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A FORCE FOR GOOD

How we're working to distill better bourbon and a better world.

It begins with sustainability and regenerative agriculture. We've learned these practices don't only improve soil health, biodiversity and ecosystem function – they yield more and better flavor.

OUR GOAL

100% regeneratively grown grains.

OUR PURPOSE

Always sustainably crafted.

OUR BOURBON

Better whisky that betters the world.





FULLY SOURCED

100% of corn and red winter wheat now sourced from certified Regenified $^{\text{TM}}$ farms.

FULLY CERTIFIED

Largest distillery to achieve B Corp™ and first distillery to receive Regenified™ Tier 3 certification.







FULLY COMMITTED

Advancing regenerative farms with funding, education, soil verification and certification.

FULL OF FLAVOR

Star Hill Farm™ Whisky is a 100% locally grown celebration of nature as maker.



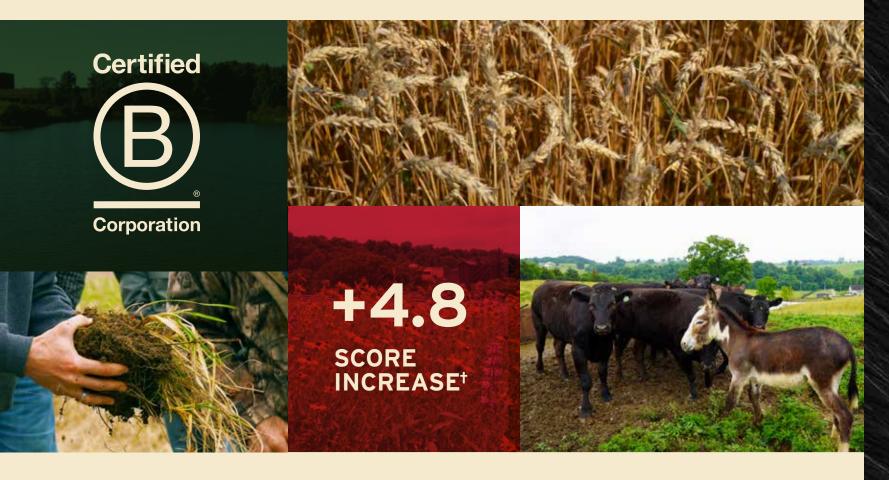


B CORP™ & BEYOND

How we're using business as a force for good.

B Corp[™] Certification verifies that a company meets high standards of social and environmental performance, transparency and accountability. It demonstrates a commitment to use business as a force for good.

In January of 2022, Maker's Mark became the largest distillery in the world to achieve B Corp Certification, recognizing our positive impact on team members, community, the environment and customers.



Every three years, annual goals must be set and validated, providing a chance to improve our rating. We're proud of our initial score of 82.4 and have since raised it to 87.2.

RAISING OUR RATING

Here's some of the goals met that raised our 2024 score:

- Greenhouse gas monitoring, including our supply chain
- New water conservation methods
- Increased recyclable and reusable material usage
- Reduced chemical usage
- Enacted environmental purchasing policy
- Footprint assessments
- Reduced packaging impact
- Social and environmental performance reviews, including Board of Directors
- Training programs relating to social and environmental goals
- Instituted Code of Ethics
- Financial products and programs to aid employees
- Indoor air quality audits
- Training hours increased
- Employee handbook instituted
- Enhanced worker empowerment programs

[†] In 2025, we increased our B Corp™ score by 4.8 points to reach 87.2. And we're not done yet.



NATURE'S CLIMATE CONTROL

Step into our LEED-certified, limestone whisky cellar.

Our aging cellar epitomizes the spirit of conservation and efficiency that's guided Maker's Mark for generations. Built in 2016, it's believed to be the whisky world's first limestone cellar for finishing bourbons like Maker's Mark 46® and Cellar Aged. Carved into the limestone shelf of the Kentucky hills on Star Hill Farm, this finishing space features all-natural climate control. The consistent 50 degrees – regardless of the outdoor climate – helps limit tannins and produce less harsh, more nuanced flavors.

This cellar truly operates on a different level, evidenced by a vegetative roof providing significant environmental benefits. The native plants provide a wildlife habitat as well as protection from day-to-night temperature fluctuations, naturally insulating the cellar.

