

HEADLONG WHITE DOG WHISKEY

*An un-aged
whiskey made
from a bourbon
mash of corn,
wheat and
malted barley*



BARREL AGED COCKTAILS

Barrel Aged Cocktail Instructions

- 1. Seal the Barrel.** Fill the barrel with hot water and place in a sink or outdoors. Top off the barrel 2-3 times per day until it no longer leaks. This may take 1-3 days.
- 2. Prepare and Barrel.** Premix the cocktail, pour the contents into the barrel with the funnel and insert the bung. Store in a temperate location. Shake the barrel every other day for enhanced maturation.
- 3. Taste Test.** Aging time can vary from 2-6 weeks depending on the cocktail and desired results. Taste frequently. The barrel will not only add flavor to the cocktail through extraction from the oak, but the ingredients will integrate and round out through oxidation adding additional complexity.
- 4. Bottle and Drink.** Once you decide the cocktail is complete, empty barrel through a mesh strainer (to filter out any char from the barrel) and funnel into empty bottles. To drink, stir 3oz with ice and strain into a cocktail glass, or pour over fresh ice in an old fashioned glass. Finish cocktail with a fresh orange or lemon peel twist.
- 5. Re-use.** The barrel can be used for many cocktail aging cycles. Once you've emptied the barrel, rinse with water and re-barrel a new cocktail right away so the barrel does not dry out.

Important Notes:

- Stick to spirit-based cocktails. Avoid anything that requires citrus or ingredients that may spoil.
- It's not recommended to age cocktails with aged whiskey since it is redundant to age a product that has already been aged.



Barrel Aged White Manhattan

- 5 1/2 cups Headlong White Dog Whiskey
- 2 cups Dolin Blanc Vermouth (white sweet vermouth)
- 2/3 cup Benedictine (can substitute B&B)
- 1oz Regans Orange Bitters No.6

Barrel Aged Boulevardier

- 2 3/4 cups Headlong White Dog Whiskey
- 2 3/4 cups Campari
- 2 3/4 cups Carpano Antica Formula
(or other red sweet vermouth)
- 1oz Regans Orange Bitters No.6

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Barrel Aged Toronto

- 6 2/3 cups Headlong White Dog Whiskey
- 2/3 cups raw sugar syrup*
- 2/3 cups Fernet Branca
- *add 2 parts raw sugar to 1 part hot water
and stir until dissolved

Barrel Aged Bijou

- 2 3/4 cups Headlong White Dog Whiskey
- 2 3/4 cups Yellow Chartreuse
- 2 3/4 cups Carpano Antica Formula
(or other red sweet vermouth)
- 1oz Regans Orange Bitters No.6