

Got Rum?®

MAY 2026

FROM THE GRASS TO YOUR GLASS, SINCE 2001!



**COOKING WITH RUM · ANGEL'S SHARE
CIGAR AND RUM PAIRING · THE RUM MIXOLOGIST
THE RUM HISTORIAN · THE RUM LABORATORY
RUM IN THE NEWS · THE SWEET BUSINESS OF SUGAR**



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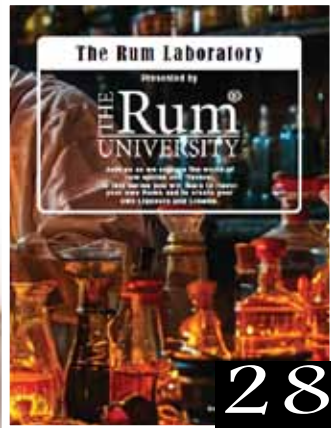
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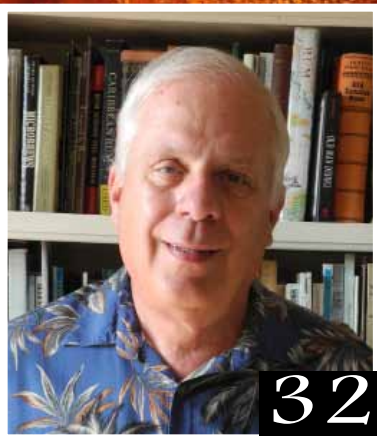
28



CONTENTS

MAY 2026

- 5 FROM THE EDITOR
- 6-9 THE ANGEL'S SHARE - RUM REVIEWS
- 10-13 COOKING WITH RUM
- 14-17 THE RUM MIXOLOGIST
- 18-19 THE RUM UNIVERSITY® LIBRARY
- 24-27 THE RUM HISTORIAN
- 28-31 THE RUM LABORATORY
- 32-35 RUM IN THE NEWS
- 36-46 THE SWEET BUSINESS OF SUGAR
- 48-51 THE HISTORY AND SCIENCE OF THE BARREL
- 52-55 CIGAR AND RUM PAIRING



32



36



52

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WWW.GOTRUM.COM

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FRONT COVER: Dreamy and Creamy
INSIDE SPREAD: A Sip of Summer

FROM THE EDITOR

Transportation Challenges

Over 99% of the distilled spirits produced around the world are consumed in places other than where they are bottled. As such, transportation of finished goods plays a very important role in the domino effect needed to get the bottles into consumers' hands. Multi-modal shipping using steel containers is at the core of this process, and keeping an eye on the challenges faced by the transportation companies is always a good thing for producers.

Lailah Gifty Akita, Author of *Think Great*, once wrote:

*“Good roads
coupled with good transportation
are essential for good trading.”*

As with many other industries, there is a lot of consolidation going in the freight industry, and many smaller players are facing existential dilemmas.

Happag-Lloyd is in the process of acquiring ZIM, reducing the number of players and increasing the market share of the remaining ones. After the acquisition, seven carriers will be in control of almost 80% of the global capacity, with three of these carriers accounting for almost half of the global shipping volume!

Looking ahead, upward pressure on rates is expected due to:

- Rising fuel and energy costs (very low Sulphur fuel oil rising by approximately 76% between late February and mid-March).
- War risk and insurance surcharges.
- Capacity management measures by carriers.



- Additional cost pressures include terminal renegotiations, charter rate increases, insurance premiums, and diversion-related costs (caused by blockades, natural disasters and other obstacles to commerce).

What does all this mean for alcohol producers and, ultimately, for their consumers? Fewer routes, longer transit times, higher prices and reduced rate competition.

Cheers!

