



## Bourbon Barrel Foods

Matt Jamie is the founder and owner of Bourbon Barrel Foods in Louisville, Kentucky. Established in 2006 as the U.S.'s only soy sauce microbrewery, Bourbon Barrel Foods has become a cornerstone in both the bourbon and gourmet foods industries. Bourbon Barrel Foods is located in the historic Butchertown Market at 1201 Story Ave., Ste. 175 in Louisville, Kentucky 40206.

The idea of Bluegrass Soy Sauce came about while Matt was eating oysters and drinking beer. Matt brewed his first batch of soy sauce in his home bar. This initial batch grew into what is now

Bluegrass Soy Sauce. Bluegrass Soy Sauce is America's ONLY microbrewed soy sauce; it is made with Kentucky grown non-GMO soybeans, soft red winter wheat, and limestone filtered Kentucky water. It is aged for a year in repurposed bourbon barrels. The resulting soy sauce is smoky, brothy, and meaty with a subtle sweetness reminiscent of fine Kentucky bourbon.

Since the creation of Bluegrass Soy Sauce, Bourbon Barrel Foods expanded its products to include smoked spices, artisan sugars, gourmet sauces and marinades, grill wood, sorghum, vanilla extract and a Woodford Reserve® branded line. All of Bourbon Barrel Foods' products incorporate innovative uses of bourbon barrels and are crafted with care in small batches.

Though Bourbon Barrel Foods continues to grow and change, the company's motto, "Slow. Small. Simple." remains an integral part of the company's culture. The artisan nature of Bourbon Barrel Foods allows it to further define the unique flavors of Kentucky.



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