

# WINDOWS

DISTILLERY



## THE HOME OF SPIRIT BENDERS™

**Listen. Innovate. Create.** That's how we live our days. It is what led us to become Spirit Benders™. There are plenty of familiar spirits on the shelves today. We promise to always take you to a new and delicious place. We blend, smoke, age, and finish, with an end goal in mind for each spirit. We seek ways to naturally and creatively elevate each profile until the final iteration is as imagined. As Founder Chris Mayer notes, "We are driven to make each blend, each bottle, each barrel something very special that we're delighted to share with friends."

### BIG AMBUR RYE WHISKEY

A bold journey into depth and spice. Big Ambur Rye Whiskey blends 9, 8, and 6-year-old rye whiskey to create a layered, complex profile. With a mash bill of 95% rye, it preserves the essence of field-fresh grain, ensuring an unmistakable rye backbone. Finished in South American Amburana casks, this whiskey takes on exotic baking spice notes, adding richness and intrigue. The gradual proofing process refines the experience, delivering a velvety, palate-coating finish that lingers.

### THE EXPERIENCE

Big Ambur Rye Whiskey's carefully layered composition unfolds in waves, revealing its intricate spice and warmth. The interplay between aged rye and Amburana wood creates an unmistakable signature—one that invites both contemplation and enjoyment.

#### PALATE:

Cardamom, green apple pie, fresh rye grain, citrus zest, cinnamon, and nutmeg.

#### NOSE:

Ceylon cinnamon roll meets mature field rye, with notes of warm banana bread, cocoa, and almond.

#### FINISH:

A silken cream texture coats the palate, leading to a long, gentle tingle before settling into rich crème brûlée.

## CRAFTED FOR THE PERFECT SIP

Big Ambur Rye Whiskey is designed for slow appreciation, allowing its deep complexity to unfold with each taste. While it holds its own in a refined cocktail, this rye is best enjoyed neat or with a drop of water, which teases out additional layers of spice and sweetness, adding depth to an already dynamic experience.