes of honey, vanilla and stone fruit.



## A BLEND OF BOURBON MASH BILLS

To highlight and enhance the qualities of these finishing barrels, our distillers brought together a custom blend of 3 bourbon mash bills, including a coveted wheated bourbon recipe, which contains 3 varieties of roasted & toasted wheat malts.

Aged for over 5 years – including 2 years in the White Port casks – the result showcases a dynamic balance between the flavors of confectionary-sweet malt & luscious ripe fruit – highlighting the best of both whiskey & wine.

### MASH BILL FLAVOR PROFILES:

**B005** – Butterscotch, Pastry

**SB091** – Caramel, Honey, Citrus

**R18016** – Toasted Oak, Dried Apricot

[chattanoogawhiskey.com/mashbills](http://chattanoogawhiskey.com/mashbills)