

Five Whiskeys from the Buffalo Trace Distillery

Buffalo Trace
Eagle Rare

Blanton's Special Reserve
Hancock's Reserve
Rock Hill Farms

A tasting done by Whisky Montreal on July 15, 2013

Woody

Resinous, cigar boxes, sandalwood, ginger, pepper, allspice, nutmeg	NEW WOOD
Musty, bung cloth, cardboard, cellars, pencils cork, ink, metallic, camphor	OLD WOOD
Custard, creme caramel, meringues, sponge madeira cake, toffee	VANILLA
rice pudding, burnt toast, coffee grounds, fennel, aniseed, liquorice	TOASTED

Feinty

plastic mac, plastic bucket, plastic rope, oilskin, scorched plastic	Plastic
buttermilk, cheese, yeast, sickly, old gym shoes shoe polish	Sweaty
dried tea, tea pots, fresh tobacco, green tobacco, tobacco ash	Tobacco
leather upholstery, libraries, new cowhide, mealy digestive biscuits	Leathery
honey, mead, beeswax, polish	Honey

Winey

Chardonnay, saunternes, fino, oloroso, armagnac, madeira, port	Sherried
Walnuts, hazel nuts, pralines, almonds, marzipan	Nutty
Cream, butter, milk chocolate, cocoa, bitter chocolate	Chocolate
linseed oil, candlewax, suntan oil, almond oil	Oily

Peaty

creosote, TCP, iodine, carbolic, hospitals, lint, tar, diesels oil, sea-weed	medicinal
Lapsang Suchong, incense, peat-reek, bonfires, burnt sticks	smokey
sea-shells, dried shellfish, smoked oysters, smoked salmon, anchovies	keppery
moss water, birchy, bog myrtle, earthy, turf, hemp ropes, fishing nets	moassy

Cereal

Porridge, draff, weetabix, cooked maize, hen's mash	Cooked Mash
mashed potato, potato scones, sweetcorn, cooked swede	Cooked Veg
maled milk, horlicks, marmite, bran, cattle, cake	Malt Extract
caff-like, dried hops, mousey, pot, ale, iron tonic	Husky
boiled pork, pork sausages, meaty, gravy, garlloch	Yeasty

Floral

perfume, fabric softener, barber's shop, carnation coconut, lavender	Fragrant
geraniums, green tomatoes, parmaviolets, florists' shop	Green-house
green leaves, lawn clippings, green sticks, pea pods fir trees, pine nuts	Leafy
mown hay, dry hay, barns, heather flowers, herbal, sage, mulch	Hay-like

Fruity

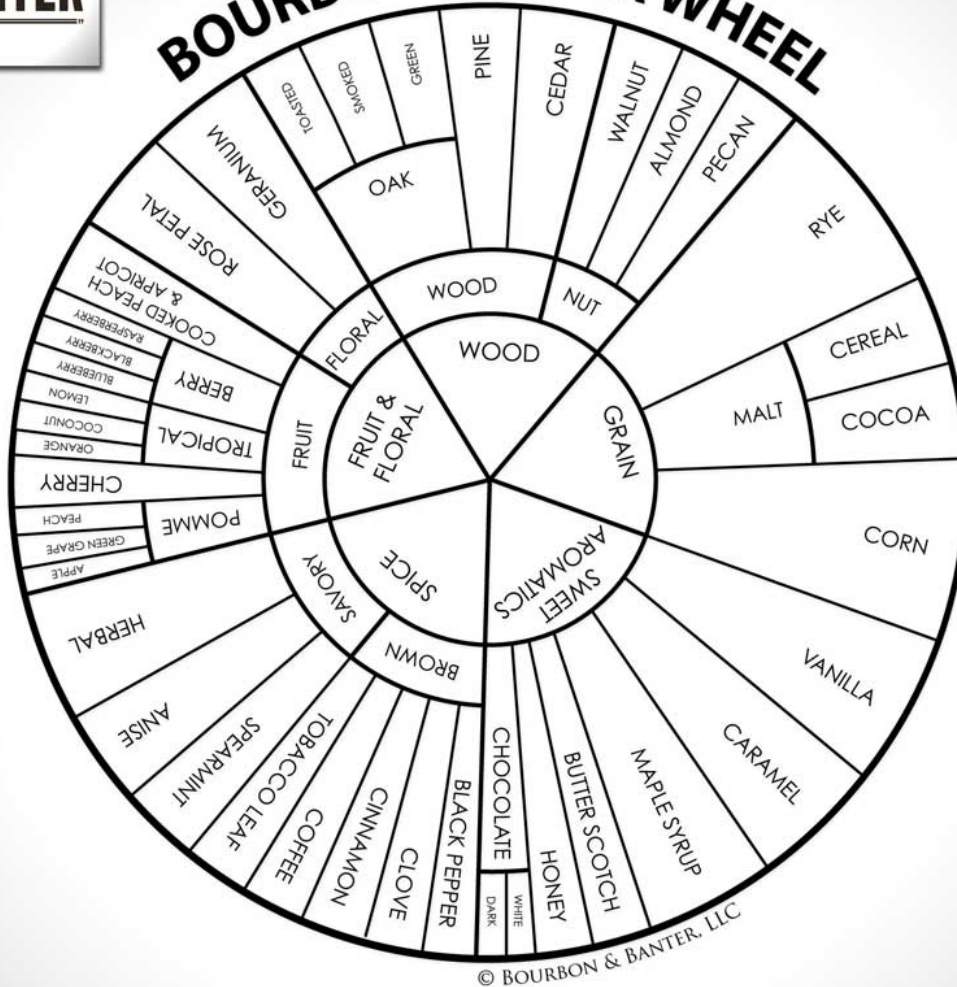
Oranges, tangerines, zest, kiwi, nectarines love hearts, lemon, lime	Citric
Apples, pears, pear drops, peaches, apricots fruit salad, soft fruit	Fresh Fruit
Stewed apples, marmalade, jam, barley sugar candied fruits, rum toft	Cooked Fruit
raisins, figs, apricots, prunes, mixed peel, fruit cake minced pies	Dried Fruit
nail varnish remover, bubble gum,, acid drops, paint	Solvent

