



WOODFORD RESERVE MASTER'S COLLECTION

Cherry Wood Smoked Barley Bourbon

For the 12th release in the series, Master Distiller Chris Morris took a different approach. Instead of the usual Woodford's malted barley, he adjusted the grain recipe by choosing a special malt smoked with cherry wood during kilning, adding a deeper, richer character to the final profile. Woodford Reserve Bourbon Cherry Wood Smoked Barley is part of a limited small-batch series in which the distillery explores ideas beyond the core range. Each release highlights one clear variation—such as a new mash bill, a different cask finish, or an alternative ageing style—resulting in a distinctive, one-off flavour profile that appeals to whisky collectors. This Bourbon whiskey was bottled in 2017. Tasting notes from the producer:

Tasting notes

Color

Rich amber

Aroma

A complex mingling of deep caramel, brown sugar, and dark chocolate, covered in a layer of cherry jam and nutty crumbles, dusted with wood spice.

Taste

Intense smoked almond and malt character, sweetened with a cherry pie filling and a touch of caramel.

Finish

Long smoked almond notes fade into a rich cherry fruit jam.

