



NEW YORK SOUR | RECIPE 

NEW YORK SOUR

- 2 oz Whip Saw Rye Whiskey
- 1 oz lemon juice
- 3/4 oz 1:1 simple syrup
- 1 dash Angostura bitters
- 3/4 oz egg white
- 3/4 oz Partner Sweet Vermouth (float)

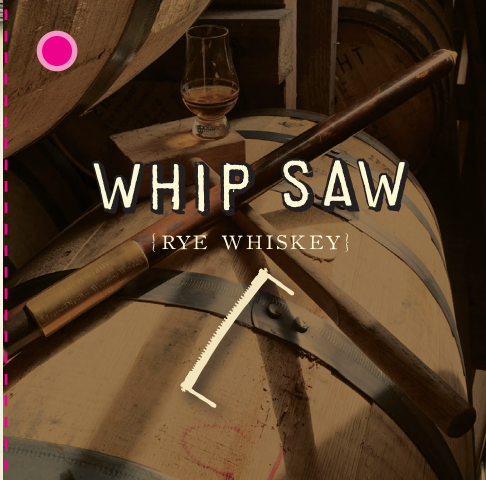
In a cocktail shaker, combine Whip Saw Rye, lemon juice, simple syrup, Angostura bitters and egg white. Shake for 30 seconds to combine. Fill the shaker with ice and shake for an additional 30 seconds. Strain and serve over ice; drizzle Partner Vermouth over the top and garnish with a lemon wheel.

THE SPLINTER
GROUP

THESPLINTERGROUPSPIRITS.COM



©2019 The Splinter Group. All rights reserved.



WINEMAKER BLENDED | WINE BARREL FINISHED



We hand-select the best available spirits from Kentucky, Tennessee and beyond. Our winemaking team crafts each blend and selects the ideal seasoned wine barrel (which previously held extraordinary wines from Napa and Sonoma). This unique secondary finishing process lends refined flavors of cherry, vanilla and baking spice, enriches the palate and delivers an incredibly smooth finish.

WHIP SAW

| RYE WHISKEY

Extraordinary deep amber color. Aromas of vanilla crème brûlée, spiced candied fruitcake, bergamot, banana, earth, wood-smoke with a hint of black truffle. Decadent, complex flavors of citrus, caramel and butterscotch, layered baking spices with a touch of ginger. A silky, smooth lingering spice finish.

Crafted from a blend of whiskeys, up to seven years old, then finished in seasoned French oak wine barrels. Delicious neat or in your favorite cocktail.



**BEST
IN SHOW**
2018 Whiskies
of the World



4.5 Stars



EXCEPTIONAL

BevX.com