

WHAT IS UNIQUE ABOUT THE RUM PRODUCING PROCESS?

All rum starts with sugar cane, the variance happens with what you do with the the juice of the cane!

One, you can proceed directly to fermenting and distilling the sugar cane juice. This is what they do in the French West Indies (Martinique and Guadalupe). Understandably, this most direct approach yields rum that most closely preserves the vegetal characteristics of the cane.

Two, you can cook down and concentrate the sugar cane juice into a syrup. This syrup is itself a stable sweetening product, but the syrup can also be fermented and distilled. A few distilleries work with fermented syrup, because it gives them most of the characteristics of sugar cane juice that they are looking for, while enabling them to distill all year, not just at the harvest.

Three, you can process the juice into molasses and crystallized sugar. The crystallized sugar is sold as a sweetening product, and the molasses is sold to a distillery to be fermented and distilled into rum. Most rum is distilled from fermented molasses.

Once fermented the juice is distilled in many of the same still types that we have for whiskies, matured, bottled & sold throughout the world.

TASTING METHOD

1st AROMA / NOSE

* Breathe over your glass with mouth & nose open to allow as much air as possible to reach your olfactory nerves! Swallow the air, and then slowly exhale and let your mind wander while deciding on the flavors you taste.

2nd PALETTE / TASTE

* Take a sip to your mouth, swirl & "chew" the spirit as you coat the inside surfaces of your mouth, again breathe through, swallow and exhale, again decide on tastes, flavors & textures.

3rd DILUTE & RE-TASTE

* Take the straw in your water glass and put your finger over the top, transport the water to your whiskey glass and drop in. The addition of a drop of water is known as "cracking" the spirit. This allows molecular bonds to break, freeing up a new range of aromas & flavors to be tasted + noted!

MT GAY 1703 MASTER SELECT

BARBADOS (Molasses)

- **Appearance:** Rich amber, long legs
- **Nose:** Refined harmony of oaky and caramel notes
- **Palate:** A delicious balance of caramel, spice and toast
- **Body:** Exceptional roundness with a delicate finish

Blend of casks from 10-30 years total of 1,000 cases produced and released per year

RUMS REDUX



Barbados

Martinique

Guyana

Dominican Rep

Nicaragua

TRINITY HALL IRISH PUB

*Dallas' Whiskey Pub
Over 300+ Whiskies available
on the good days, sometimes
fewer after the weekend, with
best selection on delivery days!*

CLEMENT 10 YEAR

MARTINIQUE (Sugar cane juice)

“Incredibly delicate nose. Slightly floral yet also displaying almond and toffee notes before delving into citrus undertones. Brown sugar shines through on the palate and then bursts with fresh cherry and orange peel. The finish is very smooth and lingers.”

Distillery Website

REAL MCCOY 12 Year

BARBADOS (Molasses)

PROFILE: Exceptionally smooth, mature & balanced, complex wood & spice

NOSE: Buttery oak, earthy notes, spicy dark chocolate

PALATE: Caramel, complex wood & spice notes, orange zest, tobacco hint

FINISH: Soft, structured buttery, peppery spice, hint smoke

Distillery Website

EL DORADO EHP

GUYANA (Molasses)

Butterscotch nose blended with roasted coconut and apple. An initial taste of baked peach and coconut with a smoky cedar finish. Excellent mouth feel.

EHP was the marque used by the distillery attached to this sugar estate founded by Edward Henry Porter. His original Wooden Continuous Coffey Still, used to produce this unique rum, is the last surviving one operating in the world today.

Distillery Website

EL DORADO ICBU

GUYANA (Molasses)

Described as possessing a rich aroma of sweet cigar smoke, an initial taste of smoky tobacco with a roasted cinnamon apple finish.

A rare single-distillate heritage rum linked to the eighteenth century Uitvlugt Estate lends its ICBU Marque to this superb small batch rum. Its original continuous four column French Savalle Still continues to be used to produce this special rum.

Distillery Website

FOURSQUARE Zinfandel Cask

BARBADOS (Molasses)

An intriguing rum from Barbados' Foursquare distillery. This is combined of two rums: one aged for five years in bourbon and then six years in ex-Zinfandel wine casks, and an 11-year-old matured full term in bourbon casks. These were then blended together and bottled in September 2015. Fruity and full of vanilla notes.

Whiskey Exchange Website

KIRK & SWEENEY 23 Year

Domnican Rep. (Sugar cane juice)

"Fantastic aged rum, everything that you'd expect. The nose shows caramel, vanilla, baking spice, dried fruit, chocolate, honey and toffee weave into a harmonious balance. The elegant mouthfeel gracefully displays these flavors in a quiet reveal and build into richer tones of leather and baked fruit. The finish is a simple fade of the flavors with coffee notes that linger with the baking spice."

Distiller.com