Sulphur

Brackish, cabbage water, turnips, stagnant, marsh gas	Vegitative
Carbide, cordite, spend fireworks, spent matches, matchbox	Coal-gas
pencil eraser, new rubber tires, bakelite, electric cables burnt rubber	Rubbery
Fresh Laundry, starch, linen, sandy beach, hot sand elemental sulphur	Sandy



BOURBON FLAVOR WHEEL



© BOURBON & BANTER, LLC

Help spread the bourbon gospel online – BourbonBanter.com • [@BourbonBanter](https://twitter.com/BourbonBanter) • [Facebook.com/BourbonBanter](https://facebook.com/BourbonBanter)

Table 1. Most Odor-Active (FD \geq 32) Volatile Constituents Identified in Bourbon Whisky

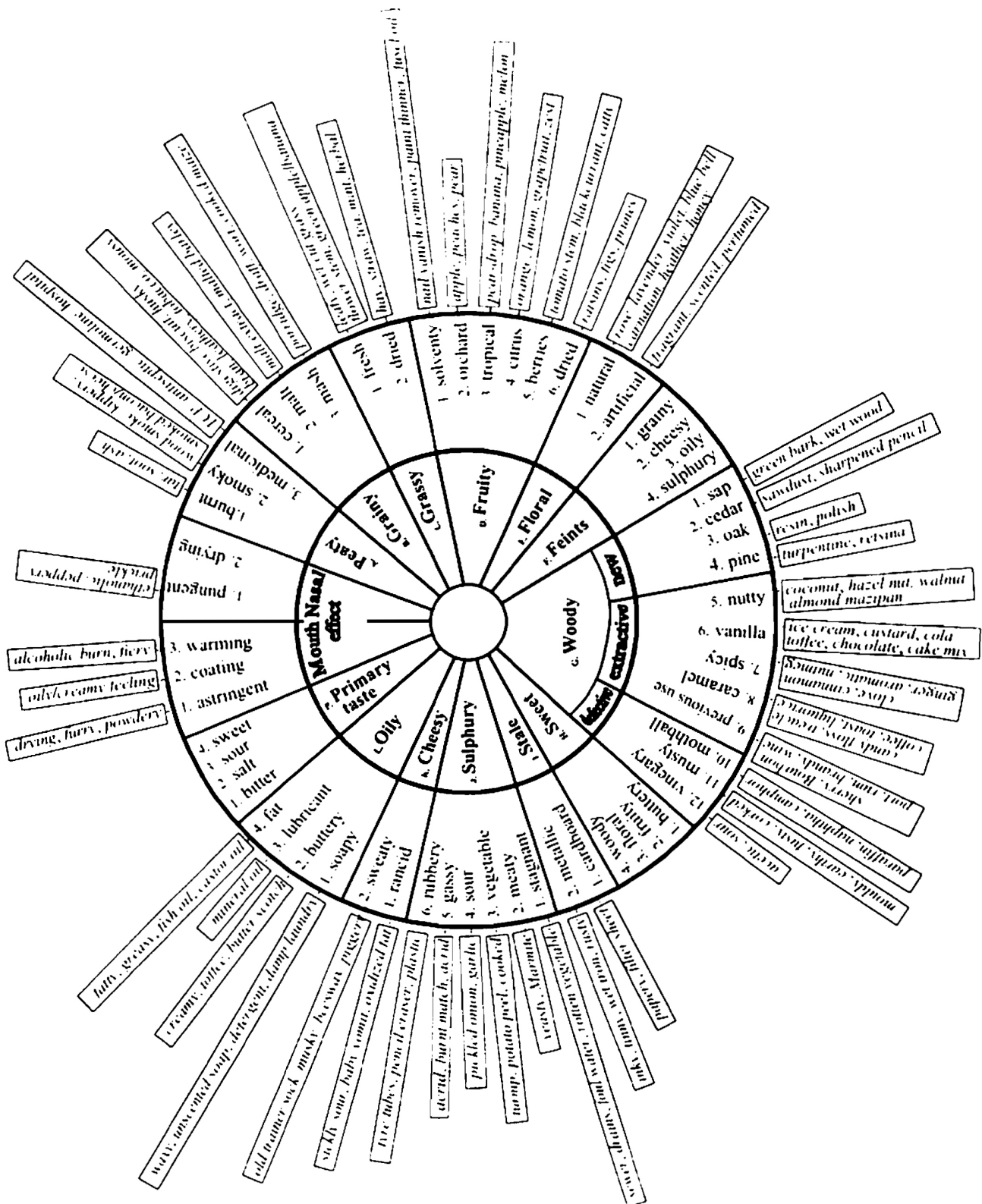
no. ^a	odorant ^b	odor quality ^c	fract. ^d	RI ^e on			FD factor	earlier reported as volatile compound in whisky
				FFAP	DB-5	DB-1701		
1	1,1-diethoxyethane ^f	fruity	A	900	730	<800	128	(6, 25)
2	ethyl 2-methylpropanoate	fruity	A	958	756	811	64	(10, 26)
3	ethyl butanoate	fruity	A	1029	805	857	64	(10, 27)
4	ethyl (S)-2-methylbutanoate	fruity	A	1040	850	900	256	
5	ethyl 3-methylbutanoate	fruity	A	1049	849	906	32	(3)
6	2-methylpropan-1-ol	malty	C	1091	648	n.d.	32	(6, 25)
7	unknown	fruity	B	1102	988	n.d.	32	
8	3-methylbutyl acetate	fruity	B	1120	879	948	256	(6, 25)
9	3-methylbutan-1-ol	malty	C	1215	735	844	512	(6, 25)
10	ethyl hexanoate	fruity	B	1218	1000	1062	128	(6, 10)
11	(E)-2-heptenal	fatty, green	B	1311	959	1063	256	
12	nonanal	soapy	B	1380	1100	n.d.	32	(28)
13	2-isopropyl-3-methoxypyrazine	earthy	C	1413	1091	1145	32	
14	ethyl octanoate	fruity	B + C	1420	1197	1263	128	(6, 25)
15	(E)-2-nonenal	green	C + D	1533	1159	1275	128	(29)
16	(E,Z)-2,6-nonadienal ^f	green	C + D	1578	1153	n.d.	256	(30)
17	(E)-2-decenal	fatty	D	1624	1260	1370	32	
18	(E,E)-2,4-nonadienal	fatty	D	1691	1211	n.d.	32	
19	ethyl 2-phenylacetate	flowery	D	1695	n.d.	n.d.	128	
20	4-methylacetophenone	sweet, almond-like		1747	1186	1326	64	
21	α -damascone ^f	cooked apple	C	1779	1389	n.d.	512	
22	(E,E)-2,4-decadienal	fatty	B + C	1791	1315	1447	128	
