



EXCELSIOR

STRAIGHT BOURBON

The quintessential expression of New York terroir.

Excelsior, New York's state motto, means "Ever Upwards," and our Excelsior Straight Bourbon is made exclusively from Hudson Valley grains, and then aged in a New York-coopered barrel of Hudson Valley oak. Excelsior is the first truly 100% New York Bourbon since well before Prohibition.

Coppersea worked with on this special project with US Barrel, located in the Adirondacks, and the oldest cooperage in the Northeast. They harvest sustainably-grown wood and, like Coppersea, use a combination of traditional and modern technology.

As with all of Coppersea's "Heritage Methods Distilled" products, we mash Excelsior Bourbon in open-top fermenters for additional local terroir, twice-distill in True Fire Copper, direct-fired simple alembic stills, and barrel age our spirits at the ultra-low proof of 105.

DISTILLATION: MASH BILL 60% CORN, 30% RYE AND 10% MALTED BARLEY. BOTTLED AT 96 PROOF / 48% ABV



TASTING NOTES *Excelsior Straight Bourbon gets a spicy zest of black pepper and nutmeg as a result of its high rye content. Sweet elements of polenta and apricot mingle with robust notes of vanilla, almond and cedar from the American white oak.*

TO SERVE *Can be enjoyed neat, on the rocks, or in a classic cocktail.*

Using Heritage Methods Distilling to make amazing spirits with true Hudson Valley terroir

THE GRAIN Coppersea is a true “grain-to-glass” farm distillery, operating an organic 75-acre farm. We use only heirloom varieties of rye, corn, and barley from our own and select Hudson Valley farms.

FLOOR MALTING In early 2012 we became the first distillery in New York to floor malt its own grain. We use exclusively malt from our own malt house, enabling us to commit to 100% Hudson Valley grains, and never use industrial enzymes in our mashes.

OPEN TOP FERMENTATION Open fermentation allows ambient yeasts and other microflora to give the mash extra terroir and seasonal variation. Long cycles allow additional flavor components unavailable in faster yield-driven processes.

“TRUE FIRE COPPER” DIRECT FIRED STILLS Coppersea is one of only a handful of whisky distilleries that use direct-fired stills. Direct fire creates heavy organic “pyrolysis compounds” exclusive to flame-heated whiskies, granting all of Coppersea’s spirits rich mouthfeel and balance from nose-to-palate, and truly distinguishing our whiskies in the glass.

LOW PROOF BARRELING Barreling at 105 proof allows more balanced extraction of water (fruity) and alcohol (vanilla & caramel) soluble compounds from the wood. Low-proof barreling also means adding only a modest amount of proofing water, ensuring minimal dilution from the barrel-proof spirit.

HUDSON VALLEY
New York
COPPERSEA
HERITAGE DISTILLING METHODS