



BARREL-FINISHED BOULEVARDIER COCKTAIL



CONCEPT

Doc Pepe's Lab™ Barrel-Finished Boulevardier is made with a base of Rye Whiskey, blended with our proprietary Italian-style Bitter Liqueur and Sweet Red Vermouth. The cocktail is then rested in ex-Bourbon barrels, which impart desirable vanilla and caramel notes, as well as create a velvety texture and complex bitter finish. Enjoy neat or on the rocks, but never in bad company.

TASTING NOTES

NOSE: toasted cereal grains, rhubarb, candied orange

PALATE: ashes, roots, citrus peel, caramel

FINISH: gentian, baking spices, molasses

KEY SELLING POINTS

- › Pour over ice and stir – your cocktail is ready
- › Made with Rye Whiskey distilled at the O.Z. Tyler Distillery in Owensboro, KY
- › Blended with made-in-house Bitter Orange Liqueur and Italian-style vermouth
- › Aged 3 to 6 months in Kentucky Bourbon barrels
- › Hand-crafted in small batches in Monterey, California

SPECIFICATIONS

PACKAGE	750ml/6 Pack
Alc. by Vol.	30%
Case Weight/Lbs.	19.4
Case Dimensions (in.)	11 x 8 x 12
SGWS Item No.	928061
UPC	718122375738



**OPEN.
POUR.
STIR.
ENJOY.**



PLEASE DRINK RESPONSIBLY

Doc Pepe's Lab Barrel-Finished Cocktails, Boulevardier made with rye whiskey, liqueur and vermouth, 30% Alc. by Vol. ©2019 Doc Pepe's Lab, LLC, Monterey, CA