

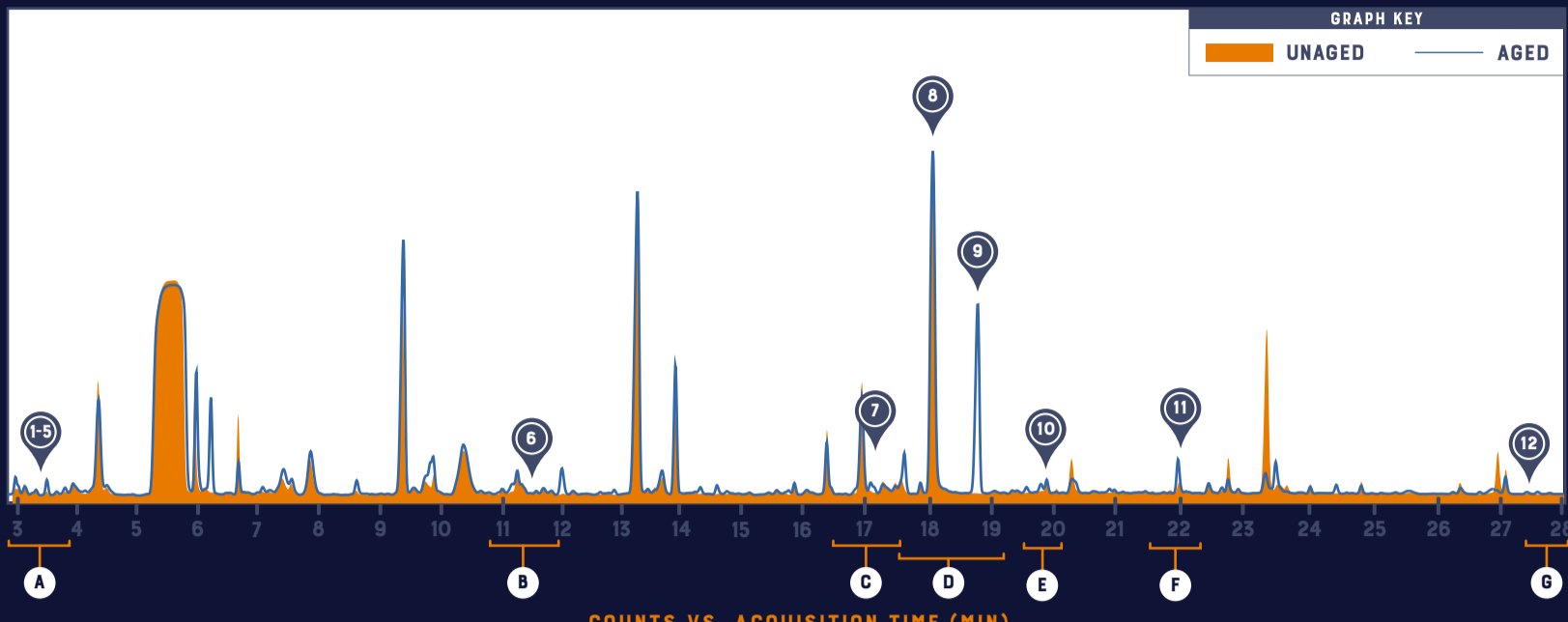
## ROAMING MAN EDITION SIXTEEN: CASK STRENGTH

This total ion chromatogram (TIC) using gas chromatography-mass spectrometry (GC-MS) is an analytical look at the congeners, or flavor molecules, in your Roaming Man Tennessee Straight Rye Whiskey Sixteenth Edition: Cask Strength before and after aging. This chromatogram is your whiskey's scientific "fingerprint." As evident in the graph, the chemical composition changes during maturation, creating complexity and texture.

