

Four Roses Yellow
80 Proof
Recipe: A1 T0
Nose: Balance of Subtle Fruit & Spices
Palate: Crisp Fruit, Caramel, Vibrant Spice
Finish: Mellow, Long & Pleasant

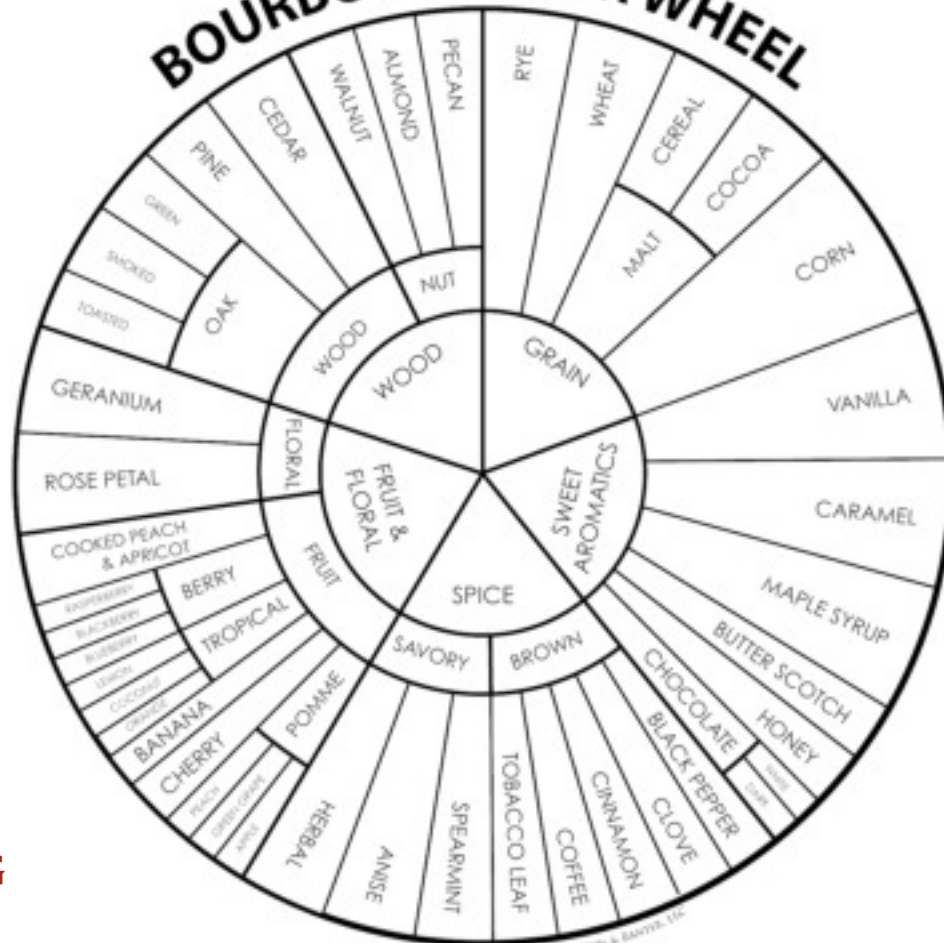


Four Roses Small Batch
90 Proof
Recipe: OBSQ, OBSK, OESQ, OESK
Nose: Rich Fruit, Hints of Oak & Caramel
Palate: Rich, Creamy, Ripened Red Berries
Finish: More Fruit, Smooth, Long Finish



Four Roses Single Barrel
100 Proof
Recipe: OBSV
Nose: Dried Spice, Pear, Coco, Maple Syrup
Palate: Hints of Ripe Plum & Cherries, Robust
Finish: Smooth, Rich Finish

BOURBON FLAVOR WHEEL



Uniqueness of Four Roses

High Quality Grain Source
2 Mash Bills

Single-Story Warehouses
5 Proprietary Yeast Strains

Four Roses Mashbills

	<u>E-Mashbill</u>	<u>B-Mashbill</u>
Corn	75%	60%
Rye	20%	35%
Malted Barley	05%	05%
	100%	100%

Proprietary Yeasts: V, K, O, Q, F
5 Recipes + V, K, O, Q, F
5 Recipes

Resulting in **10** Distinctive Bourbon Recipes
Distilled & Aged Separately

Yeast Codes: V- Delicate Fruitiness Q- Floral Essence
K- Slight Spice F- Herbal Essence
O- Rich Fruitiness



FOUR ROSES TASTING