



Clyde May. A real man. A legendary whiskey.



CLYDE MAY'S Whiskey

Mr. Clyde had a reputation for honesty, integrity and for producing the finest whiskey in the area. Even a few revenuers who swore to shut down every illegal still on the Conecuh Ridge counted themselves professional buddies of Mr. Clyde.

"He sure had a reputation for making fine whiskey."

-Thomas Allison, former officer of the US Treasury's Bureau of Alcohol, Tobacco and Firearms who chased Clyde and his fellow moonshiners across Bullock County's roads for 22 years.

Tasting Notes

BY SEAN LUDFORD
Director, BevX

Color: Deep, glimmering bronze color with perfect clarity.

Aroma: The generous aromatics are loaded with rich caramel, dried orchard fruits, toffee, butterscotch, nutmeg, spicy rye notes, maple, and candied orange peel.

Taste: The palate is harmonious and seamless being dry with a pepper edge while offering enough viscosity to give the whiskey length and depth.

Finish: It finishes with a complex black pepper accent and hints of anise and toasted oak.

Comment: Sip it straight or make the best Manhattan you've ever had.



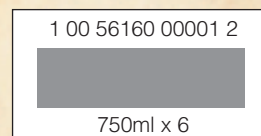
Clyde May's story is truly all-American. After serving in World War II, Clyde returned to Alabama to buy a farm and raise both crops and a family. Although the spirit was willing, the land was not. With 8 children, Clyde was more successful in raising a family than in raising crops.

For hundreds of years, farmers took their excess produce and turned it into liquid gold to help supplement their income. It was a time-honored tradition and the Conecuh Ridge is an area that was renowned for its illegal whiskey-making. At one point, Federal agencies said it had the heaviest concentration of stills in the US. So, Clyde took to whiskey-making or "branch farming" as he liked to call it.

Mr. Clyde risked the law to make his particular brand of whiskey. Much of his whiskey he sold unaged, right from the still—white lightening they called it. But some of his whiskey he put down in barrels. He spent his life perfecting the art of small batch whiskey-making. He was constantly experimenting with the mash bill and tinkering with other methods until he developed what came to be known as "Mr. Clyde's Special Reserve." Working in small batches and with careful attention to detail, Clyde produced a warm, amber whiskey containing a hint of apples. In the deep South, there remain folk who still keep unmarked bottles of Mr. Clyde's Special Reserve tucked away as carefully as family Bibles and precious photographs.

Today, we take pride in keeping true to Mr. Clyde's values—both in life and whiskey-making. Our new American whiskey embodies his spirit. We use a mash bill that consists of corn, rye and malted barley, and then age our whiskey in new caramel-charred white oak barrels. Clyde May's Whiskey is meant to be sipped and savored. Allow the warmth and aroma of our amber spirit to transport you down the red-clay roads of Alabama to a simpler time.

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www.ClydeMays.com Break the rules, but drink responsibly.