

**Jefferson's Chef Collaboration**

**Ridiculously Small Batch Bourbon**



A late night spent tasting some of chef Edward Lee's culinary creations led Trey to the idea that someone should blend a bourbon that would pair well with the bold flavors in chef Lee's cookbook and other modern cuisine. Without hesitation, Trey and Ed set forth. The result is a blend with a spicy upfront and a fruity finish, enhanced by the addition of rye whiskey into the mix. Perfect with meals, for mixing. Handcrafted in Ridiculously Small Batches by skillfully marrying a selection of 8 to 12 barrels of various ages. Big distilleries have perfected the science of distilling; Trey Zoeller adds the art of blending and experimenting, manipulating the maturation process to add balance and complexity. Inspired by the sophistication of Thomas Jefferson. Main growth in the last decade in the bourbon category came from premium (75 %) and super premium segment (25 %) = Jefferson's Range. Craft Fact Jefferson's Ocean is making waves with limited-edition bottles that were aged for five months at sea, soaking up the salt air, luxuriating in humidity and sloshing around in oak barrels.

**Abv%**  
46.00%

**Consumer Price Positioning**  
Jack Daniel's Single Barrel - bottled 1999

**Size**  
750 ml

**Availability**  
Limited

Color: light amber

Nose: The nose is very nice and light but at the same time has lots of explosive rye spice. It has a slight youthfulness to it but that doesn't detract from the overall nose.

Taste: The front palate begins with the same nice rye notes that you get from the nose and then rises into the bourbon spectrum with a very well balanced oak and cherry flavor.

Finish: The Chef's Collaboration finish is fairly long but mellow with continued oak, cherry and cinnamon flavor.

**Perfect Serve:**

Neat, on the rocks or in a classic cocktail

**Signature Drink:**

Mountain Cocktail

- 1 1/2 oz Jefferson's Collaboration

- 1/2 oz Vermouth
- 1/2 oz Sweet Vermouth
- 1/2 oz freshly squeezed lemon juice
- 1/2 fresh egg white

Shake all ingredients with ice and fine strain into chilled glass. Garnish with a luxardo maraschino cherry.



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**PRODUCTS**

Article number: CBJF.CC46.06.075.01  
 Packaging:  
 Abv%: 46.00%  
 Country of origin: LAN\_COUNTRY\_USA  
 EAN-Code:  
 HS-code:

**CASE INFO**

Barcode case:  
 Bottle/case: 1  
 Case width: mm  
 Case height: mm  
 Case length: mm  
 Case weight gross (KG): KG  
 Case weight netto (KG): KG

**BOTTLE INFO**

Volume: 750 ml  
 Bottle width: mm  
 Bottle height: mm  
 Bottle length: mm  
 Bottleneck height: mm  
 Bottle weight gross (KG): KG  
 Barcode bottle:

**PALLET INFO**

Pallet type:  
 Weight in KG: KG  
 Cases per layer:  
 Layers per pallet:  
 Cases per pallet: