



# BARREL-FINISHED MANHATTAN



## CONCEPT

Doc Pepe's Lab™ Barrel-Finished Manhattan is blended by hand using Bourbon Whiskey, Italian-style Sweet Vermouth crafted in-house, and classic aromatic bitters. The oak softens the heat from the whiskey, bringing the fruit and spice notes into balance, while tannins lengthen the finish. Enjoy neat or on the rocks, but never in bad company.

## TASTING NOTES

**NOSE:** amarena cherry, tobacco, chocolate biscotti, new oak

**PALATE:** root beer float, sweet caramel, aromatic barks

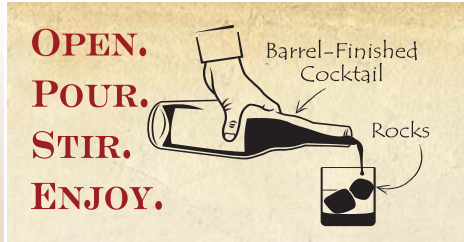
**FINISH:** peppercorns, black tea, coconut butter

## KEY SELLING POINTS

- › Ready to drink neat, on the rocks, or chilled
- › Italian-style Sweet Vermouth made in-house
- › Made with Bourbon Whiskey distilled at the O.Z. Tyler Distillery in Owensboro, KY
- › Aged 3 to 6 months in American Port wine barrels
- › Hand-crafted in small batches in Monterey, California

## SPECIFICATIONS

PACKAGE	1.75L/6 Pack	750ml/6 Pack	375ml/12 Pack
Alc. by Vol.	32%	32%	32%
Case Weight/Lbs.	37.2	19.4	22.2
Case Dimensions (in.)	14 x 10 x 15	11 x 8 x 12	12 x 9 x 10
SGWS Item No.	918650	484194	914248
UPC	705105965079	705105965277	705105965772



### PLEASE DRINK RESPONSIBLY

Doc Pepe's Lab™ Barrel-Finished Cocktails™, Manhattan made with Bourbon Whiskey, Vermouth and Bitters, 32% Alc. By Vol.

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