23	2-phenylethyl acetate	flowery	B	1804	1256	1371	128	(10, 25)
24	(E)- β -damascenone	cooked apple	B	1813	1389	1487	4096	(9)
25	2-methoxyphenol	phenolic	C	1849	1089	1225	64	(3, 31)
26	2-phenylethyl propanoate	fruity		1860	n.d.	n.d.	128	
27	(3S,4R)-trans-whiskylactone	coconut-like	C	1866	1295	1487	512	(31, 32)
28	2-phenylethanol	flowery	D	1900	1113	1273	512	(6, 25)
29	β -ionone	violet-like	C	1929	1495	1620	128	(8)
30	(3S,4S)-cis-whiskylactone	coconut-like	C + D	1946	1328	1522	1024	(31, 32)
31	(R/S)- γ -nonalactone	coconut-like	D	2018	1365	1566	2048	(26, 31)
32	4-ethyl-2-methoxyphenol	phenolic, clove-like	D	2030	1284	1413	128	(7, 31)
33	δ -nonalactone	peach-like	D	2047	n.d.	1612	256	(15, 26)
34	trans ethyl cinnamate	fruity	D	2108	1461	n.d.	256	
35	γ -decalactone	peach-like	D	2132	1471	1690	1024	(5)
36	4-allyl-2-methoxyphenol	clove-like	C	2161	1357	1498	1024	(31)
37	4-ethylphenol	phenolic	C	2168	1168	1395	32	(7, 31)
38	3-hydroxy-4,5-dimethyl-2(5H)-furanone ^f	seasoning-like	D	2206	1100	1362	128	
39	unknown	coconut-like	D	2243	1562	1805	512	
40	unknown	fruity	D	2265	n.d.	n.d.	128	
41	γ -dodecalactone	peach-like	D	2381	1685	1900	256	(5)
42	(Z)-6-dodeceno- γ -lactone	peach-like	D	2425	1680	n.d.	512	
43	unknown	flowery	A + E	2442	n.d.	n.d.	1024	
44	2-phenylacetic acid	flowery	E	2552	1275	n.d.	256	(33)
45	4-hydroxy-3-methoxy-benzaldehyde	vanilla-like	D	2600	1400	1632	1024	(34)

^a Numbering refers to Figure 1. ^b The odorant was identified by comparing it with the reference compound on the basis of the following criteria: (i) retention indices on the capillaries detailed in the table, (ii) mass spectra obtained by MS-EI and MS-CI, and (iii) odor quality and odor threshold determined by GC-Olfactometry. ^c Odor quality perceived at the sniffing port. ^d The odorant was detected in the column chromatography fractions A–E. ^e Retention index; n.d. = not determined. ^f Because no unequivocal mass spectrum could be obtained, the odorant was identified by the remaining criteria given in footnote b.

