



P I N H O O K

Straight Bourbon Whiskey

2022 Collaboration Series

Edition N° 2 — Garrett Oliver

Benefiting the Michael J. Jackson Foundation

For the second edition of our Collaboration Series, Pinhook has partnered with Garrett Oliver, brewmaster of Brooklyn Brewery and 2014 James Beard Award winner. This special release supports the Michael J. Jackson Foundation for Brewing and Distilling, which awards scholarships in brewing and distilling education to people of color in the United States, and of which Oliver is the founder and chair.

The Collaboration Series' Second Release

In this series, Pinhook Master Blender Sean Josephs collaborates with luminaries in other sensory-rich fields. Garrett Oliver, with his 30 years of brewing expertise, brings an intriguing sensory perspective to our innovative "pinhooking" approach: sourcing great barrels of whiskey and blending and proofing them into exceptional bourbons and ryes.

TASTING NOTES

A nose of tropical fruit, aromatic spice, raisins, and chocolate leads to a rich palate of caramel, gingerbread, dark cherries, and licorice.

- + 65 percent of Pinhook's profits from the release will go to the Michael J. Jackson Foundation for Brewing and Distilling.
- + Distilled at Still Austin, one the country's most notable up-and-coming distilleries.
- + High-proof, high-rye bourbon, aged for 4 years in the Texas heat, which speeds aging and results in a whiskey with maturity that far exceeds its years in the barrel.
- + Limited release of just under 3,500 bottles.



Corn	75%
Rye	20%
Malted Barley	5%
Proof	118.9
Age	4 Years