REGENIFIED™ & REENERGIZED

Star Hill Farm receives Regenified™ Certification in 2023.

"MAKER'S MARK IS SUPPORTING THE FARMERS WITH EDUCATION WHILE BOTH MEASURING OUTCOMES AND REQUIRING CONSTANT ADVANCEMENT. THIS MODEL ENSURES THAT REGENERATIVE PRACTICES ARE DRIVING THE FOUR ECOSYSTEM PROCESSES AND THAT THE FARMERS UNDERSTAND BOTH WHY THEY ARE IMPLEMENTING THOSE PRACTICES AND HOW THEY AFFECT THEM AND THEIR FARM ECOSYSTEM."

> - Gabe Brown UNDERSTANDING AG

We're proud to be the first farm in Kentucky and first distillery in the world to achieve certification from Regenified. Founded in 2022, Regenified recognizes farmers, ranchers and communities for their commitment to advancing biodiversity, soil health, water quality and ecosystem resilience, all while maintaining harmony with nature. Its mission is applying time-tested ecological principles to regenerate our living ecosystems, thereby restoring the health of all.



BOURBON BUILT FROM THE GROUND UP

Soil health impacts flavor. To that end, 86% of our grains which makes up all of our corn and wheat now come from 10 select growers who practice aspects of regenerative farming. They are eager to join our mission, and we fund their technical support through Understanding Ag. We also fund their soil verification, fostering continuous soil improvements along with their Regenified certification.



SIX WAYS TO ZERO

Maker's Mark maintains Zero Waste Program.

From recycling to composting to glass pulverizers that convert used bottles into soft sand, here are a half dozen ways we're achieving our goal of zero landfill waste.

Ol. GLASS TO SAND

Pulverizing our own 20 tons of glass waste per month has eliminated travel to the recycler. The resulting sand is used on nature trails across our campus, roads across the state and by employees at home. It's also turned into glassware by Kentucky artist Casey Hyland.

02. CARDBOARD PERFORATOR

Our team now upcycles perforated cardboard – an initiative began by one of our employees – using it to package fragile items in place of plastic.

03. HOTROT 1206

This onsite composting system speeds up composting, breaking down restaurant waste, garden waste, grass clippings, leaves, grain dust and barrel char. This goes to use in the Innovation and Production gardens and is available to employees for use in their gardens.





SIX WAYS TO ZERO

(cont.)

RECYCLING

In 2024, we recycled 111 tons of material through our extensive recycling program. Due to limited availability of recycling services in Marion County, we encourage employees to recycle their own plastic, aluminum, glass and cardboard on campus. Construction debris, broken pallets, shipping crates and other wood are used for animal bedding, mulch and wood fuels.

LAND APPLICATION OF BIOSOLIDS

Utilizing what was once a waste, we provide nutrient-rich fertilizer generated from our onsite wastewater treatment plant to employees. Our employees value using a soil amendment to aid in the production of hay fields, cropland and pastures. This fertilizer substitute delivers a rich source of nitrogen, potassium and phosphorus and furthers our mission to give back to the land. We return approximately 931 tons of nutrient-rich biosolids to the soil each year through partnership with our team members on their own farms.

