



The Native Spirit

An Icon Selects One Last Barrel

Lawrenceburg, KY

What an honor and privilege it was to spend the day with Jim Rutledge at Four Roses Distillery on August 28th. For those that aren't aware, Jim is truly an icon in the bourbon world. He has been with Four Roses for 49 years, and has been the Master Distiller for over 20 of those. He is personally responsible for every drop that goes into a bottle of Four Roses, and is considered one of the best in the industry, if not THE best, at selecting the choicest of pours.

This was no ordinary day for Jim, it was his final day at work and his very last barrel pick...ever - and I was fortunate enough to spend it with him and some fellow bourbon enthusiasts. It really was a moving experience, even getting to have lunch with him afterwards...a day I will never forget. Whether you're into bourbon or not - Mr. Rutledge has done so much for it, our state, and the advancement of Kentucky's native spirit globally, he deserves a well-earned tip of everyone's cap.

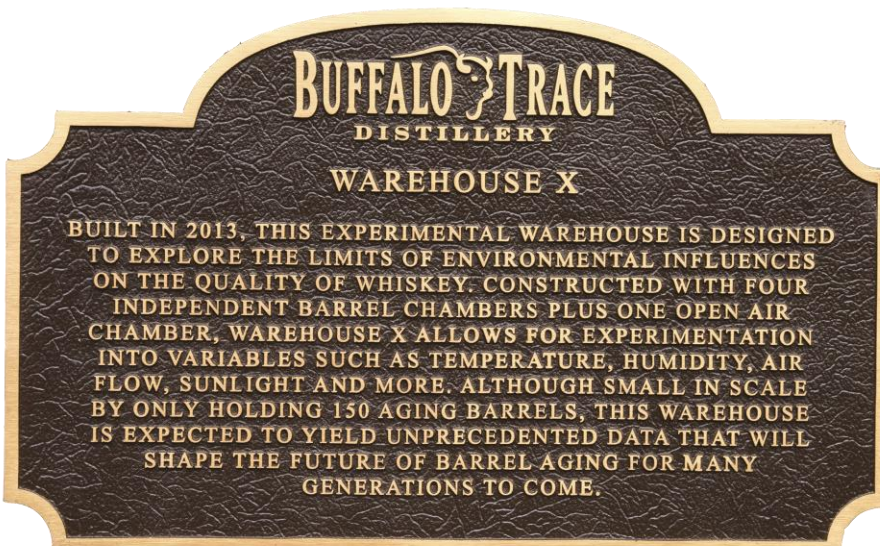
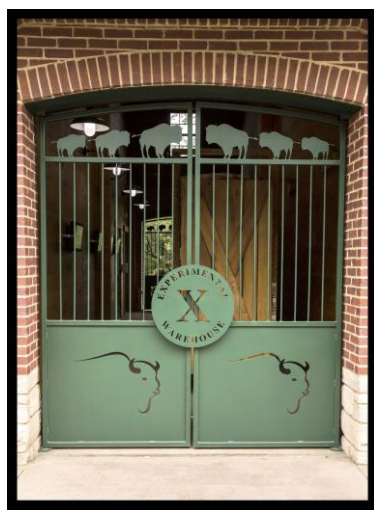
Cheers to you Sir!

-Jason Young



Jason Young and Jim Rutledge

Enovation - Brought On By A Twister



17 Year Old Barrel-Proof Turkey at 86.8 Proof?!?!

An excerpt from The Bourbon Review by our good friend Justin Thompson:

Master's Keep is the oldest Bourbon at 17-years-old that Wild Turkey has released in the American market (Wild Turkey used to sell a 17-year-old Bourbon in Japan). American Spirit had previously been Wild Turkey's oldest Bourbon at 15-years-old.

Master's Keep was originally distilled in 1996 and placed in brick warehouses at the Stone Castle Distillery (also known as Old Crow) which is not far from the Wild Turkey Distillery. Even though Jimmy likes to use metal-sided warehouses, he was forced to make this decision because he was out of warehouse capacity.

Eddie would check on these barrels every six months or so and noticed that the whiskey did taste different. He recalls that the whiskey he sampled from this site was milder and lower in proof. Eddie believes this was due to the brick walls and floors causing a lack of circulation and the inside not being as hot in the summer as their metal warehouses. Also contributing to the lack of circulation was the fact those warehouses were in a valley.