Table 2. Most Odor-Active Volatile Constituents in the Headspace above the Bourbon Whisky

odorant ^a	odor quality ^b	RI on SE-54 ^c	vol. [mL] ^d	RDF-factor ^e	earlier reported as volatile compound in whisky
acetaldehyde	solvent-like	<600	0.5	20	(6)
dimethylsulfide	canned maize	<600	10.0	1	(35)
ethanol	ethanolic	<600	0.25	40	(6)
ethyl acetate	fruity	<600	2.5	4	(6)
2-methylpropanal	malty	562	5.0	2	(26)
3-methylbutanal	malty	650	0.1	100	(26)
2-methylbutanal	malty	660	0.5	20	(26)
ethyl propanoate	fruity	711	2.5	4	(27)
1,1-diethoxyethane	fruity	726	0.5	20	(6)
3-methylbutanol	malty	733	0.5	20	(6)
ethyl 2-methyl propanoate	fruity	754	0.25	40	(26)
unknown	fruity	757	0.25	40	
unknown	sulfury	771	0.5	20	
ethyl butanoate	fruity	803	1.0	10	(36)
unknown	earthy	818	1.0	10	
ethyl (S)-2-methylbutanoate	fruity	846	0.5	20	
ethyl 3-methylbutanoate	fruity	848	5.0	2	(3)
3-methylbutyl acetate	fruity	890	2.5	4	(6)
ethyl pentanoate	fruity	904	5.0	2	(26)
unknown	roasty	926	5.0	2	
unknown	green	958	5.0	2	
unknown	fruity	971	2.5	4	
ethyl hexanoate	fruity	1000	2.5	4	(6)

^a See Table 1. ^b See Table 1. ^c Retention index. ^d Smallest headspace volume in which the odorant was detectable. ^e The relative flavor dilution factor (RDF) was calculated by dividing the largest headspace volume analyzed (10 mL) by the smallest volume in which the odorant was detectable by GC-O.



This document is provided compliments of the Institute of Brewing and Distilling www.ibd.org.uk Copyright - Journal of the Institute of Brewing

TABLE I. Whisky descriptors and reference compounds.