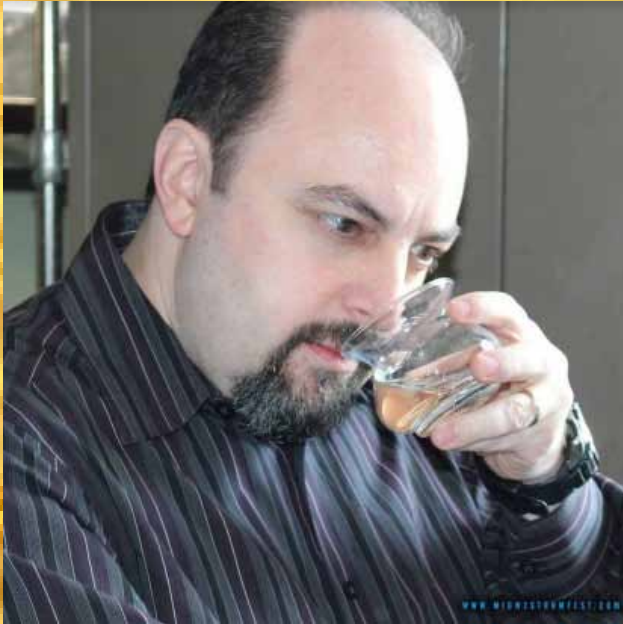
Luis Ayala, *Editor and Publisher*

LinkedIn <http://www.linkedin.com/in/rumconsultant>

Do you want to learn more about rum but don't want to wait until the next issue of "Got Rum?"? Then join the "Rum Lovers Unite!" group on LinkedIn for updates, previews, Q&A and exclusive material.

THE ANGEL'S SHARE

by Paul Senft



My name is Paul Senft - Rum Reviewer, Tasting host, Judge and Writer. My exploration of Rums began by learning to craft Tiki cocktails for friends. I quickly learned that not all rums are created equally and that the uniqueness of the spirit can be as varied as the locales they are from. This inspired me to travel with my wife around the Caribbean, Central America, and United States visiting distilleries and learning about how each one creates their rums. I have also had the pleasure of learning from bartenders, brand ambassadors, and other enthusiasts from around the world; each one providing their own unique point of view, adding another chapter to the modern story of rum.

The desire to share this information led me to create www.RumJourney.com where I share my experiences and reviews in the hopes that I would inspire others in their own explorations. It is my wish in the pages of "Got Rum?" to be your host and provide you with my impressions of rums available in the world market. Hopefully my tasting notes will inspire you to try the rums and make your own opinions. The world is full of good rums and the journey is always best experienced with others.

Cheers!

Blue Chair Bay White Rum

In March of 2025, Next Century Spirits acquired the Blue Chair Bay Rum brand and made Kenny Chesney one of its largest stakeholders. The Blue Chair Bay rum line began with a release of three flavors and expanded to include different flavors, rum creams, and a spiced rum blend.

The base rum for the line is produced at the West Indies Rum Distillery in Barbados using molasses and aged for up to 15 months in used bourbon barrels before being blended to 40% ABV and bottled for distribution.

Appearance

The rums in the Blue Chair Bay line are all packaged in the same tall 750 ml bottles with wooden-capped synthetic corks. The wraps on the bottle and security wrap around the cap are color coordinated to match the different products in the line. In the case of their white rum, it is a frosted white color with blue and white lettering sharing the basic details about the rum along with basic marketing information.

In the glass, the rum is crystal clear. Swirling the rum creates a thick band that quickly releases several waves of legs before evaporating, leaving pebbles of liquid all over the tasting glass.

Nose

The aroma leads with a crisp vanilla note followed by topical fruit and ethanol.

Palate

Much like the aroma, the first sip leads with vanilla with a punch of alcohol tingling the mouth and tongue. Additional sips provide a hit of banana and tangy lime, creating high notes, while a mineral rich baseline forms. The wood influence drifts in and helps form the finish with a light pepper note transmuting the flavors into a smoky butterscotch finish.

Review

This brand has grown over the years to become one of the most successful independently owned rum brands in the United States. It is certainly one of the most successful rum brands owned by a music artist. The flavor profile hits quickly and functions well in fruit-based cocktails and explains why I have seen its growing presence in the wells of bars and restaurants I have visited. If you are looking for something different to use as a base rum in your cocktails, this one is worth exploring to see if it meets your needs.



www.bluechairbayrum.com

THE ANGEL'S SHARE

by Paul Senft

Worthy Park Select Rum

The Worthy Park estate was established in 1670 at St. Catherine Parrish, Jamaica. All production of their rum line happens on property from the sugar cane that is grown on the estate, then harvested for their sugar operation. After the sugar is produced, they take the molasses and use it as the fermentable base of their rum. After the fermentation process is completed, they create their rums using copper pot stills. The rum is then aged in used bourbon barrels. For the Select expression, a blend of four to twelve year old rums is used to create this rum. It is blended and bottled at 40% ABV.

Appearance

The rum is bottled in a standard 750 ml medium-necked bottle. Its label provides basic information about the rum with the Worthy Park logo front and center on the bottle.

The liquid is a bright amber color in the bottle and lightens slightly in the tasting glass. Swirling the liquid creates a razor thin band that slowly thickens, releasing a combination of small and thick legs in several waves. It takes several minutes before the band begins evaporating, leaving beads behind on the tasting glass.

Nose

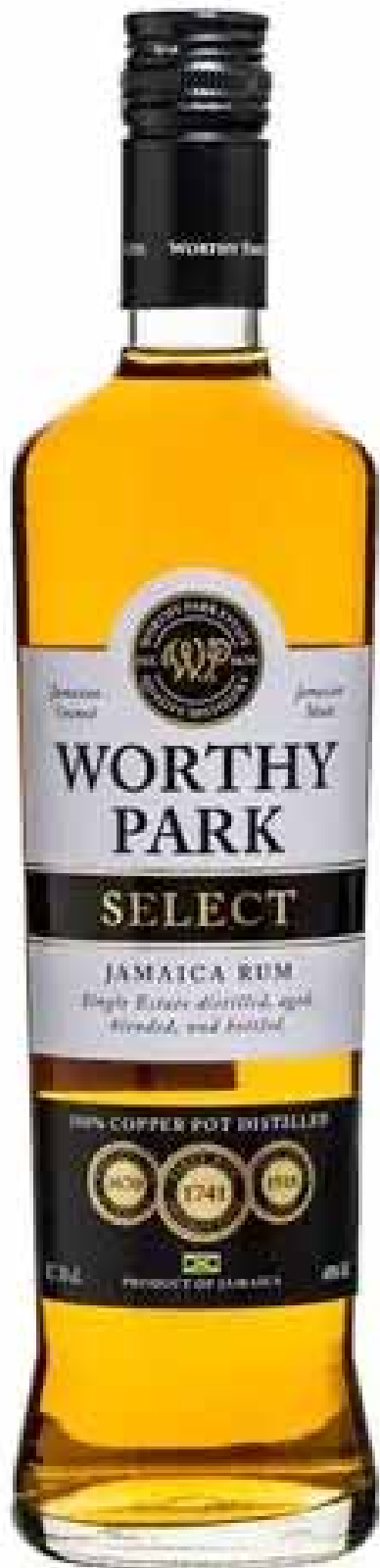
The aroma delivers cooked apples, grilled bananas and pineapples, Madagascar vanilla, baking spices, and charred oak.

Palate

The first sip has a soft entry as the fruit and vanilla flavors from the aroma hit the tongue with the alcohol lightly burning the palate. Additional sips have the vanilla notes take on more of a nutty caramel toffee note with cinnamon and nutmeg popping in hard; an interesting vegetal melon rind flavor manifests and fades quickly before the charred wood and mineral notes take over, forming a long, lightly acidic finish.

