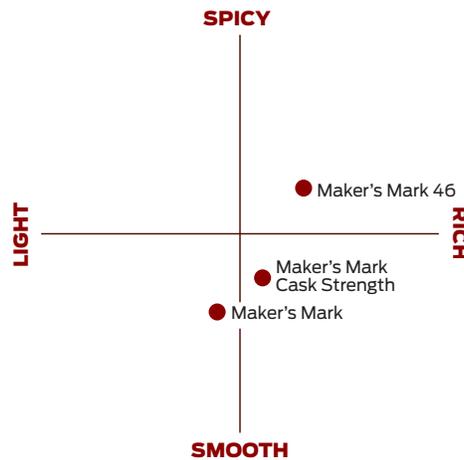


Maker's Mark Tasting



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Use this page for your personal tasting notes.



1. Maker's Mark®

As smooth as bourbon can possibly be, thanks to the red winter wheat in its recipe, this whisky is sweet yet balanced, emphasizing caramel, vanilla, and fruity essences.

ABV: 45%

Nose _____

Palate _____

Finish _____

My Rating _____



2. Maker's Mark® 46

The flagship Maker's Mark kicked up a notch, this is finished with bespoke seared French oak staves (a unique innovation by the brand). During an additional 9 weeks of aging in a limestone cellar, the staves impart baking spice notes of cinnamon, nutmeg, and cloves, as well as some herbal and dried fruit qualities.

ABV: 47%

Nose _____

Palate _____

Finish _____

My Rating _____



3. Maker's Mark® Cask Strength

The purest form of Maker's Mark, bottled at barrel proof, offers a big oak aroma and richer, more robust flavors of spice, vanilla, and smoke. There is a long finish with no roughness or bitterness.

ABV: 55.45%

Nose _____

Palate _____

Finish _____

My Rating _____

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Produce since 1954, until TK the distillery offered only one product. That was, of course, the iconic Maker's Mark, a unique whisky that uses red winter wheat in its mash bill (as opposed to the more typical rye). That has always meant a sweeter, smoother flavor profile.

An extremely consistent bourbon, even new products in the brand portfolio use the exact same mashbill, the only difference being in the aging, maturation, and bottling. As you taste through the Maker's lineup, notice the underlying spices balancing out those more prominent caramel, vanilla, and fruity notes.

Tasting Tips for Club Members

Nosing:

Inhale with an open mouth so you don't put your nose to sleep.

Swirl Gently:

Just coat the bottom third of the glass. Not a big swirl, as with wine. The alcohol in whisky will evaporate just fine at its own pace.

Food and Water:

Snack before the tasting and drink water to keep yourself hydrated. Nothing too spicy; nothing too sweet.

Glasses:

Smaller tulip-shaped glasses are good for aroma and nosing. Tumblers, Highball and cocktail glasses serve their purpose also.

Keep Notes:

Appreciate what you're tasting and record it. Your impressions might change next time you taste.

Take Pictures:

Use your phone or device to remember your favorites.

Ice:

Let the flavor, texture and aromas evolve with some well chosen ice. Your glass of whisky becomes a journey.

Color:

Appreciate the color, which might tell you about the wood used to finish the whisky. Avoid added caramel, which could hide the truth.

Warming:

Feel free to hold the glass in your hand and warm it up a bit. You'll get more aroma and possibly boost the flavor.

Time:

Slow down. Many whiskies develop new flavors and complexity if you wait before the next sip: appreciate the finish.

See, Sip, Swirl:

Look at the color, then swirl and sniff the whisky to see what the aroma reveals.

Compare:

Having a variety of expressions is fun. Comparing notes with friends is even more fun.

Clean Glasses:

Rinse and dry between expressions. The previous whisky could interfere with the taste of the next. A wet glass could add too much water.

Sips:

Small sips, with the glass rim on the center of your tongue, to avoid the

alcohol heat. Swirl or "chew" the whisky and let it disappear.

Adding Water:

Add water to open the nose, but only after you've tasted neat; add only a drop or two at a time.

Flights:

Having several expressions around a theme can develop a greater appreciation of the varieties of whisky.

Progressive Order:

Makes a huge difference in your appreciation of each expression. Light to rich; least to most sweet; no smoke to smokiest.

Watch Glasses:

Help to hold in the aroma. Very handy if you're tasting multiple expressions over time and want to go back and compare.

Flavor Maps:

Flavor maps are a fun way to measure your comparative whisky tastings. As you taste through these expressions, see if you agree with how our experts have plotted them.