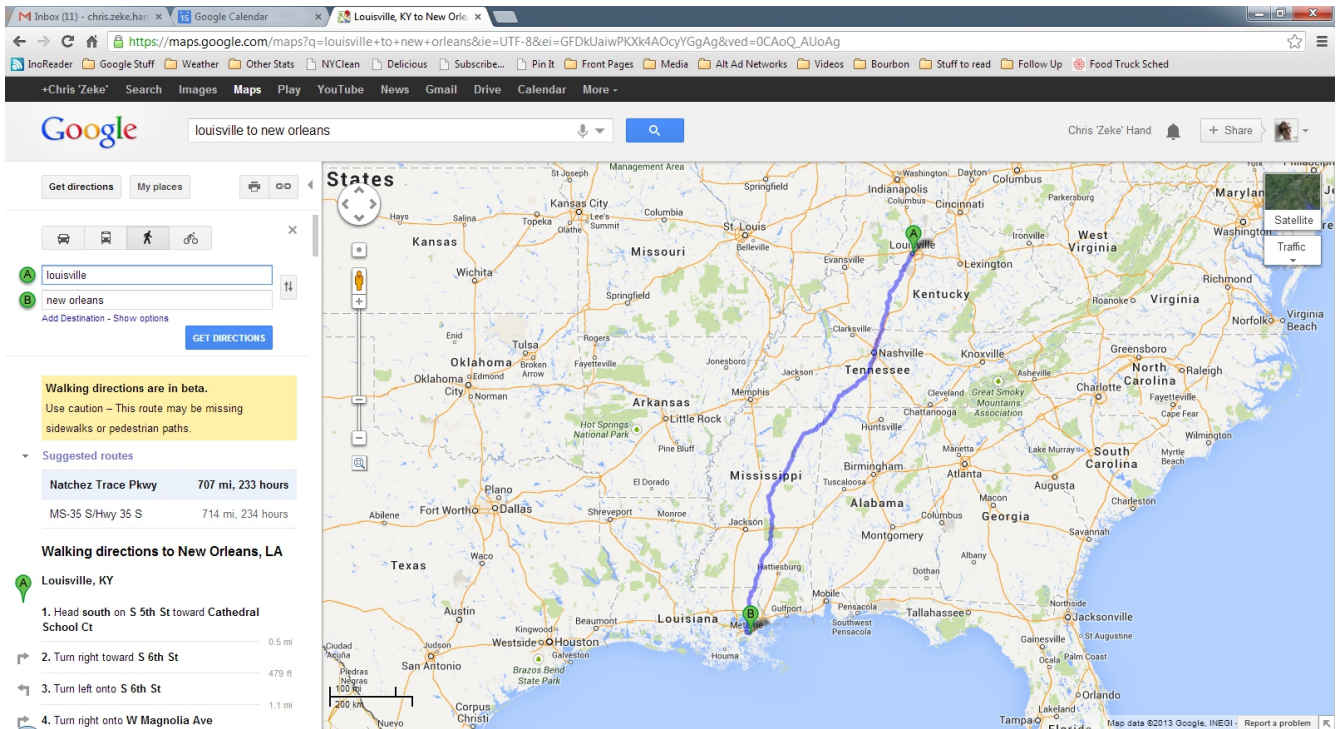
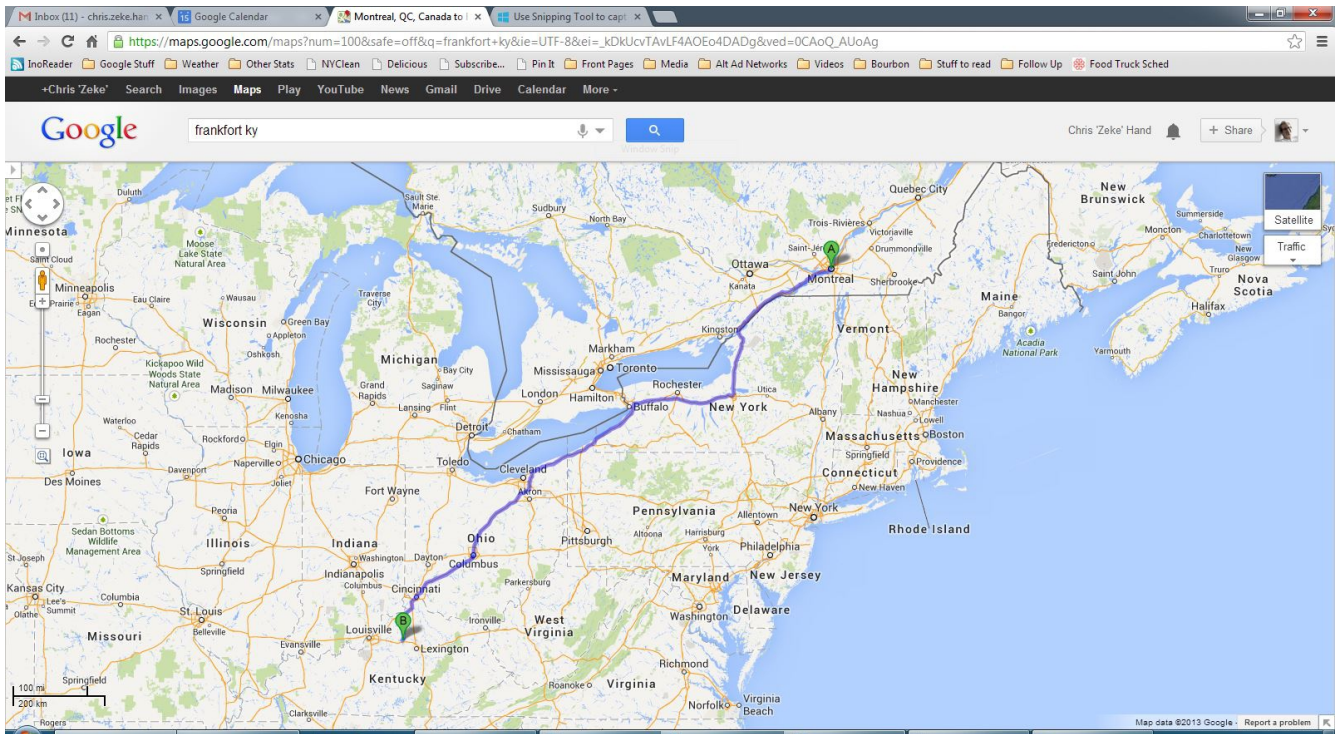
Code	Flavour Wheel term	Reference compounds for assessor training	Concentration (mg litre ⁻¹)
N.1	<i>Pungent</i>	Formic acid ¹⁹⁹	10 x 10 ³
A.1, 2	<i>Burnt smoky</i>	Guaiacol ¹²⁹	27
A.3	<i>Medicinal</i>	<i>o</i> -Cresol ¹³⁰	1.75
B.2	<i>Malty</i>	Malted barley ¹⁹⁹	-
		2- and 3-Methyl butanal ^{13, 193, 194} , 4-Hydroxy-2(or 5)-ethyl-2(or 5)-methyl-3(2H) furanone ⁹⁴ , 4-hydroxy-2,5-dimethyl-3(2H) furanone ⁹⁴	0.6 (2-methyl butanal) ¹⁵⁵ 1.25 (3-methyl butanal) ¹⁵⁵
C.1	<i>Grassy</i>	Hexanal ¹²⁹	5
		<i>cis</i> -3-Hexene-1-ol ¹⁹⁹	1.00 x 10 ³
D.1	<i>Solventy</i>	Ethyl acetate ¹³⁰	1.12 x 10 ³
		2-Methyl propan-1-ol ¹⁹⁹	1.00 x 10 ³
D.2	<i>Fruity (apple)</i>	Ethyl hexanoate ¹²⁹	2
D.3	<i>Fruity (banana, pear-drop)</i>	<i>iso</i> -Amyl acetate ¹²⁹	7
D.5	<i>Berry</i>	Thiomenthone ¹³⁰	3x 10 ⁻³
	<i>Catty</i>	Thiomenthone ¹³⁰	1.26
		Sodium sulfide + mesityl oxide ¹⁹⁹	100 each
E.1	<i>Floral (Natural - rose) - violet</i>	Phenyl ethanol ¹²⁹	1.52 x 10 ³
		α -, β -Ionone ⁶⁴	>3x10 ⁻³
	<i>Floral (Artificial - scented, perfumed)</i>	Geraniol ¹²⁹	19
G.5	<i>Nutty (cocomut)</i>	Whisky lactone ¹²⁹	266
	<i>marzipan</i>	Furfural ¹²⁹	839
G.6	<i>Vanilla</i>	Vanillin ¹²⁹	43
G.7	<i>Spicy</i>	4-Vinyl guaiacol ¹²⁹	71
	<i>Spicy (clove)</i>	Eugenol ^{129,199}	1 - 55
G.8	<i>Caramel (candy floss)</i>	Maltol ¹²⁹	1.14 x 10 ³
G.10	<i>Mothball</i>	Naphthalene	>8x10 ⁻³

