



Finished In French Oak Barrels

As Washington DC wine and spirit merchants, we know how some folks in this town talk and talk, without saying anything! One thing we can all seem to agree on however is good whiskey... We also know how French oak barrel aging is the key to making fine wine – it adds depth, complexity and elegance... so why not try it with whiskey, we thought? We call our unique process “Dual Cask”. Our gifted master blender selects the best barrels of aged American whiskeys he can find, and assembles a bi-partisan blend of young and old – young for the spicy edginess, and old for the mellow smoothness. We let them get to know each other in French oak wine barrels for a few months, and when they come out, we have what we believe is one of the best whiskeys on the market. Filibuster! – a whisky so good, you won’t stop talking about it!

Hand Crafted



Dual Cask



American White Oak (Quercus alba)
The forests of North America produce oak with coarse grain whose bold flavors work well for aging whiskey. Barrels are assembled by hand from air-dried staves then charred over an open flame to release coloring agents and flavors. The signature aromas of quality whiskey – vanilla, caramel and sweet wood smoke – are a by product of this method.



French Oak (Quercus robur)
The colder forests of France result in tighter-grained oak barrel that imparts more subtle flavors and aromas. These are the most desirable barrels in the production of fine wine, as an infinite combination of toast levels and time in barrels allows the winemaker to impart his or her personality on the finished product. They lift the nose and add pleasing, softer fruit notes.

Technical Specs

Mash Bill:

75% Corn
21% Rye
4% Barley

Barrel Selection:

Vintage 2002
Vintage 2004
Vintage 2008

Master Blend:

Done by taste, after aging in 100% new fully charred American White Oak barrels, then rested for 60 days in wine-seasoned French oak 225 liter barrique prior to bottling at 90 proof (45% AbV).