



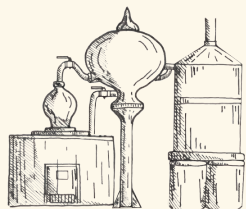
⇒ **KEY FACTS** ⇒

- Uniquely distilled from bottle-ready Racer 5 IPA beer, sourced from the award-winning Bear Republic Brewery in Northern CA
- Double distilled in Charbay's Copper Alambic Charentais Pot-Still by Master Distiller Marko Karakasevic
- Marko chose this full-bodied IPA for its aromatic hops and smooth, clean finish, forming the base of R5's unique profile
- It's fourth release, Lot No 4 was a 10 barrel release, distilled in March 2013 and aged for 29 months in French oak
- To develop the distilling process from beer, it took Marko 4 years of extensive research, working closely with the Bear Republic Brewery team

⇒ **HANDCRAFTED PROCESS** ⇒



Bear Republic Beer
 Bottle-ready Racer 5 IPA



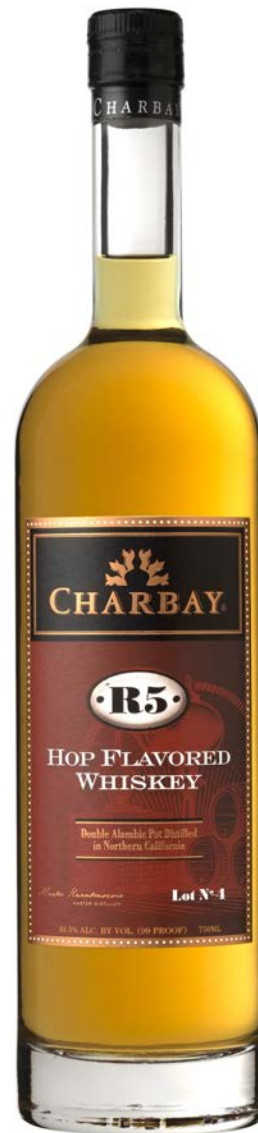
Double Distillation
 Charentais Pot-Still



Aging
 French Oak 29 mths



Bottling



49.5% ABV
 750mL / 6 Pack **\$79**
 CA Sug

⇒ **REVIEW** ⇒

- "Charbay is one of my favorite distilleries in America, and this whiskey is an education in a bottle. Made from bottle-ready Racer 5 IPA beer, it clearly highlights the fact that all whiskey is made from beer."—Michael J. Neff, bar director, Holiday Cocktail Lounge, NYC

⇒ **PROFILE** ⇒

- Nose** Intensely hoppy, orange and clove
- Palate** Malty, herbal, sweet molasses, smokiness
- Finish** Grain notes, sweet & salty

⇒ **COCKTAIL** ⇒

The David

- 2 oz Charbay R5
- 1 oz Carpano Antica
- 1 oz Aperol
- 1 Dash Orange Bitters

Squeeze of fresh orange, then shake ingredients with ice and strain into a rocks glass over fresh ice. Garnish with an orange peel. Recipe by Manresa's Restaurant, Los Gatos, CA

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