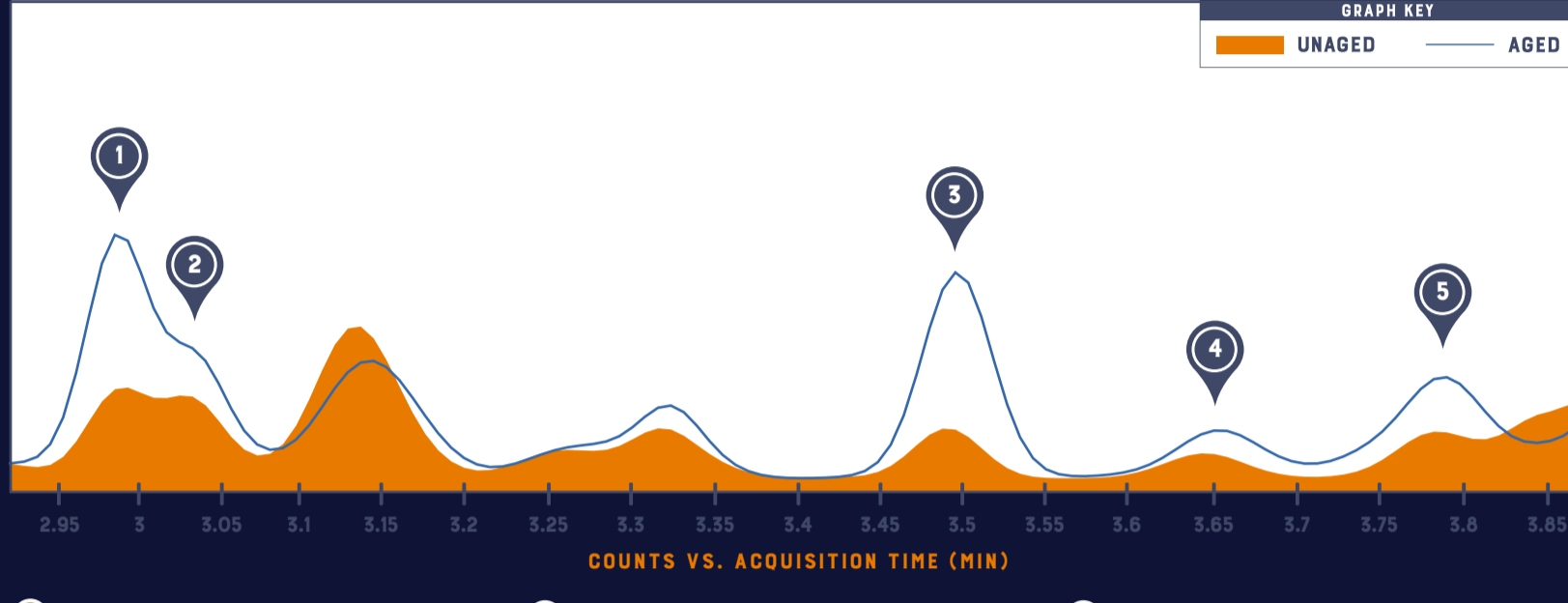
These changes you see are primarily the result of three types of reactions in the barrel. There is the addition of flavor molecules extracted from the wood, including Phenols (smoky, spicy), Lactones (coconut, toasted oak), and Aromatic Aldehydes (vanilla). The breathing of the barrel allows oxygen to react with components in the spirit, and fruity notes are created through esterification. Finally, the loss of highly volatile molecules through evaporation causes more complex, concentrated flavors.

This edition of Roaming Man is bottled at cask strength, meaning it was transferred directly from the barrel to the bottle without the addition of water and is not chill-filtered. The descriptor 'straight' means there are no additives or coloring, which are often included in other whiskeys. This bold expression is surprisingly smooth when sipped neat, evolves on the rocks, and has the power to carry through in a cocktail. Sip Wisely!

