



# BARREL-AGED OLD FASHIONED



## CONCEPT

Doc Pepe's Lab™ Single-Barrel Old Fashioned is blended by hand and rested in Caribbean Rum barrels for three months. 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:** vanilla, orange zest, holiday spice

**PALATE:** milk caramel, citrus peel, black cherry

**FINISH:** charred oak, cinnamon, clove

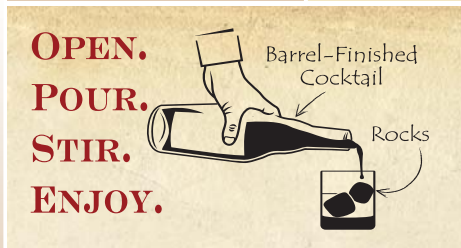
## KEY SELLING POINTS

- › Pour over ice and stir, your cocktail is ready
- › Barrel-aged to improve flavor and texture
- › Made with Bourbon Whiskey distilled at the O.Z. Tyler Distillery in Owensboro, KY
- › Aged 3 to 6 months in imported Caribbean Rum barrels
- › Hand-crafted in small batches in Monterey, California



## SPECIFICATIONS

PACKAGE	1.75L/6 Pack	750ml/6 Pack	375ml/12 Pack
Alc. by Vol.	36%	36%	36%
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.	918648	921611	914249
UPC	705105965970	705105965574	705105965871



### PLEASE DRINK RESPONSIBLY

Doc Pepe's Lab™ Barrel-Finished Cocktails™, Old Fashioned made with Bourbon Whiskey, 36% Alc. By Vol.

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