G.11	<i>Mouldy</i>	2,4,6-Trichloroanisole ¹⁹⁹	10
	<i>Earthy, musty</i>	Geosmin, 2-methyl <i>iso</i> -borneol ^{237, 69}	-
G.12	<i>Vinegary</i>	Acetic acid ¹²⁹	5.32×10^3
I.1	<i>Cardboard</i>	2-Nonenal ¹³⁰	0.08
J.1.6	<i>Stagnant, rubbery</i>	Dimethyl tri-sulphide (DMTS) ¹²⁸	3
J.2	<i>Yeasty</i>	Hydrogen sulphide (H ₂ S) ¹²⁸	> 0.02
	<i>Rotten egg</i>	Hydrogen sulphide ¹²⁸	> 0.14
	<i>Meaty</i>	Methyl (2-methyl-3-furyl) disulphides ²⁷	-
J.3	<i>Vegetable (sweet corn, cooked cabbage)</i>	Dimethyl sulphide (DMS) ¹²⁸	> 0.6
J.5	<i>Gassy</i>	Ethanethiol ¹²⁸	> 0.072
		3-Methyl-2-butene-1-thiol ¹²⁸	> 7.2×10^{-4}
k.1	<i>Rancid</i>	<i>n</i> -Butyric acid/ ethyl butyrate ²⁶	>2
	<i>Sweaty</i>	<i>iso</i> -Valeric acid ¹²⁹	2
L.	<i>Oily</i>	Heptanol ¹⁹⁹	1
L.1	<i>Soapy</i>	Ethyl laurate ¹²⁹	12
		1-Decanol ¹⁹⁹	100
L.2	<i>Buttery</i>	Diacetyl ¹²⁹	0.1

(199) - 23% ethanol solution; (129) - in 23% grain whisky; (128) - in lager; (26, 27, 54, 69, 94, 130, 199, 237) - > threshold; (155) - threshold in beer

Flavour structures, candidates, production and function - Next effects

Warehouse holds 20 K Barrels	Higher Floors It Is	Hot and Dry / Proof Raises					The In the barrels.	27 Barrells Tall
Proof → 145°	9	<div>○ ○ ○</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>
140°	8	<div>○ ○ ○</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>
	7	<div>○ ○ ○</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>
130°	6	<div>C ○ ○</div>	<div>E ○ ○</div>	<div>N C ○</div>	<div>T U ○</div>	<div>E T ○</div>	<div>R ○ ○</div>	<div>○ ○ ○</div>
120°	5	<div>○ ○ ○</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>
	4	<div>○ ○ ○</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>
115°	3	<div>○ ○ ○</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>
	2	<div>○ ○ ○</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>
Proof → 110°	1	<div>○ three ○ two ○ high ○ one ○ high</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>	<div>○ ○ ○</div>
1 million gallons in each rackhouse.	Lower floor It Is	Moist and Cool / Proof Lowers					In the barrels.	



Buffalo Trace Tasting Notes

Ancient buffalo carved paths through the wilderness that led America's first pioneers and explorers westward. One such trail led to the banks of the Kentucky River where Buffalo Trace Distillery has been making bourbon whiskey the same way for more than 200 years. In tribute to the mighty buffalo and the rugged, independent spirit of the pioneers who followed them westward, we created our signature Buffalo Trace Kentucky Straight Bourbon Whiskey. Carefully distilled by our latest generation of craftsmen and aged for 8-9 years, Buffalo Trace Bourbon is rich, complex and smooth in taste. This small batch bourbon is a marriage of 30-40 of our best bourbon barrels and hand-bottled with care in our premium bourbon bottling hall.

From the Website

This deep amber whiskey presents tastes of sweet corn and dark candied fruit. The nose is a complex procession of vanillas and citrus and the mid-palate tastes includes cinnamon, nutmeg, oak and honey. The finish is long and improbably elegant with the smaller grains at last finding a coherent voice; the sweeter vanilla joined by a dry, toasty oak flavor.

Jim Murray

Nose: Outstanding aroma, kicked off by a spicy prickle that any Bourbon lover will immediately recognise as the hallmark of the old Ancient Age distillery. Satisfying, deep, gently vanilla-ed and molassed with even a sprig of sweet mint.

Palate: A rip-roaring waxy sweetness checked by a big build up of vanilla-rich oak. Corn is chewy and rye offers a rich-textured background.

Finish: Dries at last as the oak takes command, but rye offers extra depth and a layer of bitterness as does a lingering liquorice.

Comment: Big, moody, uncompromising and complex beyond belief. One of the world's great whiskeys.

Michael Jackson

Nose: Rich, rummy. Figs, almond, aniseed.

Palate: Smooth, creamy. Faintly smoky and tobacco-like.

Finish: Surprisingly restrained. Pruneey.

Comment: Some very interesting flavours, but lacks roundness and length.

LA Whisky Society

N: Sweet and floral with some deeper notes of dark chocolate and coffee.