After aging at Old Crow for six years with no problems, Eddie noticed during a routine barrel inspection that moisture had started rusting the bands on their barrels. So in 2003, he moved about 80,000 barrels from that location to another group of brick warehouses that were located a little higher in elevation.

Eventually, Eddie got the barrels back into their own metal-clad warehouses in 2010. But he knew these barrels would taste different, and possibly not the way Jimmy liked it. But Jimmy and Eddie both agreed the whiskey inside (even though different than any other whiskey they had made before) was very good according to their palates. Before Eddie could dump all these barrels, some of them had aged 13 to 14 years and he had the idea that this might be a good way to show folks that the strategy for warehousing barrels has on the taste of whiskey.

So after this juice was aged in an all brick warehouse in the valley, then moved to another brick warehouse a little higher up and eventually made its way to the Wild Turkey property and one of their wood and metal warehouses, the Bourbon was bottled after 17 years. When it was dumped it was a shockingly low 89 proof even though it went into the barrel at 107 proof, and bottled at barrel-proof and comes in at 86.8 proof (a little bit of proof is lost during regular filtration) and non-chill-filtered.

Find the entire article here: gobourbon.com/wild-turkey-summer-releases/



THE
Bourbon
REVIEW

gobourbon.com/subscribe/

\$9.99 per year for LBS members

LBS Membership...

Being a Lexington Bourbon Society member is not only fantastic because of obvious reasons, it has it's extra perks as well! We already know that bourbon lovers and learners have the opportunity to share some unique bourbon tasting experiences that you will not find anywhere else. We already know that it is a magnificent place for camaraderie with fellow enthusiasts. But what about the little extras that make us special? We are always working on new ways to truly enjoy the benefits of being a LBS member.

Here are a few:

Opportunity to participate in a full barrel selection and purchase. We have our 8 year 6 month Buffalo Trace barrel coming out next month at Wine+Market!!!

Join now: lexingtonbourbonsociety.com/membership.html

Cocktail Cafe

LBS' featured cocktail of the month



Free and discounted LBS events.

LBS glassware, T-shirt's and polo's

Discounts at area businesses and retailers like BRU Burger Bar, JDI, Azur Restaurant & Patio, Bourbon N' Toulouse, Mint Julep Tours, Windy Corner Market, Smithtown Seafood, & Gratz Park Inn.

Discounted distillery tours and/or gift shop items at Jim Beam, Buffalo Trace, Heaven Hill, & Willet Distillery's (more coming.)

Discounts on LBS partner events like The Bourbon Social this October.

And more in the works, including some incredible events leading to Breeder's Cup at Keeneland!!!

See past events [here](#).



"I have never in my life seen a Kentuckian who didn't have a gun, a pack of cards, and a jug of whiskey."

-Andrew Jackson

Kentucky Cousin

As Summer comes to a close, lets make one last use of our mint.

4 mint leaves, plus 1 mint sprig

4 brandied cherries

1 cup ice

1/2 ounce cherry liqueur

1/2 ounce fresh lemon juice

3 lemon slices

1/2 ounce Simple Syrup

2 ounces bourbon

1 ounce chilled brewed black tea

In a cocktail shaker, muddle the mint leaves with 2 lemon slices, 3 cherries and the Simple Syrup. Add the ice, bourbon, Cherry Heering, tea and lemon juice. Shake well and pour into a rocks glass. Garnish with the mint sprig and remaining lemon slice and cherry.

UPCOMING EVENTS:

- * 9/2: Maker's Mark @ Coba [facebook.com/photo](https://www.facebook.com/photo)
- * 9/4: Evan Williams Vintage Flight [facebook.com/events/1619733048268040/](https://www.facebook.com/events/1619733048268040/)
- * 9/14: Kidney Cancer Association fundraiser
- * 9/15-20: Kentucky Bourbon Festival kybourbonfestival.com/
- * 9/16: Jefferson Street Soiree and Scavenger Hunt [facebook.com/event](https://www.facebook.com/event) and [facebook.com/event](https://www.facebook.com/event)
- * 9/22: Dinner and tasting at Healthy and Happy Ways happyandhealthyways.com
- * 9/30-10/3: 2nd Annual Sips, Whips, and Kicks
- * 10/1-11: The Bourbon Social (LBS members get 15% off) thebourbonsocial.com
- * 10/? : Crohn's research fundraiser with Mr. Jim Rutledge
- * 10/26-31: Breeders' Cup Week



801 Cooper Dr. Lexington, KY 40502 859.940.2567

E-MAIL: admin@lexingtonbourbonsociety.com

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