MILAM & GREENE

WHISKEY

AN AWARD-WINNING, INDEPENDENT AMERICAN WHISKEY RANGE WITH OVER HALF A CENTURY OF EXPERIENCE IN EACH BOTTLE

Milam & Greene was created by founder Marsha Milam, whiskey expert and Master Blender Heather Greene, Kentucky veteran Master Distiller Marlene Holmes and Chief Brewer Jordan Osborne. Please savor our whiskey responsibly.



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MILAM & GREENE TRIPLE CASK BOURBON

Our premium Texas bourbon is the heart of this whiskey and is made from 70% Texas corn, 22% Pacific Northwest malted rye from Oregon & Washington, 8% Wyoming barley and a proprietary yeast recipe from Kentucky and Texas. Each bottle of Milam & Greene Triple Cask is a batch of three hand selected straight bourbon whiskies: our 2 to 3-year-old premium Texas bourbon for a pop of spice married with 3 to 4-year-old Tennessee whiskey for vanillas and fruits and 10 to 11-year-old Tennessee whiskey for structure and tannins. It is then proofed to taste and bottled on site.



MILAM & GREENE SINGLE BARREL BOURBON

As part of our award-winning, independent "Single Barrel" range, each barrel is evaluated, bottled, and hand-selected from Milam & Greene's growing sourced collection. The team only bottles whiskies that demonstrate elegance and personality. No two casks are the same and each cask will yield approximately 280 bottles. The cask number, proof and alcohol by volume is hand-written on each label. This year's lot comes from Tennessee and has already won numerous medals and accolades. Our fans can expect a variety of gorgeous single barrel offerings for years to come.



MILAM & GREENE PORT FINISHED RYE

Indiana Rye whiskey is brought to Texas where we batch it in our warehouse and finish it in old Port Wine Casks. The Texan sun influences the rate and strength of flavor imparted into the whiskey. Some casks take longer than others. The team tastes the whiskey finishing in the Port Wine Casks regularly until the optimal flavors are achieved. Casks are then batched together, tested regularly and proofed before bottling.