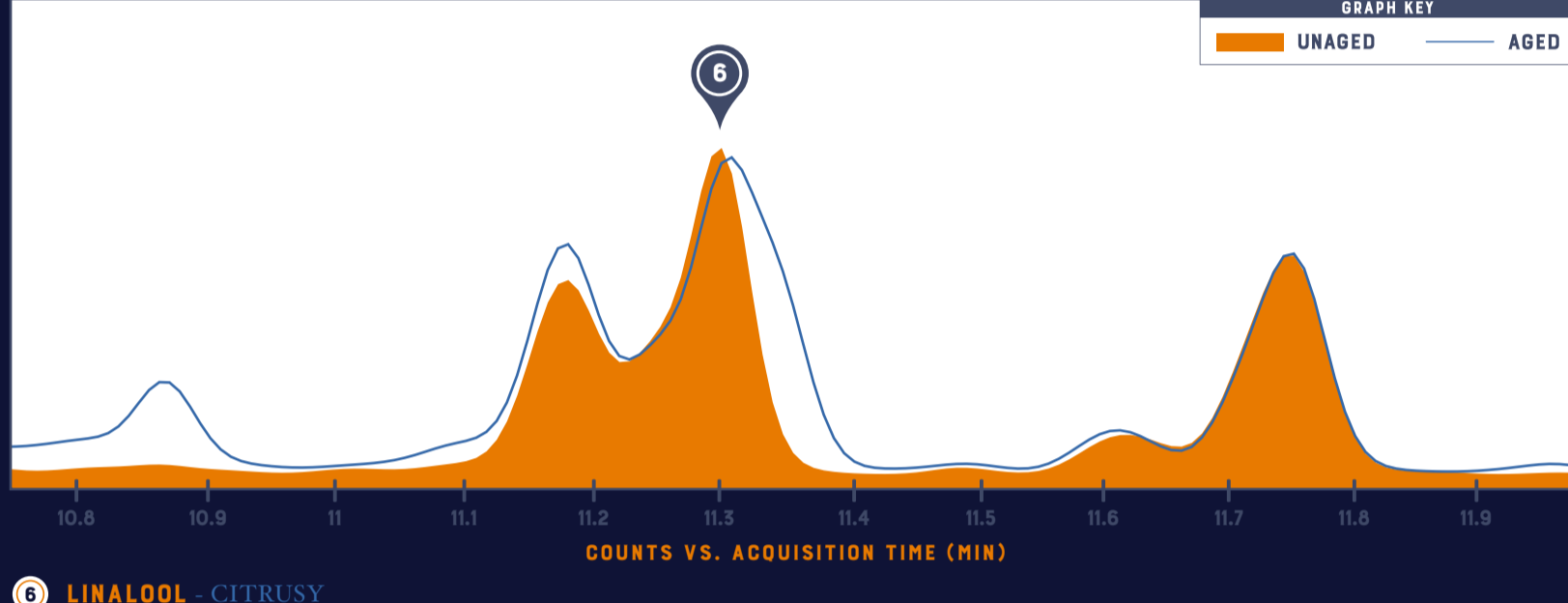
### ROAMING MAN EDITION SIXTEEN: CASK STRENGTH TOTAL ION CHROMATOGRAM