06. REWORLD™ - WASTE TO ENERGY

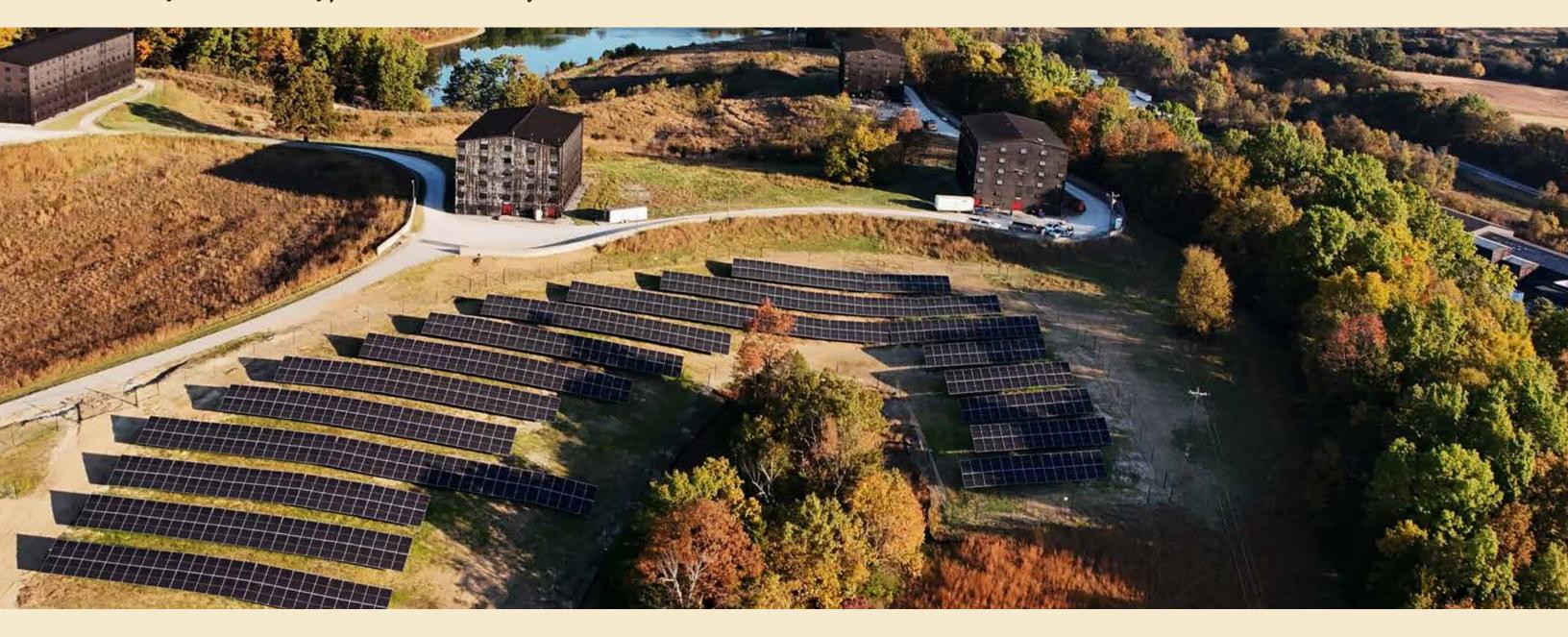
Waste that cannot be recycled, reused or composted is sent to Reworld,™ a waste-to-energy facility.

In 2023, Reworld converted 8% of our total waste. That's 90 tons diverted from the local landfill – and into generating 65,320 kwh of renewable energy. That's enough to power six residential homes for a year. Reworld is located in Indianapolis, Ind.

A SUNNY ADDITION

Farming renewable energy with two solar arrays.

We've brightened our outlook on energy consumption on Star Hill Farm. By using our two solar arrays, we offset all the energy used during guests' visits to our distillery.



LORETTO ARRAY

Offsets 100% of our barrel warehouse sites. Generates 362,000 kwh/year or enough to power 32 homes.

STAR HILL FARM ARRAY

Offsets 100% of the energy usage of our hospitality operations. At 3.5 acres, it generates ~0.5 MW of electricity.

IN IT FOR THE LONG HAUL

Partnering with Penske on an EV semi truck trial.

In 2023, we partnered with Penske on the first trial of Class 8 electric semis in the country, transporting barrels to and from the distillery. While this exciting, greener option isn't yet financially achievable at scale, our participation in the road study is helping shape the future of EV logistics systems.



REDUCING GREENHOUSE **GAS EMISSIONS**

We've transitioned all diesel semi units to a biodiesel fuel blend. This Ultraburn F20 is a biodiesel blend made from Kentucky-grown soybeans. It's blended with 20% CRC produced biodiesel and 80% petroleum diesel. By-products of fuel production are sold for livestock feed and refined oils.



WARMING UP TO HEAT RECOVERY

How we're capturing energy instead of wasting it.

From recycling to composting to glass pulverizers that convert used bottles into soft sand, here are a half dozen ways we're achieving our goal of zero landfill waste.



