

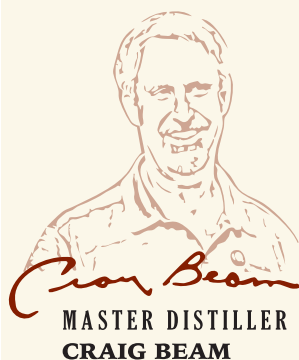
JACKSON PURCHASE

KENTUCKY STRAIGHT BOURBON WHISKEY

Jackson Purchase Kentucky Straight Bourbon Whiskey represents the confluence of two distilling careers and the opportunity created in a small western Kentucky community.

From our distilling team's five decades of experience with hundreds of mashbills and dozens of barrel chars comes the unique Jackson Purchase Bourbon combination of mashbill and barrels. We brought it to western Kentucky to use the local limestone aquifer and allow the microclimate along the Mississippi River valley to provide a distinctive aging process for one very special bourbon.

Explore how Legacy, Authenticity, and Reflection of Place have all converged here in Fulton County, Kentucky, to create what we believe is a supreme achievement in bourbon.



"...the finish lingers softly, leaving a nice warmth that invites another sip. The combination of sweet and spicy elements ensures that this bourbon is not only enjoyable neat but also versatile enough to elevate classic cocktails. Although neat would be my way of enjoying!"

Read additional tasting notes and learn more at
JacksonPurchaseBourbon.com

To add Jackson Purchase Bourbon to your bourbon selection, contact your distributor.

Jackson Purchase Bourbon
750ml bottles, six per case



JACKSON PURCHASE

KENTUCKY STRAIGHT BOURBON WHISKEY

Legacy | Tradition | Authentic Kentucky

Seven Generations... and Then Some.

Master Distiller Craig Beam is a seventh-generation bourbon distiller. He's been making bourbon since he was legally old enough to drink it and watched his father and grandfather even before that.

Craig and Assistant Master Distiller Terry Ballard are steeped in making excellent bourbons that carry other people's brands. Today, they apply everything they've learned over the past 40 years to making bourbon for Jackson Purchase Distillery.

Authenticity

Craig and Terry are making bourbon today using tried-and-true methods passed down from generations—Sourcing local grains, using 100% copper stills, and meticulously watching over the barrels they put up. Their decades of distilling different mashbills have culminated in Jackson Purchase Bourbon, a new brand distilled and aged for this unique achievement.

Reflection of Place

We source over 1,000,000 bushels of grain yearly from Kentucky's grain belt. We sit atop a unique limestone aquifer, critical for producing smooth, rich bourbon. And the seasons in this bourbon-making paradise provide us with perfect variations in climate, essential to the aging process.

Grains & Barrel

After making bourbon with many different mashbills and barrel chars, Master Distiller Craig Beam settled on a mash of 70% corn, 20% rye, and 10% malted barley, married with a #4 char, new white oak barrel.

Once in the barrels that will be its home for at least four years, the bourbon flows in and out of the charred oak with the seasons, creating a nuanced range of aromas and flavors. The western Kentucky microclimate provides up to eight weeks of warmer weather, further enhancing the flavor.



JacksonPurchaseBourbon.com

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