

# BENJAMIN CHAPMAN

*Spiced*  
CHESTERFIELD



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## *Spiced* **CHESTERFIELD**

2 OZ. BENJAMIN CHAPMAN 4-YEAR CORN WHISKEY

1.5 OZ. CINNAMON SPICED APPLE JUICE

.5 OZ. SIMPLE SYRUP

.5 OZ. FRESH LEMON JUICE

2 DASHES ANGOSTURA BITTERS

### METHOD

Combine all ingredients in a mixing glass, add ice and shake. Strain into a Collins glass filled with ice. Garnish with three speared apple half wheels.

### 4-YEAR CORN WHISKEY

The coat check noticed a small piece of paper fall from the man's Chesterfield as he dashed out the door. She unfurled it and smiled, revealing a beautifully penned thank-you note, addressed "Dear Whiskey." The moment bore all the hallmarks of an encounter with the elusive Benjamin Chapman. Sourced and produced in the United States and distilled with Kentucky Limestone water, this whiskey is fitted with a mash of 80% Corn, 11% Rye and 9% Malt.