-293 tons of CO₂



49% energy savings per bourbon batch



Preheating hot water through heat recovery



Eliminating obsolete refrigerants



Reducing natural gas consumption

Heat Recovery:
Repurposed thermal energy that's normally wasted,

like reusing heat from exhaust systems.

THE SANCTUARY AT THE SOURCE

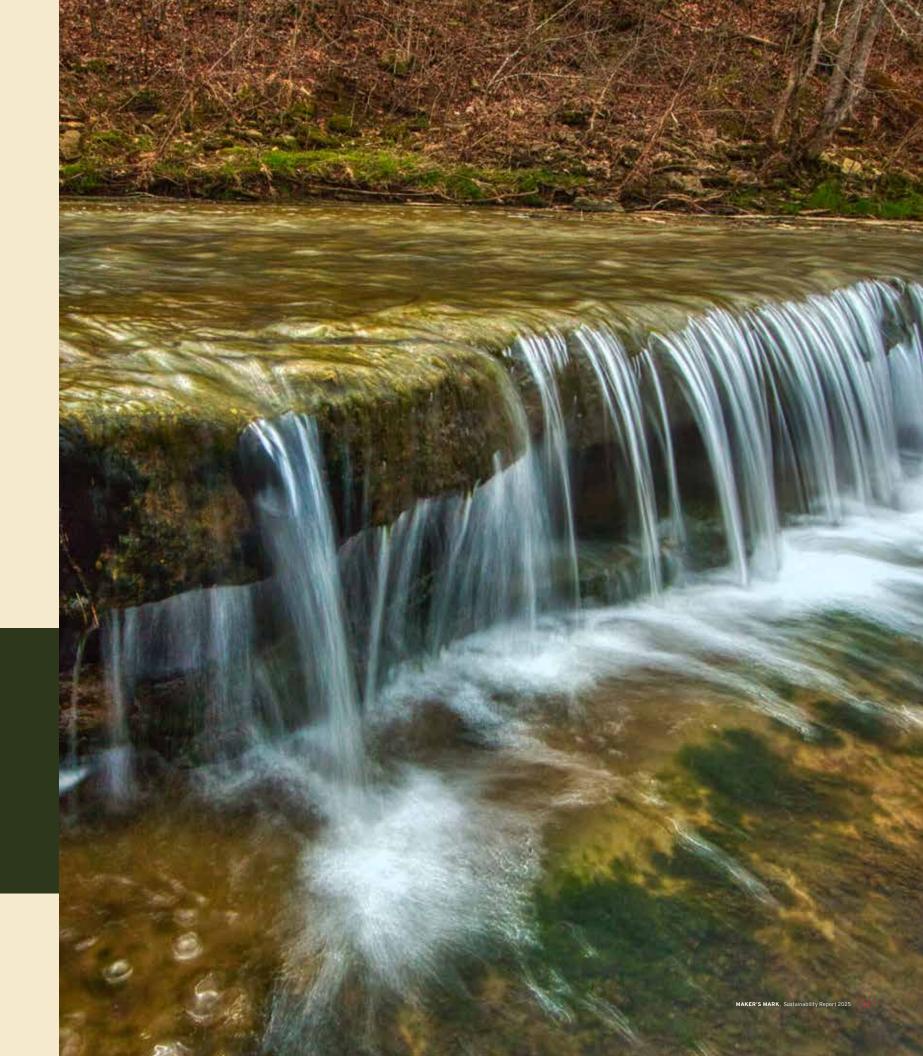
Water conservation is central to the Maker's Mark way.

The Samuels family chose Star Hill Farm for its pristine water source, a spring-fed, limestone-filtered lake ideal for making bourbon. It has been a cherished part of Maker's Mark ever since. The limestone shelf near the distillery is key to crafting our unique taste. So, we protect and enrich the 76 acres of our main lake's watershed, our natural water sanctuary.

PROTECTING OUR WATERSHED

Other water conservation efforts at the distillery include:

- A continued focus on permeation, runoff reduction and erosion
- Secondary lake acquisition, which ensures growth and helps safeguard against drought
- Diversification of flora, fauna and wildlife, including bald eagles and other threatened species







The home of Maker's Mark is a working farm that's 100% Certified Regenified.™

Star Hill Farm is the first farm in Kentucky – with Maker's Mark the first distillery in the world – to receive Regenified™ certification for our progress in regenerative agriculture. While doing good by the planet feels great, it also makes perfect business sense. There is no Maker's Mark® without pure water, healthy soil and robust, regeneratively grown grains.

