



# BENDER & COHEN

## DISTILLED FROM GRAIN IN CALIFORNIA

Bender & Cohen Double Barrel Rye Whiskey starts with organic grains grown in California's Central Valley. The grains are brought to our distilling partner's facility on San Francisco's Treasure Island where they're milled, mashed, and fermented in a pot still by master distiller Nate Byerly.

The whiskey is then aged in virgin char five Hoffmeister American oak barrels for at least two years giving it an elegance and sophistication you might expect from an older whiskey. The result is a true California grain-to-glass whiskey with a youthful, full-bodied flavor, hints of brown spices, vanilla, cherry tree bark, and molasses.

Bender & Cohen is the experimental playground of Carl Bender and Christopher Cohen, creators of Bender's Whiskey Co. It's here that we're able to try out our more unique ideas in small batches and share them with you. Each batch represents hours of trial and error and may never be reproduced.

## CONTACT US

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## PRODUCED BY

Bender's Whiskey Company  
Treasure Island, San Francisco

## DISTILLED IN

San Francisco, California

## YEARS AGED

At least 2 years

## BATCH #1 SIZE

200 bottles

## BARRELS USED TO AGE

Virgin Hoffmeister American Oak barrels

## MASH BILL

100% rye

## PROOF

110 Proof  
55% Alcohol by Volume

## WATER SOURCE

Hetch Hetchy, California