The Thelen Reserve

Whiskey

Aging Timeline

How oak, climate and time shape the pour.

AGE	CASK	WHAT HAPPENS	POSSIBLE FLAVOR NOTES	COLOR
0 NEW MAKE		Freshly distilled spirit enters oak clear. Grain and fermentation already shape its aroma.	Grain · Floral · Pepper	
1–3 YEARS		Oak starts lending color and aroma. New charred oak can make its presence felt early.	Vanilla · Coconut · Honey	
4–6 YEARS		The spirit draws more compounds from the wood. Toast and spice can become more apparent.	Caramel · Toasted oak · Baking spice	
7–12 YEARS		Fruit, oak and spice may come together. A refill cask can keep the spirit in the foreground.	Dried fruit · Nut · Cinnamon	
13–18 YEARS		In an active cask, oak can take a bigger role. Tannins can leave a drying finish.	Dark chocolate · Leather · Dry oak	
19+ YEARS		Long aging can add layers. In active oak, dryness may start to dominate.	Fig · Coffee · Walnut	

Age bands, flavors and colors are illustrative. Cask, spirit and climate set the pace.

THE ANGEL'S SHARE

Water and alcohol evaporate through the cask. Climate and storage conditions affect the loss.

WHEN THE CLOCK STOPS

Cask maturation ends when whiskey is bottled.