



2002 Signed Old Forester Birthday Bourbon

Generously donated by Henrietta Pepper + Larry Profancik

Basics:

- **Year:** First bottled in 2002, the Birthday Bourbon are released on 2nd September annually to mark the birthday of the distillery's founder, George Garvin Brown
- **Bourbon Name:** Old Forester Birthday Bourbon 2002 Release
- **Mash Bill:** 72% Corn, 18% Rye, 10% Malted Barley
- **Proof:** This whisky boasts a 47.5% alcohol by volume and hails from Old Forester. 95 Proof
- **Age statement:** Distilled in 1989. Bottled in 2002. First release year.
- **Specific terms:**
 - Single Barrel, Bottled in Bond, Blended
- **Distillery:** Brown-Forman Shively Distillery
- **Distiller:** Chris Morris
- **Tasting Notes:** Rich notes of dark chocolate, dried fruit (cherry, apple), vanilla, and caramel, balanced by complex oak spice, tobacco leaf, hints of mint, and a smooth, lingering finish with cinnamon, leather, and subtle herbal tones, showcasing a sophisticated, slightly sweet profile with a delightful spicy kick and aged depth, making it a beloved early release.
- **Description:** A complex, well-balanced, and elegant bourbon, representative of Old Forester's craftsmanship, featuring warm, inviting notes with a significant oak presence, marking a significant vintage in the Birthday Bourbon series.
- **MSRP Price:** Secondary Mkt - From \$5,000.00 to \$18,000.00 for non-signed bottle.
- **How many Bottles:**
 - 1 Bottle
- **Additional Info:**
 - Only known bottle available, signed by George Garvin Brown IV, the great, great grandson of George Garvin Brown, Founder of Brown-Forman.

Distillation

- **Distillation Method:** The 2002 Old Forester Birthday Bourbon used a unique pre-filling barrel treatment where barrels were soaked in thunderstorms, reducing the usual Angel's Share and adding richness, but the core distillation method involved their standard double distillation in copper column stills.
- **Date Distilled:** 1989
- **Distillation Proof:**
- **Barrel Entry Proof:** 125

- Date Barreled: 1989
- Date Barrel Pulled: 2002
- Age and Proof of Barrel at Cask Strength
- Proof point 95 Proof
- Chill filtered/ Non-chill filter?

Location of Rickhouse:

- Aged in temperature-controlled warehouses, a technique linked to Colonel E.H. Taylor Jr.

Barrel:

- Char and Toast Level: #4 Char Level

Extra Info:

- Yeast Type: Proprietary