

Small Batch Recipe #3

BACKGROUND

Brothers. Bootleggers. Legends. Nearly a century ago, Jacob and Abner Taub crafted and bootlegged their own whiskey during Prohibition to support their family. Then one fateful winter night in 1929, their world came crashing down during a sting that would land the brothers behind bars. Six long years later, Franklin D. Roosevelt pardoned the Taub brothers. They were able to reignite their family business with their brother Martin and help launch Baltimore Club Whiskey. This would set into motion a family tradition that would span generations. The brothers served their time, and now, and now the Taub family continues this legacy with the introduction of Jacob's Pardon, a fine American whiskey that pays homage to their rebellious roots. Its complex, smooth, timeless, and frankly, a little liberating. It would be a crime not to enjoy it.

TASTING NOTES

Cocoa brown color, clean, and bright. Initially, spicy fragrances of turbinado brown sugar, cacao, and creamed corn. Then notes that hint of toasted marshmallow, cinnamon bun, saltwater taffy, and English toffee. Engagingly sweet, spicy, even succulent, as the first taste profile gives off sturdy, moderately oaky flavors of sweetened breakfast cereal, corn syrup, and caramel corn candy. Finishes very long and surprisingly gentle, as the late-stage flavor is supported by a sinewy, creamy texture.



750ML



ORIGIN

Kentucky, United States

SIZES

750ml

TECHNICAL DETAILS

ABV: 71.4%, Closure: Cork



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