



# THREE CHORD

★ PERFECTLY TUNED TASTE ★

## RECIPES



When I first began playing guitar, I realized that if I could learn to play three basic chords — the roots of the blues — feel their meaning, perfect their sound, I could have a career in music. I also recognized that the beauty of the perfect melody, the arrangement of those notes and vibrations of those tones, could impact one's mood and elicit powerful emotions.

One night as I was sipping bourbon with friends, the conversation naturally turned to music. Sound. Vibrations. I had an epiphany: take that same philosophy of making music and apply it to blending bourbon. Use the concept of sound and vibrations that affect our hearts and souls to alter and enhance the structure of bourbon at a molecular level. Create a bourbon that embodies the influence of those three chords: balanced, bold, and Perfectly Tuned.

What did we know about bourbon? Well, we knew we loved it. Did we know if we could develop an innovative process using tonal vibrations that would create a distinctive taste profile? Maybe.

But we wanted to do more than just create another bourbon. We wanted to shake up the industry yet maintain respect for the tradition and legacy of heritage bourbons. To look at the process differently. To create a taste profile comparable to the finest bourbons in the world at a price point that is cost-effective, scalable, in a niche of its own. To craft a new classic bourbon with the same precision and passion with which I create music. The product we created is Three Chord Bourbon. The process with which it is blended we call "Perfectly Tuned Taste."

Neil Giraldo

A stylized, handwritten signature in white ink, appearing to read "Neil Giraldo". The signature is fluid and cursive, with a long, sweeping underline that extends to the right.

## TASTING NOTES

Our master distiller has found the perfect method for our oak charring to bring out the rich caramel, vanilla and maple nose. Our “Perfectly Tuned Taste” process gives Three Chord the nuanced taste, aroma and character of a more seasoned spirit.



## NEIL'S FAVORITE

Pour. Sip. Enjoy.



## CLASSIC OLD FASHIONED

- 2 oz. Three Chord Bourbon
- 1 Sugar Cube
- 3 Dashes Angostura Bitters
- 2 Dashes Regan's Orange Bitters

Add ingredients into the mixing glass. Add ice to mixing glass and serving glass. Stir ingredients for 30-40 secs. Strain into serving glass. Garnish with a lightly expressed orange peel and apply around rim of glass, then into cocktail.

## PERFECT MANHATTAN CLASSIC

2 oz. Three Chord Bourbon  
1/2 oz. Dry Vermouth  
1/2 oz. Sweet Vermouth  
Dash Angostura Bitters

Please stir this drink gently, strain over ice in a rocks glass, garnish with lemon twist.



## BOURBON MULE

1 Part Three Chord Bourbon  
1 Squeeze Lime Juice  
3 Parts Ginger Beer  
1 Lime Wheel (for garnish)

In a copper mug, add the Three Chord Bourbon, squeeze of lime juice, Ginger Beer and stir. Add crushed ice and stir. Garnish with lime wheel. Enjoy.





## WHISKEY SOUR

2-1/2 oz. Three Chord Bourbon  
Lemon Juice  
Simple Syrup  
1/2 Egg White

Shake vigorously with ice, strain into glass. Top the froth with 2 dashes of bitters.



## MOTOWN MULE

**Presented at the Detroit Music Awards Ceremony**

1 Part Three Chord Bourbon  
3 Parts Ginger Beer  
3 Michigan Tart Cherries

In a copper mug, muddle 2 of the cherries with mint sprig, then add the Three Chord Bourbon, Ginger Beer and stir. Add crushed ice and stir. Garnish with the remaining cherry, and a mint sprig. Enjoy.

## NUTTY MANHATTAN CLASSIC

2 oz. Three Chord Bourbon

1 oz. Hazelnut Liqueur

2 Dashes Orange bitters, orange peel

Build in glass and zest with an orange peel. Garnish with an orange peel.



## THREE CHORD MARTINI

3 oz. Three Chord Bourbon

1/4 oz. Sweet Vermouth

1/4 oz. Dry Vermouth

2 Dashes Angostura Bitters  
Orange, Cherry

Shake with ice and strain into a chilled martini glass.  
Garnish with a orange peel and a cherry.





## THREE CHORD FASHION — ORANGE STYLE

3 oz. Three Chord Bourbon  
Cherry  
1 Sugar Cube  
Orange Bitters  
Club Soda

Muddle cherry, pure sugar cube, 2 dashes orange bitters and splash of club soda in a rocks glass. Pour Three Chord Bourbon into a shaker and roll with the rocks glass, zest the glass with an orange peel.



## SUMMERTIME REFRESHER

1-1/2 oz. Three Chord Bourbon  
3/4 oz. Pomegranate Liqueur  
3/4 oz. Lemon Juice  
3 oz. Ice Tea — Tropical works great  
1/2 oz. Simple Syrup

Build in Collins glass with ice. Top with tea and garnish with a lemon slice.

## THREE CHORD MINT JULEP

- 2-1/2 oz. Three Chord Bourbon
- 1/2 oz. Simple Syrup
- 5 Mint Leaves
- 1 Sprig Fresh Mint (for garnish)

In either a julep cup or Highball glass place mint leaves on the bottom, top with simple syrup and gently muddle. Next fill the glass with cracked ice, add Bourbon, and stir until the glass is frosted. Garnish with a mint sprig.



## BOURBON SANGRIA

- 2 oz. Three Chord Bourbon
- 1-1/2 oz. Ruby Port
- Club Soda
- Orange Peel

Build in highball glass, top with club soda and zest with an orange peel. Garnish with an orange peel and cherry.





## SOUTHERN LEMONADE

1-1/2 oz. Three Chord Bourbon

1-1/2 oz. Moscato

1/2 oz. Peach Schnapps

Quarter Lemon

Shake with ice and strain into a chilled martini glass.  
Garnish with a lemon wheel.



## MIRIAM'S SOUTHERN LEMONADE

1-1/2 oz. Three Chord Bourbon

1-1/2 oz. Moscato

1/2 oz. Peach Schnapps

Squeeze a Quarter Lemon

1/2 oz. Raspberry Liqueur

Pour raspberry liqueur into the bottom of a chilled martini glass. Shake recipe with ice and strain into the glass.  
Garnish with a lemon wheel.





For more recipes, visit [ThreeChordBourbon.com](http://ThreeChordBourbon.com)  
Please enjoy responsibly.