

Maker's S^{IV} Mark[®]

THE VISION FOR A BETTER BOURBON.

Before Bill Samuels, Sr., even began working on a recipe, he set his sights on a simple taste vision – a better bourbon that wouldn't blow your ears off. As Bill brought his vision to life, Margie Samuels worked toward her creative vision to do the bourbon justice.

The result of the combined vision was a bottle hand-dipped in red wax, wrapped in a hand-cut label and filled with carefully handcrafted bourbon that elevated flavor and has remained unchanged to this day.

PRODUCT DETAILS

PROOF	90
SRP	\$24.99 – 750ml
SIZES	50ml, 200ml, 375ml, 750ml, 1L, 1.75L

TASTING NOTES

AROMA	Woody oak, caramel, vanilla and wheat prevail in the nose
TASTE	Sweet and balanced with caramel, vanilla and fruity essences
FINISH	Smooth and subtle with a pleasant, lasting finish

ACCOLADE

2021 SAN FRANCISCO WORLD SPIRITS COMPETITION

Award: Double Gold
This competition is considered one of the most influential spirits competitions in the world.



Selling Points

- Every barrel of Maker's Mark® is aged to taste, not time. We leave it to our tasting panel, including our master distiller, to determine when our bourbon is fully matured. It usually takes between six and seven years for the whisky to be ready.
- Maker's Mark® continues to delight today's bourbon drinker, growing +11.6% in the last year and supporting the premium trend in whisky*.
- Our hand-dipped red wax bottle is every bit as recognizable as the Maker's Mark name. Every bottle of Maker's Mark is still made the same way our founders intended over 65 years ago, making each bottle as special as the bourbon inside.



Suggested Cocktails



MAKER'S MARK® GOLD RUSH

2 parts Maker's Mark® Bourbon
3/4 part honey syrup*
3/4 part fresh squeezed lemon juice
Lemon wedge for garnish

Add Maker's Mark® Bourbon, lemon juice and honey syrup to an ice-filled shaker. Give it a good shake. Strain over ice into a rocks glass. Garnish with a lemon wedge.

*Combine 2 parts honey and 1 part hot water to create syrup.

MAKER'S MARK® KENTUCKY BUCK

2 parts Maker's Mark® Bourbon
Strawberries for muddling and garnish
1/2 part fresh lemon juice
1 dash Angostura® Aromatic Bitters
Ginger beer

Muddle strawberry in shaker. Add Maker's Mark® Bourbon, lemon and bitters. Shake. Strain into a highball glass with ice. Top with ginger beer. Garnish with a strawberry.

Maker's
 **Mark®**

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