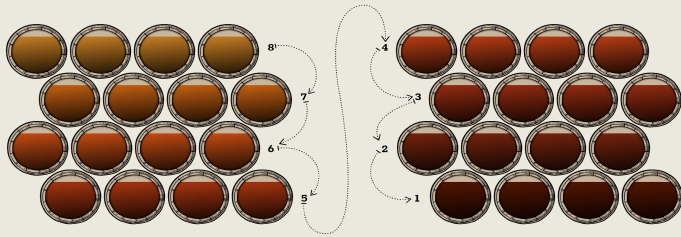


MASHBUILD

BATCH 10

Mashbuild comes from the idea that blending bourbon from different stills, ages, and mash bills will result in a superior product with roundness and depth not found in traditional bourbons.



Batch 10 is very unique among Mashbuild blends in that it's really a showcase for the middle layers of the Solera. We've taken a lot less from the youngest and oldest barrels and highlighted the interesting flavors like orange peel and pine that have come out as we blended more heavily from the center of the Solera.

The formulation for this batch is printed directly on the bottle's label,

The base of Mashbuild comes from bourbon distilled in 2000, 2001, 2004, 2006, and 2007 from prominent distilleries in Kentucky, Indiana, and Tennessee including Four Roses and the old Seagram's distillery. These fine bourbons provide a strong, traditional backbone to all of our Mashbuild blends.

We complement this foundation with both traditional and contemporary newer bourbons from from Colorado, Kentucky, and Indiana distilled with sweet corn, bloody butcher corn, and dent corn. We hand-select every bourbon for nose and taste to ensure they are compatible with the other bourbons in the Solera.

Each batch of Mashbuild has its own signature taste because of our Solera aging process: the continuing maturation of the bourbons that have been there longest combined with the punch of the newer stock.

But no matter which batch of Mashbuild you are tasting, all of them bring a lot of bourbon flavor, all are unique drinking experiences, 100% exclusive, and 100% delicious.

TASTING NOTES:



ORANGE PEEL



VANILLA

WITH HINTS OF



CHERRY



CINNAMON



PINE



www.mashbuildbourbon.com