Review

Over the past few years, I have had a few cocktails made with it, ranging from a Mai Tai, Shrunken Skull, and rum punch. It is the aged workhorse product of the line and holds up well enough as a sipper. It does not have the strong funkiness of some other Jamaican rum products, but there is enough of it present that there is no doubt in a blind tasting that this is a Jamaican rum. I noticed on the store shelves that there are some serious variances in price, so keep that in mind when shopping for this bottle. As much as I enjoy Worthy Park Overproof, I really like the versatility and functionality of this rum, and it is an easy recommendation to use in any cocktail calling for aged Jamaican rum.



www.worthyparkestate.com

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COOKING WITH RUM

**Bringing the Spirit of the Cane
Into the Heart of the Kitchen!**

by Chef Susan Whitley





Apricot 'n Rum Chicken

Ingredients:

- 4 Chicken Breasts (boneless, skinless)
- 1 C. Apricot Preserves
- 1 C. Catalina Salad Dressing
- 2½ Tbsp. Dijon Mustard
- ¼ tsp. Worcestershire Sauce
- 2½ Tbsp. Dark Rum
- 2 oz. Dried Onion Soup Mix
- Garnish with slivered almonds and chopped green onions

Directions:

1. Preheat oven to 375 F. Grease a 9 x 13 inch baking dish and set the chicken breasts in pan.
2. In a medium-sized bowl, combine apricot preserves, Catalina dressing, Dijon mustard, Worcestershire Sauce, dark rum, and onion soup mix. Mix well.
3. Pour apricot mixture evenly over chicken and bake for 45 minutes or until chicken is cooked through. Remove from oven and allow chicken to sit for a few minutes before serving so that the juices can settle back into the meat, this keeps it tender and flavorful when you cut into it. Transfer chicken onto a platter and garnish with slivered almonds and chopped green onions. Yields 8 servings.

*Note: If you want a thicker sauce, mix 2 tablespoons cornstarch with ¼ cup water. Bring the sauce to a simmer and whisk in the mixture a little at a time until you have reached the desired thickness.



Photo Credit: www.mccormick.com

Creamy Roasted Carrot Soup

Ingredients:

- 2 lbs. Carrots
- 3 Tbsp. Extra-Virgin Olive Oil, divided
- $\frac{3}{4}$ tsp. Fine Sea Salt, divided, to taste
- 1 Medium Yellow Onion, chopped
- 2 Cloves Garlic, pressed or minced
- $\frac{1}{2}$ tsp. Ground Coriander
- $\frac{1}{4}$ tsp. Ground Cumin
- 4 C. Vegetable Broth
- $1\frac{1}{2}$ C. Water
- $\frac{1}{2}$ C. Dark Rum
- 1 to 2 Tbsp. Unsalted Butter, to taste
- $1\frac{1}{2}$ tsp. Lemon Juice, to taste
- Freshly Ground Black Pepper, to taste

Directions:

1. Preheat oven to 400°F. Line a large, rimmed baking sheet with parchment paper (for easy cleanup).
2. Peel carrots and cut into $\frac{1}{2}$ inch diagonal pieces then put in the baking sheet. Add 2 tablespoons olive oil and $\frac{1}{2}$ teaspoon of salt. Toss until carrots are lightly coated then arrange them into a single layer.
3. Roast the carrots for about 30-40 minutes (tossing halfway) or until they are caramelized around the edges and can be easily pierced with a fork.
4. In a soup pot over medium heat, warm the remaining 1 tablespoon olive oil. Add the onion and $\frac{1}{4}$ teaspoon salt. Cook, stirring occasionally, until the onion is softened and turning translucent, about 5 to 7 minutes. Add the garlic, coriander and cumin. Cook for about one minute, stirring constantly. Pour in the vegetable broth, water and dark rum. Using the broth, scrape up any browned bits on the bottom of pot with a wooden spoon (or spatula).
5. Transfer the roasted carrots to the soup pot. Bring mixture to a boil over medium-high heat, then reduce heat to simmer and cook for 15 minutes.
6. Remove pot from heat and allow to cool for a few minutes, about 3 to 5 minutes.
7. Working in batches, transfer soup to a blender. Add the butter, lemon juice, and black pepper. Blend until completely smooth.
8. Add additional salt and pepper if necessary. If you desire more richness, add another tablespoon of butter and blend again. Love your rum? Add an additional 2 tablespoons of rum. Soup is ready to serve!



Photo Credit: cookandhook.com

THE RUM Mixologist

A space devoted to the exploration
of classic and new rum cocktails

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A close-up photograph of a bartender's hands in a white shirt pouring a clear liquid into a glass. The background is dark and out of focus, with some bokeh light spots. The text is overlaid on the right side of the image.

