

September 15, 2025

Hello!

Many thanks for your purchase of George T. Stagg, our uncut and unfiltered Kentucky Straight Bourbon Whiskey. We were deeply honored when our 2023 release of George T. Stagg was awarded a Best in Class and Double Gold medal at the 2024 Whiskies of the World Competition.

We hope you are delighted with the whiskey contained in these bottles. Our George T. Stagg bourbon was first launched in response to a consumer request for a well-aged and barrel strength whiskey. This year's offering is comprised of barrels aged for more than 15 years and 4 months. After years of aging, this bourbon now clocks in at 142.8 proof.

The crystal-clear glass bottle chosen for George T. Stagg is designed to showcase the whiskey's dark, rich color. The back label provides a full product description. Every case was hand-bottled and labeled to ensure the highest quality finish. The tissue was added to protect the finished package.

On the reverse side of this letter, you will see a fact sheet about the barrels selected for this particular release. Hopefully you will find the intricate details of these barrels interesting.

Thank you again for your purchase of George T. Stagg. If we at Buffalo Trace Distillery can be of any further assistance, please do not hesitate to contact us.

Website:
buffalotracedistillery.com

With best regards,

A handwritten signature in black ink, appearing to read "JL Wenz". The signature is fluid and cursive, with a long, sweeping underline that extends to the right.

Jake Wenz
President and CEO
Buffalo Trace Distillery

GEORGE T. STAGG

KENTUCKY STRAIGHT BOURBON WHISKEY

Distiller

Buffalo Trace Distillery, Franklin County, Kentucky

Age Profile

Year of Distillation: Spring of 2010

Release: Fall of 2025

Release Brand Name: George T. Stagg Kentucky Straight Bourbon Whiskey

Proof for release: 142.8 proof

Recipe

Large Grain: Kentucky Corn; Distillers Grade #1 and #2

Small Grain: Minnesota Rye

Finish Grain: North Dakota Malted Barley

Cooking / Fermentation

Milling screen: #10

Cook Temperature: 240 degrees Fahrenheit

Water: Kentucky limestone with reverse osmosis

Fermentation: Carbon steel / black iron fermenter

Mash: Sour

Distillation & Aging

Distillation: Double distilled; beer still and doubler

Proof off still: 140 proof

Barrel: New, white oak; #4 char; charred for 55 seconds

Barrel maker: Independent Stave; Lebanon, KY

Barrel entry proof: 125 proof

Barrel size: 53 liquid gallons; 66.25 original proof gallons

Warehouse: Warehouses K, L, P, N, U, and I

Floor: Floors 1, 2, 3, 5, and 7

Evaporation loss: 63% of the original whiskey lost to evaporation

Bottling

Filtration: None

Product Age: 15 years and 4 months old at bottling

Tasting comment: Nose: Commanding aroma of deep oak rounded by a touch of vanilla

Palate: Bold, rich vanilla layered with dark tobacco and ripe cherry

Finish: Long and earthy, lingers with tobacco, vanilla, and enduring oak