P: Quite woody, almost tea-like, with distinct tastes of dry tobacco leaf. Dry on the palate but then...

F: ...gets sweet for a moment on the finish before going dry again with a hint of mildew.

All was going well in this single barrel until the very finish with that moldy off-note.

Skus

Nose: Corn, with a good dose of rye.

Palate: Old school Bourbon, caramelly and sweet with muted rye in the background. Tasting blind, I actually pegged this for an old ND Old Taylor. It doesn't have the strong rye notes I generally associate with Buffalo Trace.

Finish: Candy Corn.

Eagle Rare Eagle Rare Tasting Notes

Life, liberty, and the pursuit of happiness –cornerstones of a birth of a nation, epitomized by the American bald eagle.

Eagle Rare Single Barrel Bourbon Whiskey is masterfully crafted and carefully aged in oak barrels for no less than ten years. Discriminately selected for a dry and delicate taste, this whiskey honors the American spirit of independence.

The nose is complex, with aromas of toffee, hints of orange peel, herbs, honey, leather and oak. The taste is bold, dry and delicate with notes of candied almonds and very rich cocoa. The finish is dry and lingering.

From the website

Nose: Complex aromas of toffee, hints of orange peel, herbs, honey, leather and oak

Taste: Bold, dry, oaky flavors with notes of candied almonds and very rich cocoa

Finish: Dry and lingering

Michael Jackson

Nose: Soft, clean.

Palate: Lightly toffeeish. Sweet. Orangey. Some minty rye notes.

Finish: Gentle. Slight citrus zest.

Comment: More delicate and restrained than I expect from Eagle Rare...distinctly the sweeter of the Bourbons in this tasting.

Dave Broom

Nose: Full-on, rich sweet nose: candy, caramelised oak.

Palate: Big, chewy and sweet with a fresh oily zap on the back palate stopping it from becoming too cloying.

Finish: Long, slightly hot.

Comment: Big and sweet. Scale down the sweet vermouthe when making your Manhattan.

Robert Parker Jr.

A sensational Kentucky straight bourbon whiskey, this single barrel project is a powerful, pedal-to-the-metal, balls-to-the-walls style of bourbon that has been aged 10 years and has 45% alcohol, which makes it 90 proof. Seemingly bigger than that in the mouth, it is full-bodied with lots of caramelized citrus, maple syrup, smoky crème brûlée and cappuccino-like notes as well as terrific fruit from the fermentation. The wood is only a complementary aspect of this velvety textured, full throttle bourbon. It appears to be a classic.

Blanton's Tasting Notes

In the winter of 1881, Albert Bacon Blanton was born into one of the first families of bourbon history. At the age of sixteen, he started work in the Distillery as an office boy and fast became a leading pioneer in the development of bourbon. From the time he was made company president in 1921 until his retirement in 1952, his Distillery expanded from 44 to 144 buildings to become the largest Distillery of its day. During that period Colonel Blanton created his very special and limited supply of bourbon - his private reserve - handpicked and stored in what now is known as the famous Warehouse H. Although Colonel Blanton died in the spring of 1959, his legacy lives. The Single Barrel Bourbon is the first of its kind. Aged 10 years, it has a deep, satisfying nose of nutmeg and spices. Powerful dry vanilla notes in harmony with hints of honey amid strong caramel and corn. A medium finish composed of returning corn and nutmeg flavors.

Blanton's Website

Nose: Dry Citrus, Raisin, Light Vanilla, Spice.

Palate Entry: Sweet with Citrus, marked by a Light Vanilla and Honey.

Finish: Crisp with notes of Spice and a hint of Cinnamon Apple.

Sour Mash Manifesto

Color: Deep Amber

Nose: Crushed rock, leather, and dry oak at the front with dried banana, vanilla, herbs, and rye to follow. Maple syrup increasingly more prevalent with air time.

Flavor: This one is almost dry and crisp throughout the sip. It starts spicy with peppery heat and a rye-heavy punch. Hard caramel candy sweetness struggles through just gripping oak takes it to the finish.

Finish: Long and spicy with a bit of corn and toasted, dry oak.

LA Whisky Society

Adam: Sweet and smooth, rather caramel-y with a trace of apples. The finish picks up with the flavor of actual wheat, along with a very faint background of spice. Tasty.

Chris:

N: Rich nose, cinnamon, some wood in the background.

P: Massive cherry cough drop flavor and then...

F: ...cinnamon in the finish but it comes with a lot of wood.

A very good bourbon but a little too woody in spots.

straightbourbon.com Virtual Blind Tastings #50

Color: light orange/amber, both in bottle and glass.

Nose: Honey in forefront. A slight camphor undertone that is not unpleasant. Light vanilla and leather. Maybe a hint of tobacco. There is a hint of mustiness in here.

Taste: slightly spicy on the tip of the tongue. Cinnamon. Leather and wood in the middle and a little soothing vanilla on the back. Some dark fruit in here too.

Finish: Smooth with lots of the vanilla that appeared earlier. A subtly nuttiness appears after a few seconds.

Other: Tasted neat in a snifter. Bottle opened approx. 2 years ago. Better than I remember.

Hancock's President Reserve Tasting Notes**From the website**

This Single Barrel bourbon whiskey is deep amber in color. The nose is light and sweet with traces of mango and papaya. The body is full and the palate shows a nice balance of honey, clover, fruit and a dash of spice. The finish is long and warm.

