

# REDWOOD ESTD. EMPIRE MMXV

BOTTLED IN BOND

## GRIZZLY BEAST STRAIGHT BOURBON WHISKEY

### SINGLE SEASON, SINGLE DISTILLERY

This rare whiskey was bottled under the strict tenets of the Bottled-in-Bond Act of 1897. Aged in the temperate climate of the Northern California coast, the original distillate was altered only by the addition of pure water from the Russian River Valley aquifer. This is the purest expression of Redwood Empire's craft.



#### BOTTLED IN BOND

DISTILLED GRAIN TO GLASS, SONOMA COUNTY, CALIFORNIA

MASTER  
DISTILLER

*J. Duckhorn*

BATCH NO. 001

DISTILLING SEASON:	BOTTLING:	LOT SIZE:
SPRING 2016	SUMMER 2021	26 BBLs

#### MASH BILL :

69% Corn 22% Rye 5% Malted Barley 4% Wheat

#### COLOR:

ruby amber, garnet

PROOF:  
100

#### NOSE:

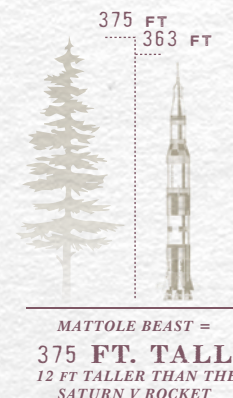
plump raspberry,  
cinnamon spiced walnut,  
brown sugar butter

#### PALATE:

orange zest, salted  
caramel, buttermilk  
(full mouth feel)

### GRIZZLY BEAST

The Redwood Empire stretches from San Francisco to Humboldt Bay and on to the Oregon border. The region is home to majestic coastal redwoods, some more than 2,000 years old. The name Grizzly Beast is a combination of two trees: The Grizzly Giant, a giant Sequoia located in Yosemite National Park that has over two billion leaves, and the Mattole Beast, a massive 375-foot coastal redwood located in Humboldt Redwoods State Park.





## MAKING GRIZZLY BEAST BOTTLED IN BOND STRAIGHT BOURBON WHISKEY

All aspects of the spirit production process are preformed onsite and add a level of control and dedication to ensure both the quality and consistency of the product. This process includes mashing, fermentation, distillation, aging, blending, and bottling.



### SELECTING THE RAW INGREDIENTS

The craft and complexity of Grizzly Beast Bourbon started in Spring 2016. Different mash bills were selected to ultimately deliver a wide range of whiskey expressions to use in the crafting of the final blend. In fact, no two mash bills were identical, and that results in exceptional balance and depth of flavor. Most of the mash bills had high percentages of corn at around 70%, but we also branched out with wheated bourbons and high rye bourbons where the corn component was closer to 50%.

### COOKING THE MASH & FERMENTATION

Using water sourced from our Russian River aquifer, we cook the mash and then ferment it for approximately 7 days.

### DISTILLED IN A CUSTOM-MADE STILL

The fermented mash is pumped in a continuous column still from Headframe Spirits Manufacturing out of Butte, MT. Column stills run continuous distillations that generally produce an overall more consistent product and streamlined process.



### AGED IN 53-GALLON BARRELS IN NORTHERN CALIFORNIA

Grizzly Beast Bourbon has been aged a minimum 5 years in 53-gallon American White Oak (*quercus alba*) barrels. Most barrels are toasted and charred to level 3. We barrel down between 110-120 proof in order to extract both the tannins and sugar from the wood.

### THE ART OF BLENDING

In Summer 2021 we tasted through 100+ barrels to select the top 26 barrels that come together for the best balance and expression. Finding the right combination of barrels that elevate the overall product is as personal to each distiller as the distillation process. It cannot be rushed or forced; it must be forged with patience passion and palate.

The final mash bill for Grizzly Beast Bourbon: 69% Corn 22% Rye 5% Malted Barley 4% Wheat.

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WHISKEY

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