What Is Mixology?

Mixology is the study and skill of inventing, preparing and serving cocktails and other mixed drinks. Mixologists are experts in this field, but mixologists' knowledge goes beyond memorizing basic cocktail recipes: it includes historical information, basic chemistry behind flavor combinations and a capacity for combining common ingredients in new ways.

Join us, as we explore the essential collection of rum cocktail recipes that every mixologist needs to master.



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Got Rum? May 2026 - 16



THE RUM Mixologist

This Month's Cocktail:
Rum Rangoon

This cocktail was created by bartending veteran Jim Meehan. The drink features strong tropical vibes that instantly transport your mind to fun, tropical destinations.

Ingredients:

- 2 oz. Banks 5-Island Rum
- 1/2 oz. Clément Creole Shrub
- 3/4 oz. Lime Juice, Freshly Squeezed
- 1/4 oz. Martinique Sugar Cane Syrup
- 2 Dashes Angostura Bitters
- 1 Dash Angostura Orange Bitters
- Garnish: Orange Wedge

Directions:

1. Add the rum, Creole shrubb, lime juice, sugar cane syrup, Angostura bitters and orange bitters into a shaker with ice and shake until well-chilled.
2. Strain into a chilled cocktail glass, optionally rimmed with sugar.
3. Garnish with an orange wedge.

A glass of rum is the central focus, sitting on a newspaper. The background is filled with stacks of books, creating a library atmosphere. The lighting is warm and focused on the glass.

THE Rum[®] UNIVERSITY LIBRARY

Reviews of books related to sugarcane, milling, fermentation, distillation, aging, blending and other topics related to the production or history of rum.

www.RumUniversity.com

Elixirs of India: A Journey Through India's Traditional Drinks and Flavors

by Aarav Patel

(Publisher's Review)

India's traditional beverages are more than just refreshments—they are an integral part of life's rhythm and taste. From the invigorating morning chai to the soothing evening lassi, each drink holds its own significance and ritual. These beverages embody the essence of family gatherings, religious ceremonies, and everyday life, bridging generations and symbolizing togetherness.

What makes Indian beverages so unique in the world of drinks? Is it the exotic spices, diverse ingredients, or the rich history in every glass?

As you turn the pages, you will uncover the secrets behind these extraordinary beverages. From traditional recipes to modern twists, this book offers a perfect blend of tradition, innovation, and a touch of magic that only India can offer. Get ready to be spellbound!

What's Inside:

- Discover the vibrant world of Indian beverages with 100 unique recipes that bring together tradition, health, and innovation. This book is your guide to mastering the art of Indian drink-making, covering a diverse range of flavors and techniques.

Traditional Indian Drinks - Classic favorites like Kokomo Sharbat, Spiced Lassi, and Aam Panna.

Indian Teas and Coffees - From Masala Chai to South Indian Filter Coffee, explore India's rich tea and coffee culture.

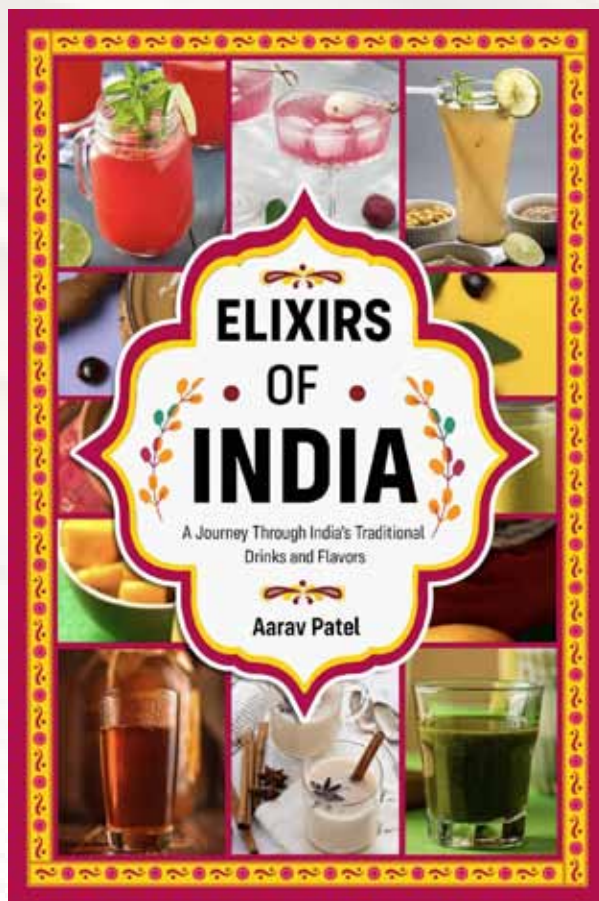
Fruit Juices and Smoothies - Refreshing blends featuring mango, guava, pomegranate, and more.