WRITTEN IN THE STARS

Our commitment to using only high-quality, all-natural ingredients actually began when we were founded. As we make regenerative agriculture the norm on Star Hill Farm, that founding spirit lives on. Along with a focus on planet health, implanted in our DNA by Bill and Margie Samuels over 70 years ago.

WHAT'S AHEAD

We are pushing the boundaries of flavor through regenerative practices in our orchard, pastures and gardens. The fruits of these labors can be enjoyed in our on-site restaurant, Star Hill Provisions, and through cocktails at the Homeplace Bar.

BIGGER THAN BOURBON

Doubling down on regenerative agriculture.

We're proud to report that each of our growing partners has achieved Regenified™ certification along with us. It's proof this movement is growing and becoming bigger than our bourbon. And it doesn't stop there. We're spearheading the Maker's Mark Regenerative Alliance that aims to support 1 million acres of farmland.

This approach supports biodiversity, soil with more nutrients and better water quality. And the years of scientific study are crystal clear; regenerative agriculture yields positive effects for the climate while facilitating health benefits for us all.

If that's not enough, there's what our own studies have proven to us healthier soil grows stronger grains that create richer depths of flavor and uniquely complex whisky.

Star Hill Farm™ Whisky is our first Estate Certified Whisky and a symbol for the transformative power of regenerative agriculture. This is true both in the pursuit of flavor and in service to our land. Regenerative agriculture works in harmony with nature to repair, rebuild and restore the ecosystem. It helps heal the land by renewing the soil, bringing everything full circle. It also happens to make more flavorful whisky.

Our Estate grains are certified as regeneratively grown and eligible for the Regenified seal. To discover more about our mission to live in greater harmony with our land in the pursuit of flavor, visit makersmark.com/ourpurpose.







STAR HILL **PROVISIONS**

Our local farm-to-table ecosystem is yielding delicious results.

Star Hill Farm has partnered with Row 7 Seed company to trial vegetable varieties specifically bred for flavor, texture and nutrition. The resulting fresh produce – fruit, berries, vegetables and mushrooms along with sheep, Wagyu and fresh honey – is raised or grown onsite and featured in our cocktail and culinary programs at Star Hill Provisions.

We are going into our third year of sorghum production, which began with Umbrella sorghum. Last year we added Simon sorghum while trialing different varieties for flavor exploration. Our efforts are led by a third-generation farmer and neighbor, Jimmy Elliott from PoorHouse Sorghum, who partners with us from planting to hand harvest. We use regenerative practices that include cover cropping and no tilling. This includes traditional methods of juicing the stalks that are ready for harvest. Our two acres yields about 50 gallons of sorghum each year. In tandem with our honey, we've lowered our need to ship in sugars from across the world.





A COMMUNITY OF GOOD

The best part of our sustainability efforts is when they extend to others.

Something we've discovered since embarking on this mission is that good begets good. A positive impact can ripple out to the rest of your network and inspire change. Maker's Mark is committed to sustainability and regenerative farming. We encourage others to follow suit.



A SMASHING SUCCESS

The Glass to Sand Program was one of those initiatives that was too good to keep on the farm.

As an extension of the campus pulverizer, we are repurposing glass in communities globally.

Utilizing portable pulverizers at events and festivals, our team members then repurpose the sand in ways that are needed and relevant for the local community.

We've put about 576 tons of sand to good use. Here are some ways the 12 tons of sand we've created per month on average since 2021 was repurposed:



Community gardens to enhance drainage and aeration in soil.



As sandbags for flood support.



By planting succulents for takeaways.



Partnering with Kentucky glass artist Casey Hyland to create beautiful glassware, available in the our gift shop.



FINDING "COMMON GROUND"

and the 100 Million acres Initiative.

We are a founding member of the Common Ground 100 Million Acres Initiative. This program encourages individuals, farmers and brands to transform 10%



ROSARIO LAURA DONALD WOODY JASON SOMERHALDER
DAWSON DERN GLOVER HARRELSON MOMOA SOMERHALDER

