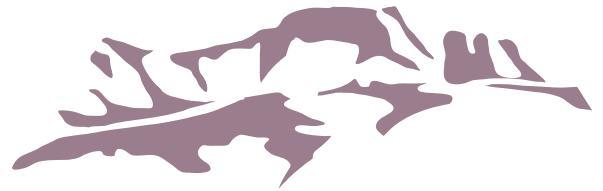


HINTERHAUS

D I S T I L L I N G ®



CALAVERAS CASK STRENGTH SINGLE BARREL RESERVE BOURBON

Every now and again, a remarkable barrel of whiskey begs us to bottle it singularly without blending it with other barrels. We give these special casks additional aging time at our 4,000ft perch in the Sierra Nevada before plunging them into local wine barrels that highlight distinctive flavor attributes of the spirit. Presented naturally and at cask strength, each barrel boasts a unique concentrated flavor profile that cannot be duplicated. We recommend you pick up our Single Barrel Reserve when you see it as bottles are rare and profiles are exceptional.

>50%
ALC. / VOL.

>100
PROOF



Concentrated flavors
and aromas.

AROMA

Rich blackberry. Baking
spices. Lemon peel.

PALATE

Caramelized honey.
Sumptuous concentrat-
ed flavors.

FINISH

Long lingering cinna-
mon coffee cake. White
peppercorn.

“

If you're curious how far
a wine finished bourbon
can be pushed, Hinter-
haus responds with,
“Challenge accepted!”.
- *Breaking Bourbon*

”

750 ml

SIERRA NEVADA DISTILLERY AT 4000FT ELEVATION • SPECIALIZING IN SMALL BATCH SPIRITS • CALIFORNIA INGREDIENTS & COLLABORATIONS

info@hinterhausdistilling.com



www.HinterhausDistilling.com