BUFFALO TRACE
DISTILLERY

October 20, 2026

Hello!

Many thanks for your purchase of our E.H. Taylor Bottled in Bond Kentucky Straight Bourbon Whiskey. We are honored that last year's release received a Double Gold Medal at the 2026 San Francisco World Spirits Competition.

We hope you are delighted with the whiskey contained in these bottles. We have hand-selected our very best available barrels to produce the finest possible whiskey. This release pays tribute to Taylor's pursuit of perfection and his pivotal role in passing The Bottled in Bond Act of 1897. That piece of legislation cemented Taylor's reputation as the Father of Modern Bourbon and set in motion a quality standard for whiskey that was more rigorous and exacting than any standard set before or since.

The crystal-clear glass bottle we've chosen showcases the whiskey's gorgeous amber color. The back label provides a full product description for you to read while enjoying a taste. Every bottle 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, please find a fact sheet with details about the barrels selected for this year's vintage. 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 E.H. Taylor Kentucky Straight Bourbon Whiskey. 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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E.H. TAYLOR
STRAIGHT KENTUCKY BOURBON WHISKEY

Distiller
Buffalo Trace Distillery, Franklin County, Kentucky

Age Profile

Year of Distillation:	Spring of 2011
Release:	Fall of 2026
Release Brand name:	E.H. Taylor Straight Kentucky Bourbon Whiskey
Proof for release:	100 proof

Recipe

Large Grain:	Kentucky Corn; Distillers Grade #1 and #2
Small Grain:	Plump Rye
Finish Grain:	Distiller's Malted Barley

Cooking / Fermentation

Milling screen:	#10
Cook Temperature:	240 degrees Fahrenheit
Water:	Kentucky limestone with reverse osmosis
Fermentation:	Stainless Steel
Mash:	Sour

Distillation & Aging

Distillation:	Double distilled; beer still and doubler
Proof off still:	140 proof
Barrel:	New, white oak; #4 Char; charred for 55 seconds
Barrel maker:	Independent Stave; Lebanon KY and McGinnis; Cuba MO
Barrel entry proof:	125 proof
Barrel size:	53 liquid gallons; 66.25 Original Proof Gallons
Warehouse:	Warehouses C and O
Floor:	Floors 1, 2, and 6
Evaporation loss:	67% of the original whiskey lost to evaporation

Bottling

Filtration:	Chill
Product Age:	15 years of age
Tasting comment:	**Nose**: Aromas of polished oak, aged leather, fruit and floral complexity, then reveals layers of orchard fruit, cherry, and subtle berry character. **Palate**: Rich and expressive, balancing toasted nuts, delicate sweetness, and refined tannic structure. **Finish**: Long and warming with seasoned oak, black tea, and elegant leather notes, delivering remarkable depth and maturity.