

PRESS KIT  
2025

*Paul Sutton*  
BOURBON®

*“It’s not that life’s too short,  
it’s that most of us get  
started too late.”*

*R.M. Sutton.*

*Sutton Bourbon was a family affair, one that Grandpa Sutton, his brothers, daddy and pops worked together to perfect.*

*The batches were small and the taste was rich, deep and sweet. It*



# OUR STORY

Steeped in a century of tradition, Paul Sutton Bourbon® is a namesake bourbon with a legacy shared by seven generations of our family.

*C. 1845*



*Passionate  
Horse Trainers*



*Master  
Mechanics*



*Sweet Mash Bill  
Explortaiion*



*Sweet Mash Bill  
Perfected*



*Mason Jar  
Discovery*



*Bourbon Science  
Deformulation*



*Paul Sutton Bourbon®  
Here's To You!*

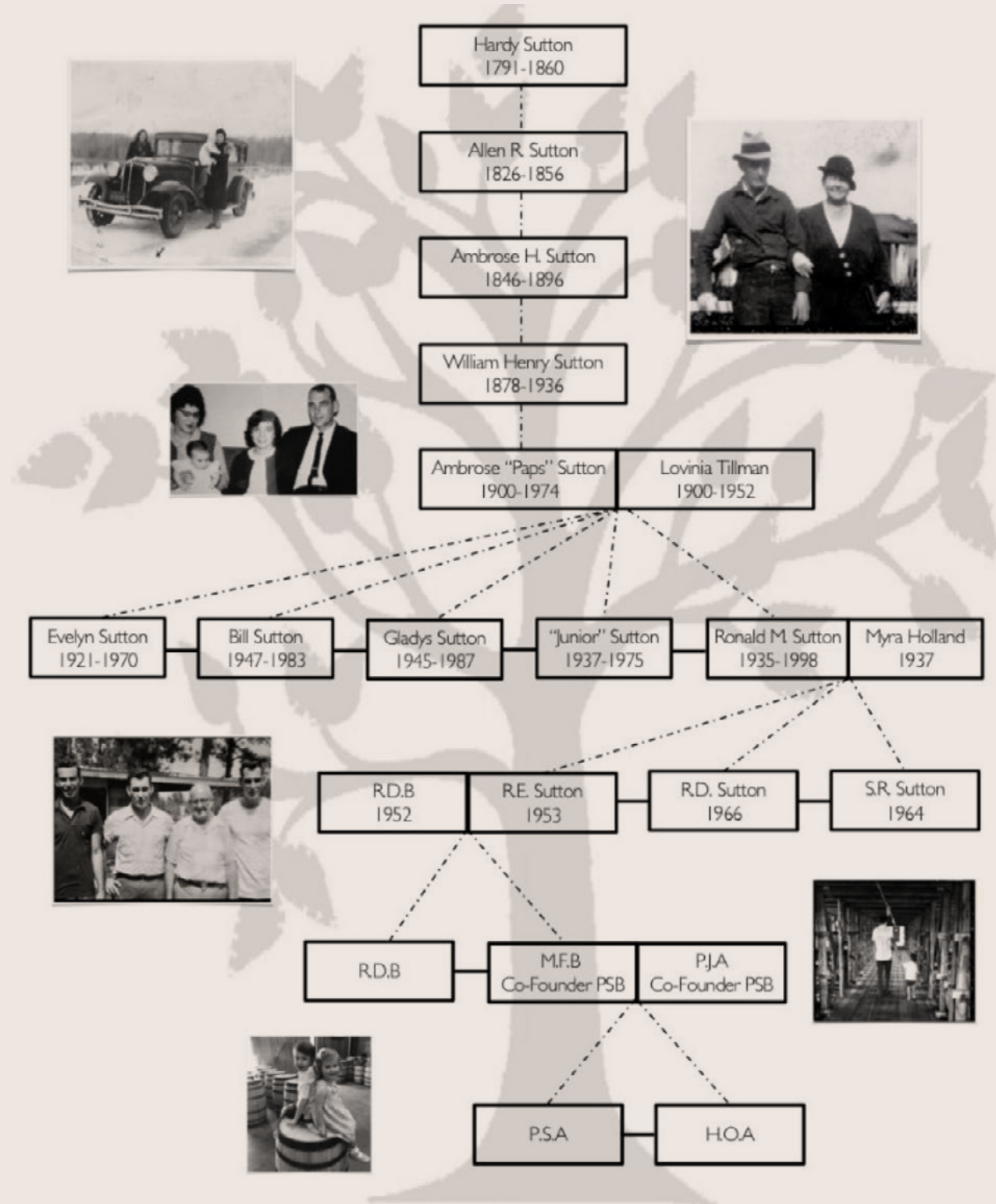
*Today*

# OUR STORY

## OVER 100 YEARS OF DISTILLING

Sutton bourbon has been a family affair for over 100 years, with our family’s mash recipe spanning seven generations. R.M. Sutton worked alongside his brothers, father and grandfather to create the family’s unique mash recipe, perfecting it in 1916. The batches were small and the taste was rich, deep and sweet. It was pure goodness right from the get-go.

But as years passed, that legendary mash recipe was lost. With R.M. ‘Grandpa’ Sutton’s passing in 1998, all that was left was the original bourbon-filled mason jars and that same deep passion for distilling the perfect pour.



## OUR STORY

### THE RESURGENCE OF A FAMILY TRADITION

After Grandpa Sutton's passing, seventh generation, Myra Barginear, MD, was determined not to let her family's recipe get lost. Myra, a renowned oncologist, took a break from her medical career in New York to raise her young children and in the midst, renewed the family business. With a background in chemistry and a love of family, science and bourbon, she and her husband, Paul, set out to revive the family's mash recipe with bourbon science. Myra and a team of specialists in chemistry, bioengineering, and distilling worked backwards to confirm her family's centuryold family mash recipe. Reverse engineering and other analytical techniques confirmed the mash recipe, proprietary yeast, and the use of a sweet mash process. In 2014, Myra and Paul formally founded Paul Sutton Bourbon®.

