

Step 1

A whiskey barrel must be swollen with water prior to adding the un-aged whiskey so it does not leak. Ensure the spigot is tight by gently tapping on it with a mallet or hammer. Fill the barrel completely with hot water. The barrel will leak so ensure you place it in a bathtub, sink, or outdoors. Gently place the bung in the bung hole.

Step 2

Continue to top off the barrel daily until it stops leaking. This should occur in 2-4 days once the wood absorbs the water and swells shut.

Step 3

Once the barrel is swollen, empty water from barrel, insert funnel, and pour in the 2 bottles of un-aged whiskey. Top the barrel off with filtered water (about 12 ounces). This will bring the whiskey down to about 84-86 proof which is optimal drinking strength and will completely fill the barrel. Fill out the date on the label and keep the bottles so they can be refilled when the whiskey is done aging.

Step 4

Insert the bung ensuring an air tight seal and let the transformation begin. These miniature barrels will age 8-10 times faster than a standard 53 gallon barrel, so you will notice color and flavor changes within the first week or two. Try to store the barrel out of direct sunlight.

Step 5

To take a sample, remove the bung and turn the spigot. Always sample the whiskey in the whiskey nosing glass for consistent tasting.

Step 6

We recommend you sample the whiskey weekly as it will change very fast. Swirl the whiskey in the glass to coat the sides. The tapering neck of the nosing glass helps to capture the nose of the whiskey. Note how the smell and color changes. As you nose the whiskey write down all the types of smells you notice - vanilla, caramel, cinnamon, leather, berries, etc.

Step 7

Taste a very small amount of whiskey to begin with to warm your palate. Hold it in your mouth and note the different flavors. On your second taste, take in a bit more of the whiskey. Many people find that closing your eyes helps to increase your focus on the flavors. Write down the different tastes you experience so you can compare from week to week. As the whiskey ages and more extracts are extracted from the wood, the taste will become more complex.

Step 8

Once you feel the whiskey has matured to your desired flavor profile, empty the barrel into the bottles. (OPTIONAL: If desired, filter through a mesh strainer or coffee filter as you refill the bottles to remove any barrel

AGE YOUR OWN WHISKEY

— INSTRUCTIONS —



Step 8 cont.

remnants.) **Remember, you will have less whiskey come out of the barrel than you put in due to evaporation (the "Angel's Share") and the soakage of whiskey into the wood.** It is very common for a standard 53 gallon barrel to lose 30% or more during the aging process. Being that your small barrel ages at a much faster rate, the Angels will also take a proportionate share.

Step 9

Drink and enjoy! How long you age your whiskey is entirely up to you. Many people feel the product is ready at just a couple months, while others may desire a bolder whiskey that has aged a bit longer. Each aging cycle in the barrel will become progressively longer as the barrel gets older.

Step 10

Once the barrel is empty, refill with one of our un-aged whiskey's. If you do not refill it right away with whiskey it will dry out, so be sure to fill it with water. We don't recommend storing it with water for long periods of time if you plan on re-using it as the barrel will lose much of its extract to the water.

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