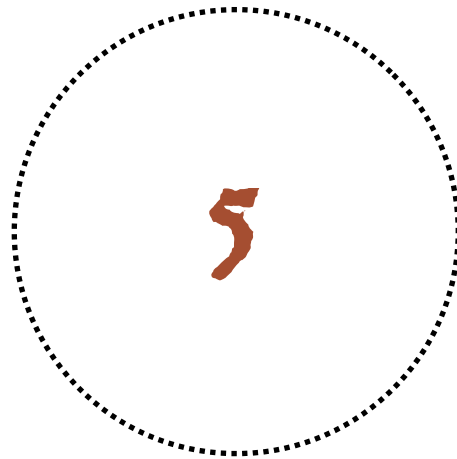
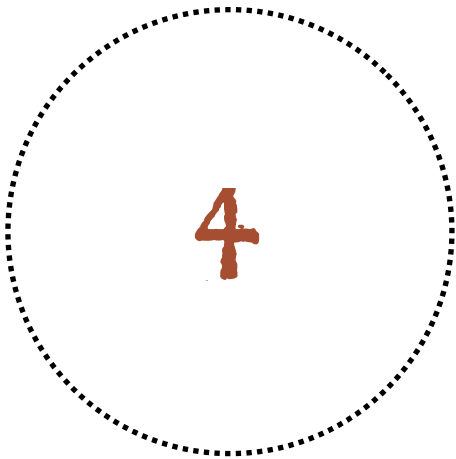
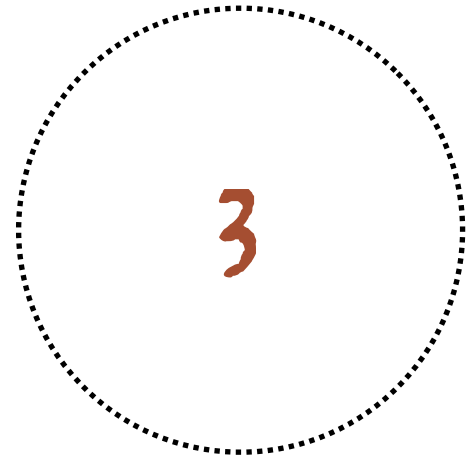
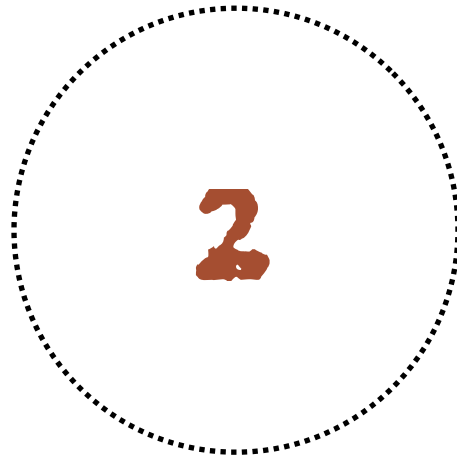
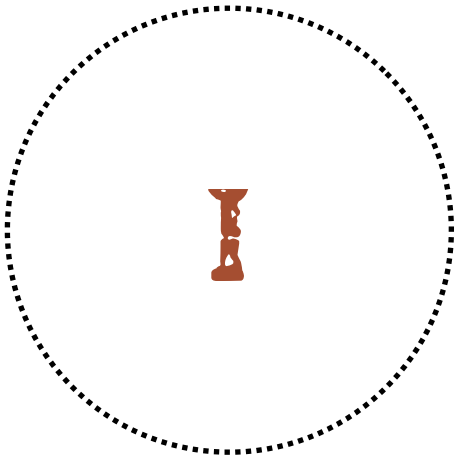


# National Bourbon Day

## TASTING MAT



## TASTING HOW-TO

1. **TAKE A LOOK:** Study the color. A darker amber is indicative of longer aging, a lighter caramel represents shorter aging.
2. **GIVE IT A SWIRL & SNIFF:** Swish the bourbon around to open up the aroma. Take a sniff with your nose over the glass and breathe in through your mouth. What do you smell? Examples: oak, vanilla, coffee, nuts, fruit, spice
3. **TAKE A DRINK:** Take a sip and swish it around in your mouth; this allows the mix to hit different parts of your tongue. Examples: Rich, sweet, oak, fruit, full-bodied
4. **SWALLOW:** What flavors are left behind? Examples: sweet, mellow, rich, smooth