

Ol' Major Bacon Bourbon

- Bouquet of crisp bacon, with subtle honey aroma
- Taste profile is both savory and sweet, with hints of sea salt and bacon giving way to a maple, bourbon finish
- Concept born online:
 - Website crashed from getting 20k visitors in 2 days when we posted bottle design/concept
 - Kickstarter campaign was successfully funded with over 100 people donating
- Gold Medal Award Winning Bourbon (SF World Spirits)
 - Mash Bill: 88% corn, 8% rye, 4% barley
- Every label is unique as they are cut out of a large sheet of cedar wood
- Real bacon (in the form of rendered bacon fat) is pressure infused into our bourbon
 - In a steel canister, we add pressure to the bacon and bourbon causing the two to meld together
 - We freeze the bacon bourbon, causing the two to separate since alcohol doesn't freeze and then we remove the solid fat
 - We filter multiple times, the last of which is a .4mm micron filter to ensure no fat sediment is in the final product



Ol' Major Bacon Bourbon from our first bottling run on August 7th, 2015