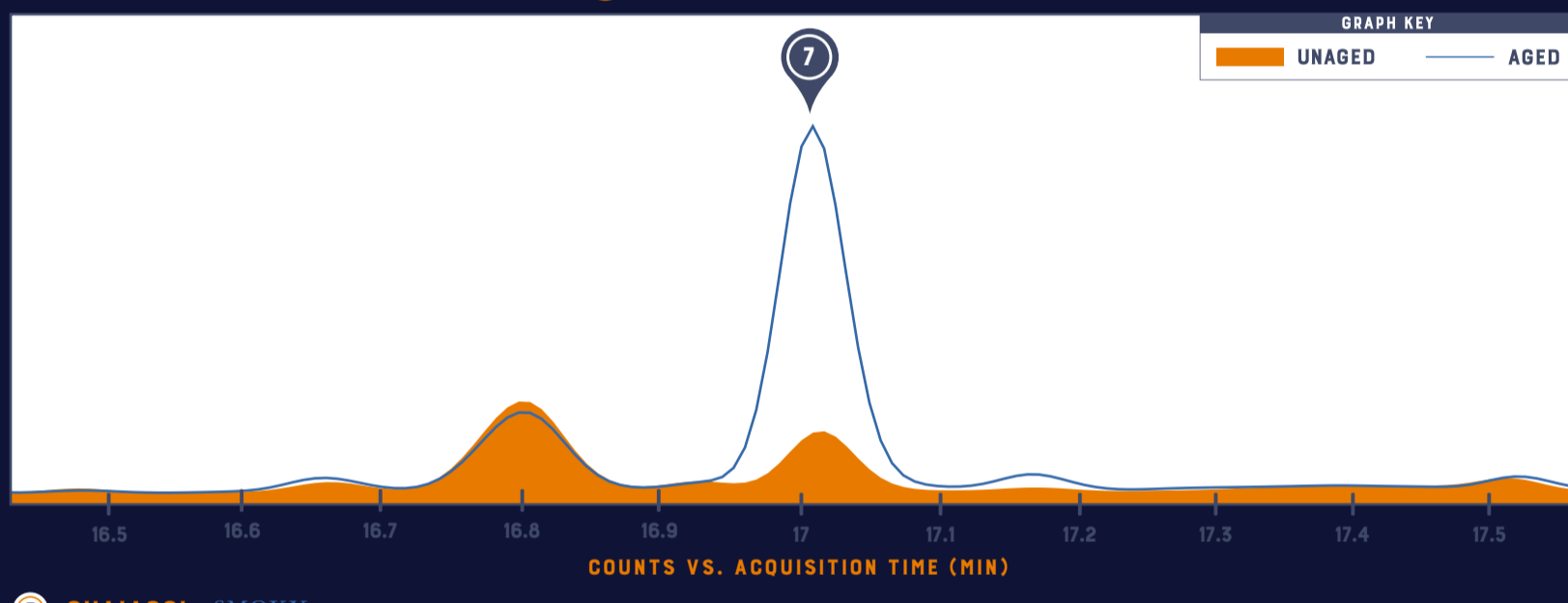
#### A MOLECULES 1-5 (ZOOMED-IN)



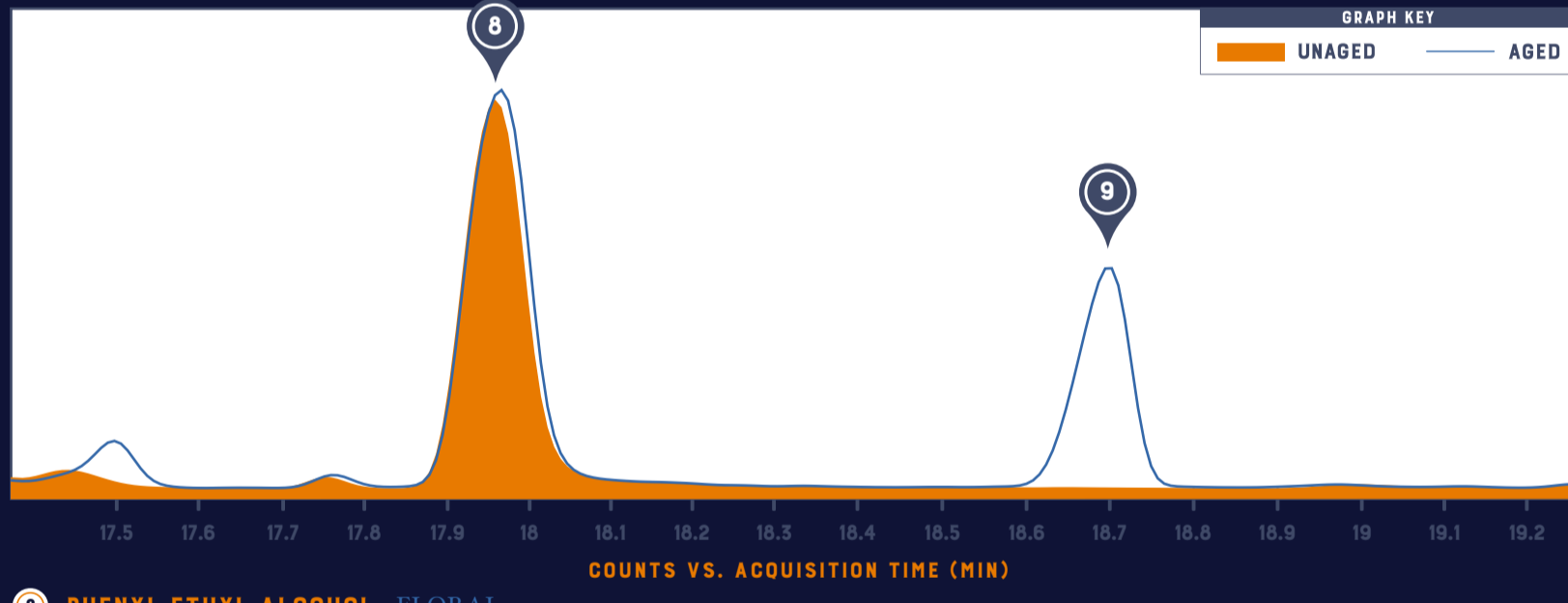
#### B MOLECULE 6 (ZOOMED-IN)



