BUFFALO TRACE
DISTILLERY

October 20, 2026

Hello!

Many thanks for your purchase of Sazerac 18 Year Old Kentucky Straight Rye Whiskey. We were honored to receive a Gold Medal for last year's vintage at the 2026 International Wine and Spirit Competition.

We hope you are delighted with the whiskey contained in these bottles. In distilling and aging this product, we have attempted to make some of the finest whiskey our distillery ever produced. This collection of rye whiskey barrels was filled between March of 2007 and March of 2008 and carefully selected for this batch.

The crystal-clear glass bottle we've chosen showcases the whiskey's deep, rich color. The back label provides a full product history and description. Every case was hand-bottled and labeled to ensure the highest quality finish. The tissue was added to protect the finished package.

On the reverse side of this letter, you will see a fact sheet about the barrels selected for this particular release. Hopefully you will find the intricate details of these barrels as interesting and compelling as we do.

In closing, thank you again for your purchase of Sazerac Rye 18 Year Old. If we at Buffalo Trace Distillery can be of any further assistance, please do not hesitate to contact us.

Website:
buffalotracedistillery.com

With best regards,

Jake Wenz
President and CEO
Buffalo Trace Distillery

HONOR TRADITION • EMBRACE CHANGE
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SAZERAC 18 YEAR OLD
KENTUCKY STRAIGHT RYE WHISKEY

Distiller
Buffalo Trace Distillery, Franklin County, Kentucky

Age Profile

Year of Distillation:	Spring of 2007 & 2008
Release:	Fall of 2026
Release Brand name:	Sazerac 18 Year Old Kentucky Straight Rye Whiskey
Proof for release:	90 proof

Recipe

Large Grain:	Minnesota Rye
Small Grain:	Kentucky Corn; Distillers Grade #1 and #2
Finish Grain:	North Dakota Malted Barley

Cooking / Fermentation

Milling screen:	#10
Cook Temperature:	240 degrees Fahrenheit
Water:	Kentucky Limestone with Reverse Osmosis
Fermentation:	Carbon Steel / Black Iron fermenter
Mash:	Sour

Distillation & Aging

Distillation:	Double distilled; beer still and doubler
Proof off still:	135 proof
Barrel:	New, White Oak; #4 Char; charred for 55 seconds
Barrel maker:	Independent Stave; Lebanon KY
Barrel entry proof:	125 proof
Barrel size:	53 liquid gallons; 66.25 Original Proof Gallons
Warehouse:	Warehouses K, L, M, and P
Floor:	Floors 1, 2, and 3
Evaporation loss:	73% of the original whiskey lost to evaporation

Bottling

Filtration:	Chill
Product Age:	18 years, 5 months old at bottling
Tasting comment:	**Nose**: Mature oak, fresh dill, and herbal rye spice define the aromatic profile, supported by subtle earthy undertones. **Palate**: Unfolds with seasoned wood, integrated rye character, and remarkable maturity developed through extended aging. **Finish**: Balanced and elegant, carrying lingering oak, gentle spice, and refined herbal notes.