### A LEADING LADY IN A MALE DOMINATED INDUSTRYY

Myra set out to turn the tables on a historically male dominated industry. She became the first woman to co-found and lead a solely owned and operated family distilled spirits company, working to ensure her family's traditions live on through the legacy of Paul Sutton Bourbon®.



## COMMITMENT TO QUALITY

Paul Sutton Bourbon® is grain-to-glass Kentucky bourbon whiskey made from our century old mash recipe in Bardstown, Kentucky.

Distilled in a traditional 18-inch column still, it is then meticulously aged in new American, white oak barrels.

Our bourbon barrels are highly selected; we use an 18-month air dried premium barrel, as opposed to a 6-month air dried barrel, which is then charred.

Charring caramelizes the wood's sugar and imparts complex notes. This process takes time and is more expensive, but good things come to those who wait. Created in batches of twelve and yielding just twenty barrels a day, our bourbon whiskey sets the standard for handcrafted bourbon.



*Passed Down to be  
Passed Around®*

# OUR BOURBON



## BOTTLED-IN-BOND

- Single Barrel
- Century Old Mash Recipe
- Aged 6 Years
- 100 Proof

### MASH RECIPE

Alabama sweet Heirloom Corn, Rye & Malted Barley

### BOTTLING STRENGTH

Bottled at 100 proof (50% ABV)

### COOPERAGE

Aged for six years in #4 charred Cooper Select new American white oak barrels.

## A DECORATED BOURBON



## Nose

An aroma of dried citrus and orange peels with hints of caramel and vanilla.

## Palate

Full and soft, marked by a mix of burnt sugar, caramel, orange, and notes of vanilla.

## Finish

Balanced with vanilla, honey, and citrus. It has a deep, dry, and resonant finish.