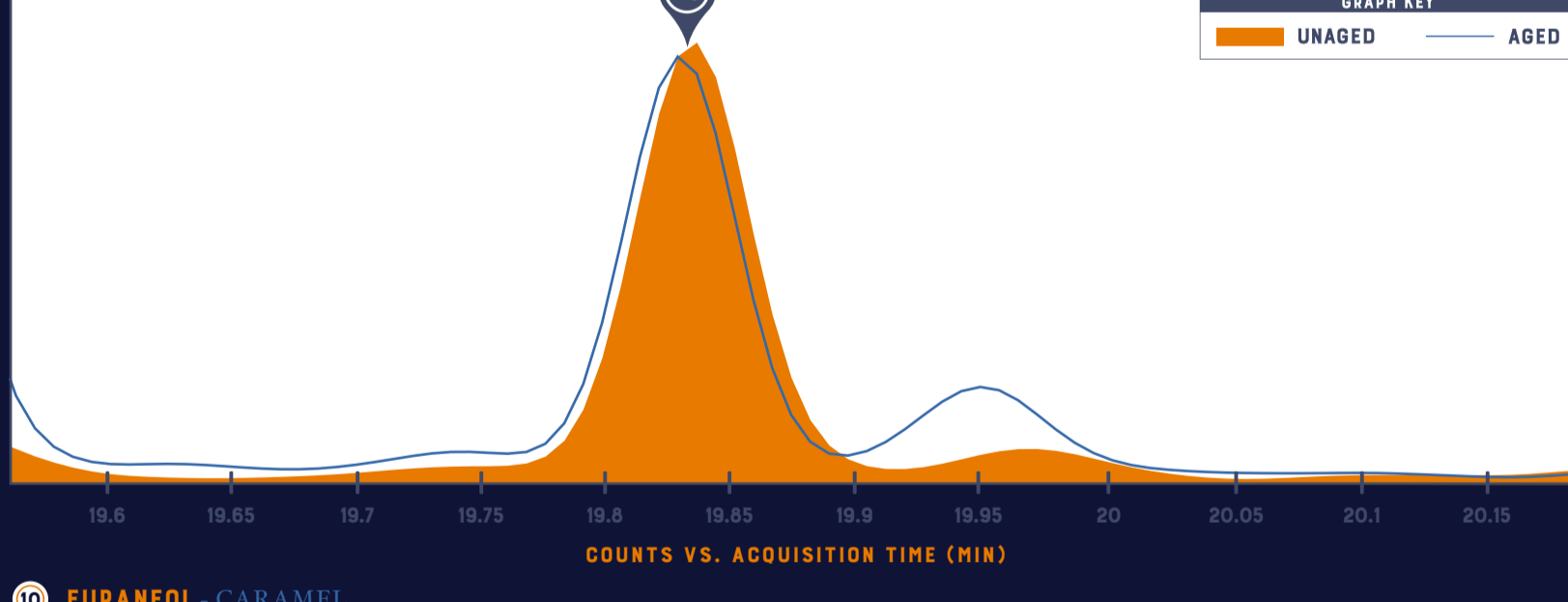
#### C MOLECULE 7 (ZOOMED-IN)



