

OLE BISON™ BOURBON

The American Bison possesses a remarkable set of qualities that make it an iconic symbol of strength, resilience and harmony with nature. We make Ole Bison™ Bourbon to symbolize our respect for them.

Ole Bison™ Bourbon begins using only the finest grains from each harvest. The grains are then blended with yeast and water to make it ferment for 7 days.

We use only all Natural Artesian Spring Water that provides us with one of the world's purest water sources. The water is naturally filtered resulting in a "very soft" water.

After Ole Bison™ is distilled, it is stored for over 4 years in American Oak Barrels and then bottled at the perfect proof.

This tradition has been handed down for generations resulting in a very smooth delightful tasting bourbon!

Nose: aroma and taste of sweet caramel and vanilla at first, followed by cinnamon spice and finishing with a bit of a hint of pepper.

Palate: aromas of french vanilla, charred oak, leading to brown sugar, vanilla chip cookie and warming spices on the palate with a med-dry finish.

Finish: the long very sweet finish with a rich refreshing oak finish, a flash of maple syrup and a hint of cinnamon