Jim Murray

Nose: Massive corn mingles with intense oak and a spicy buzz of rye; lashings of sweet toffee.

Palate: Fat and full with a quick explosion of lively rye and demarara sugar followed by sweet corn.

Finish: Drier towards the finale with a long oak follow through.

Comment: Brilliantly balanced throughout with just the correct amount of sweetness.

Michael Jackson

Nose: Fresh. Lemon. Vanilla. Hint tobacco.

Palate: Light. Lemons. Roses. Sweetish.

Finish: Lemon curd.

Comment: Liked that spicy-lemon rye character, but lacking in complexity and roundness.

BourbonEnthusiast Review ID 2004

Nose: Vanilla, oak, caramel, butterscotch, and corn open a candy nose. Very appealing and somewhat soft. I am looking forward to the taste.

Taste: Oily and rich sweetness that slides across the front of the mouth like a warm syrup. At mid-mouth a mild attack of cinnamon and pepper attack with in a feint, reserving the modest heat for the back of the mouth. Very nice.

Finish: Fairly long finish as the embers refuse to die and easy death.

Overall: A very enjoyable bourbon with a well defined upfront sweet opening, a spicy mid-palate, and a long lasting quite warm finish. For reasons unknown to me, I have never bought a bottle of Hancock's. I did have a sip of some first rate and older Hancock's at the BE gathering in Bardstown recently and it was exceptional. I find this bourbon to be almost the equal of Rock Hill Farms..... but not quite. RHF is a tad more complex and interesting at about the same price point. I can see how some might easily prefer the Hancoks.

Rock Hill Farms Single Barrel Tasting Notes

From the website

Seductive aromatic notes of toasted walnut, dried red fruits, spice, cocoa and marshmallow. Flavors of dark chocolate, chocolate covered almond, coffee, tobacco and dark caramel. The finish is smooth, silky, toffee sweet and honeyed.

BourbonEnthusiast Review ID 1983

Nose: Oak, vanilla, rye, allspice, nutmeg, hints of maple and orange in a subtle combination that speaks little of its 100 proof. Excellent, excellent nose that delivers a highly complex cluster of aromas.

Taste: A very balanced and controlled dram of bourbon essence. It offers a proper measure of oak dryness, a contrasting and delicious dose of sweet vanilla and caramel, and a zip of rye to set the whole in a wonderful whirl. Just first rate bourbon that seduces with beautiful balance.

Finish: Sustains the balance right through to the last ember of taste..... which dies slowly, slowly..... just as it should ought to!

Overall: If you want a bourbon that is true to the essence of what a great bourbon should be, look no further than this one. It pays homage to all the proper bourbon ingredients..... the oak tannins have their properly restrained say, the vanillins and caramels play their sweet tune, the rye jumps in with its insistent but restrained wail, the interesting background spices (nutmeg, allspice) keep the others from saying too much or speaking too loud.

Sour Mash Manifesto

Color: Deep Golden/Amber

Nose: Corn, honey, apple cider, a sprinkle of rye, mint, and wet oak. What a fantastic nose this is, and with fruit and corn prevailing and enough oak and spice character to keep it lively.

Flavor: Again we have corn right from the fore, loads of honey, rye, peppery bite, burned sugar, maple, and again that apple note.

Finish: Moderate length -fruity with caramel and peppery spice.

Overall: Rock Hill Farm is a tremendous bourbon that really doesn't get its due. It has depth and layers of flavor that Blanton's didn't quite measure up to. More than anything I enjoyed the balance of grain and fruit that shines through.

L.A. Whiskey Society

Mike

Nose: From a fresh bottle, the grainy corn aroma hits first. Then sweet rye aromas -- butterscotch, caramel, spicy gumdrop sugar, hint of nutmeg and herbal minty something. Great nose! Not too hot and overpowering, you can savor the nose on this. With time it changes significantly. A half-hour in the air and it has chocolate soufflé aromas.

Palate: Medium body, sweet caramel, turning to spicy caramelized sugar as from a pan sauce. Later, mocha, chocolate covered nuts, a little pineapple and cherry. Wonderfully complex. Sweet and fruity, turning dark and chocolaty with air, nice spiciness. Quite balanced at 50%. Easily sippable without water. A drop of water does open it up. This is a little too delicate and "smooth" to even think of ice. Perfect out of the bottle.

Finish: Lingers moderately. No bitter bite or strong burn. Rather has a very pleasant, slight woodiness. Cedar, candle wax, lingering mint chocolate flavors. Fades slowly without adding much that is new, but still asks you to go slow and savor. If it had more strength and power on the finish, I'd certainly give it an A.

Overall: Subtle, complex, dynamic. One of the most refined bourbons I have ever had.

Tim

N: Dry and slightly piney, lightly peppery, heavy rye influence. Woody and slightly funky. Dark, dark, dark black cherry note. After a bit, a slightly caramel top note, but it's watery and blown out by the tannin bomb.

P: Mouth coating, a little vanilla upfront but then dominated by that almost oppressive wood and rye note with a piney kick. Fairly tannic.

F: Warm upfront, fades. Black tea in huge measure initially, then wood, pepper, rye and a touch of black cherry. Slightly astringent.

I've seen some positive reviews on this elsewhere (even here) and since this is a single barrel there will obviously be variation. What I tried absolutely doesn't do it for me.