

The **DISTILLING PROGRAM** at the historic **JAMES E. PEPPER DISTILLERY (DSP-KY-5)** produces:

- 1) Historic mash bills
- 2) Unique mash bills based on the historic "flavor" grains used at the distillery with the intent to isolate / highlight those flavors for blending.

This program allows the ability to create **UNIQUE BLENDS** and to release pure expressions of each mash bill. Within the guidelines of above there is also additional experimentation & variation to the mash bills below.

WATER SOURCE: The historic distillery well 200' below ground

GRAIN: Corn - Non-GMO Single family farm (Gilkison), 100% grown in Fayette County, Kentucky; Rye and Barley sources vary

COOPERAGE: Kelvin; Kentucky Oak; Air Seasoned 18-24 months; Toasted; Char #1-4

