



Bourbon Review: Ruddell's Mill Kentucky Straight Bourbon Whiskey

Score: **95 Points**

The Nose: Corn and barley are evident on the aroma with subtle nuances of vanilla and honey. Addition wafts reveal toasted oak and summer fruits.

The Taste: Vanilla and honey dominate the palate on the initial sip along side baking spices reminiscent of the holidays. In contrast a secondary sip revels honeydew melons, dry wood and rye which adds a subtle heat to the finish. On our last sip from our pour some cinnamon appears on the finish.



The Pairing: I opted to pair this sweeter bourbon with a cigar that has a some spice to it in Neanderthal by RoMaCraft Tobac. The Neanderthal offer up notes of peppercorn encrusted filet mignon, strong espresso and wood. When pairing the two together the cigar cancels out some of the sweetness and changes the dynamics of the bourbon. It brings out notes of toasted caramel, oats and oak. It transition a summer friendly bourbon into one more suited to a warm fireplace on a cold winter night. Our pairing's never affect our final score which is scored before the pairing but if it did this would get a seasonal plus 3.

...this bourbon is definitely a winner. I wouldn't be surprised if this grows into one of those bourbons you chase as it grows in popularity.