



Handcrafted With a Weather Eye

Bender's is a complex yet accessible corn whiskey that's produced on San Francisco's Treasure Island. Sourced from a distillery not far from where one of our founders was born, each batch of Bender's is unique.

Our second batch of Old Corn has been aged for a minimum of 9 years in charred oak barrels and is blended in small batches of 2000 bottles or less. Our take on a classic bourbon style whiskey, Old Corn boasts subtle notes of toasted wood, vanilla, and caramel with a rich honeyed finish. Perfect in an old fashioned over a large ice cube, or with ginger beer, each bottle is crafted to warm the discriminating palate.

Bender's Whiskey Co.

849 Avenue D
San Francisco, CA 94130

Phone: (415) 760-5159

Email: bender@benderswhiskey.com

Web: www.benderswhiskey.com

Produced By

Bender's Whiskey Co. LLC
San Francisco, California

Batch #2 Size

1200 Bottles

Years Aged

Minimum of 9 years

Distilled In

Alberta, Canada

Distillation Process

Batch distillation in 2 stages

- Column distillation
- Copper lined pot distillation repeated rectification

Barrels Used to Age

- 1 year old bourbon barrels
- Hoffmeister barrels for additional aging

Mash Bill

100% Nine and Thirteen Year Corn Whiskey

Proof

- 90 Proof
- 45% Alcohol by Volume

Water Sources

- Hetch Hetchy - Yosemite, California
- Highwood River - Highwood, Alberta

Sold By

Bender's Whiskey Co. LLC
San Francisco, California