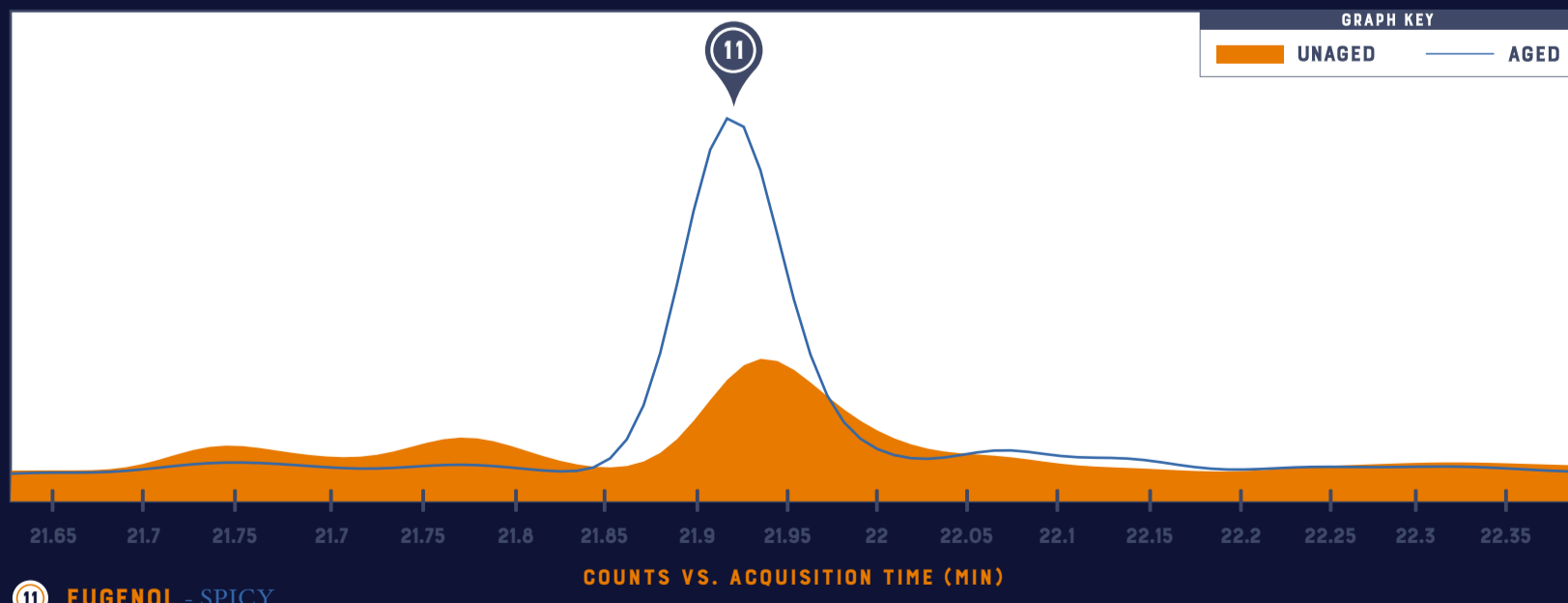
#### D MOLECULES 8&9 (ZOOMED-IN)



#### E MOLECULE 10 (ZOOMED-IN)



#### F MOLECULE 11 (ZOOMED-IN)



#### G MOLECULE 12 (ZOOMED-IN)

