

September 15, 2025

Hello!

Many thanks for your purchase of Thomas H. Handy Sazerac, our uncut and unfiltered Straight Rye Whiskey. Our distilling team was delighted to hear that last year's release was awarded a Gold Medal at the 2025 London Spirits Challenge.

We hope you enjoy the unique whiskey contained in these bottles. Thomas H. Handy Sazerac Straight Rye Whiskey was first launched in response to a consumer request for more well-aged and barrel strength whiskey. This year's offering is comprised of barrels aged for over 6 years. We filled these barrels at 125 proof in 2018 and after years of aging the whiskey is now, remarkably, 129.8 proof.

The crystal-clear glass bottle chosen for Thomas H. Handy Sazerac is designed to showcase the whiskey's dark, rich color. The back label provides a full product story and 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'll 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 Thomas H. Handy Sazerac Rye. 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, reading "Jake 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

THOMAS H. HANDY SAZERAC STRAIGHT RYE WHISKEY

Distiller

Buffalo Trace Distillery, Franklin County, Kentucky

Age Profile

Year of Distillation: Spring of 2018 & 2019
Release: Fall of 2025
Release Brand name: Thomas H. Handy Sazerac Straight Rye Whiskey
Proof for release: 129.8 proof

Recipe

Large Grain: Plump Rye
Small Grain: Kentucky Corn; Distillers Grade #1 and #2
Finish Grain: Distiller's Malted Barley

Cooking / Fermentation

Milling screen: #10
Cook Temperature: 240 degrees Fahrenheit
Water: Kentucky limestone with reverse osmosis
Fermentation: Stainless Steel
Mash: Sour

Distillation & Aging

Distillation: Double distilled; beer still and doubler
Proof off still: 135 Proof
Barrel: New, white oak; #4 char; charred for 55 seconds
Barrel maker: Cumberland Cooperage
Barrel entry proof: 125 Proof
Barrel size: 53 liquid gallons; 66.25 original proof gallons
Warehouse: Warehouses N, L, AA, and DD
Floor: Floors 4, 5, 6, and 7
Evaporation loss: 31% of the original whiskey lost to evaporation

Bottling

Filtration: None
Product Age: 6 years and 3 months old at bottling
Tasting comment: Nose: A lively mix of oak and spice opens the glass, lifted by bright fruit and a subtle apple note
Palate: Bold spice and oak balanced with subtle fruit tones
Finish: Lingered oak and vanilla carry through with warming spice