## THE 7 YEAR HERITAGE

- 25 Barrels Released
- Aged 7 Years
- Cask Strength

Paul Sutton Bourbon's The Heritage 7 Year is a special release honoring the family's seventh generation of bourbon-making. Only 25 barrels, or approximately 4,500 bottles, aged 7 years, are exclusively selected once a year by the Head Distiller and bottled at cask strength.

### MASH RECIPE

Alabama sweet Heirloom Corn, Rye & Malted Barley

### BOTTLING STRENGTH

Bottled at 113.2 Proof (56.6% ABV)

### COOPERAGE

Aged for seven years in #4 charred Cooper Select new American white oak barrels.

## Nose

Creamy vanilla teased with citrus, nutmeg and cinnamon.

## Palate

Full and soft, marked by a mix of burnt sugar and caramel.

## Finish

Balanced with cinnamon, vanilla, honey, and citrus.

## OUR BOURBON

**(NEW RELEASE)**

### THE 8 YEAR HERITAGE

- 25 Barrels Released
- Aged 8 Years



Paul Sutton Bourbon's The Heritage 8 Year is a special release limited to 10 states. Only 25 barrels, or approximately 4,500 bottles, aged 8 years, are exclusively selected once a year by the Head Distiller and meticulously blended to create a harmonious and complex bourbon whiskey.

#### MASH RECIPE

Alabama sweet Heirloom Corn, Rye & Malted Barley

#### BOTTLING STRENGTH

Bottled at 105 Proof ( 52.5% ABV)

#### COOPERAGE

Aged for seven years in #4 charred Cooper Select new American white oak barrels.

#### *Nose*

An aroma of citrus with caramel and vanilla. Also, notes of dark brown sugar and toffee.

#### *Palate*

The palate delivers notes of vanilla, oak, and toasted nuts.

#### *Finish*

Balanced. It has a deep, dry, and resonate finish.

## A COMPANY OF INNOVATORS

A noticeable distinction in our distilling method is that we use a sweet mash process. We were one of Kentucky's first distilleries to embrace the sweet mash process as our sole mashing technique. By not acidifying the mash, we are able to bring more flavors forward with a softer finish.

Paul Sutton Bourbon® is distilled, stored and aged at our distillery. We use a clean stem boiler ensuring that our product is 100% chemical free. With this process, we avoid using boiler chemicals or off flavors. Only pure steam goes into our cooker and into our column. Paul Sutton Bourbon® is truly grain-to-glass.



## GRAINS

Our grains are produced and harvested by a family owned and operated Alabama farm. Using Alabama grains keeps true to our family history and commitment of using Alabama sweet, heirloom corn, rye and barley, like the generations before.

As a small business in a large, international spirits marketplace dominated by massive conglomerates, we rely on our family's passion, tradition and legacy.

## COMMITMENT TO SUSTAINABILITY AND CONSERVATION

Paul Sutton Bourbon® is dedicated to sustainability in every step of the process. Our grains are produced from a family owned and operated farm which has incorporated conservation practices that have enhanced productivity, reduced soil erosion, and improved soil moisture retention. The impact of farming on the environment is extraordinary and has set new farming standards across the south.

Our custom glass bottle uses the highest quality of sustainable glass and is fully recyclable, which saves natural resources. The words Family and Reserve are embossed into the sides representing our family's century old mash recipe. Seven consecutive cuts on the back of the bottle symbolize seven generations of passion, tradition, and legacy.



# THE FUTURE OF PAUL SUTTON BOURBON®

For almost a century, our family bourbon could only be found on our shelves at home. Now, Paul Sutton Bourbon® is available in several states at hand-selected restaurants, bars and retailers.



## FOR PRESS INQUIRIES

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Myra Barginear

[myra@paulsuttonbourbon.com](mailto:myra@paulsuttonbourbon.com)

## FOLLOW OUR JOURNEY

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