Coolers and Refreshers - Chilled delights like Shikanji, Jaljeera, and Nimbu Pani.

Milk-Based Drinks - Creamy indulgences like Badam Milk, Sambharam, and Falooda.

Fermented Drinks - Probiotic-rich beverages like Kanji, Toddy, and Solkadhi.

Indian Alcoholic Drinks - Unique regional spirits like Feni, Mahua, and Lugdi.



Ayurvedic and Medicinal Drinks - Healing concoctions like Buransh, Kadha, and Ashwagandha Milk.

Indian Festive Drinks - Special beverages enjoyed during Holi, Diwali, and other celebrations.

Modern and Fusion Drinks - A creative twist on classics with contemporary.

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Dimensions: 6 x 0.53 x 9 inches



Traditional Drinks From

INCREDIBLE INDIA

India has a rich tradition of indigenous alcoholic beverages, often referred to as desi daru which translates to country liquor. These are homemade, backyard brewed beverages which are the real backbone of Indian booze. These include:

- **Feni:** A strong, fruity spirit made from cashew apples or coconut sap, primarily produced in Goa. Made from cashew apples or coconut sap, it has a sharp, fruity kick and is still made in copper pots by hand.
- **Mahua:** A floral, heady drink made from the flowers of the mahua tree, common in Madhya Pradesh and tribal regions. heady, floral drink made from mahua tree flowers—common in the Madhya Pradesh tribal belt.
- **Chhaang:** A barley-based alcoholic beverage popular in the Himalayas, often served warm in a clay mug during cold nights.
- **Apong:** A rice beer made from rice, yeast and herbs and a very popular drink of the Assamese culture and much of north-east India. Along with Chhaang, this beverage is also served in the Himalayas.
- **Toddy:** A lightly alcoholic drink made from the fermented sap of palm trees, especially popular along the southern coasts in Kerala and Tamil Nadu. Major cities like Mumbai and Chennai host hidden toddy shops for those “in the know.”



- **Arak:** An anise-flavored spirit. Some drinks in India are only sipped during festivals and Arak is a popular one found during Holi.

Cultural Context: Alcohol in India carries cultural significance, with consumption patterns varying by region, religion, and social norms. While urban areas embrace global drinking trends, rural and tribal communities often use alcohol in rituals, festivals, and traditional ceremonies.

(Above: Chhaang, Right: Arak)







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THE RUM HISTORIAN

by Marco Pierini

I was born in 1954 in a little town in Tuscany (Italy) where I still live. In my youth, I got a degree in Philosophy in Florence and I studied Political Science in Madrid, but my real passion has always been History. Life brought me to work in tourism, event organization and vocational training, then I discovered rum and I fell in love with it.

I have visited distilleries, met rum people, attended rum Festivals and joined the Rum Family. I have studied too, because Rum is not only a great distillate, it's a world. Produced in scores of countries, by thousands of companies, with an extraordinary variety of aromas and flavors, it is a fascinating field of studies.

Soon, I discovered that rum has also a terrible and rich History, made of voyages and conquests, blood and sweat, imperial fleets and revolutions. I realized that this History deserved to be researched properly and I decided to devote myself to it with the help of the basic scholarly tools I had learnt during my old university years.

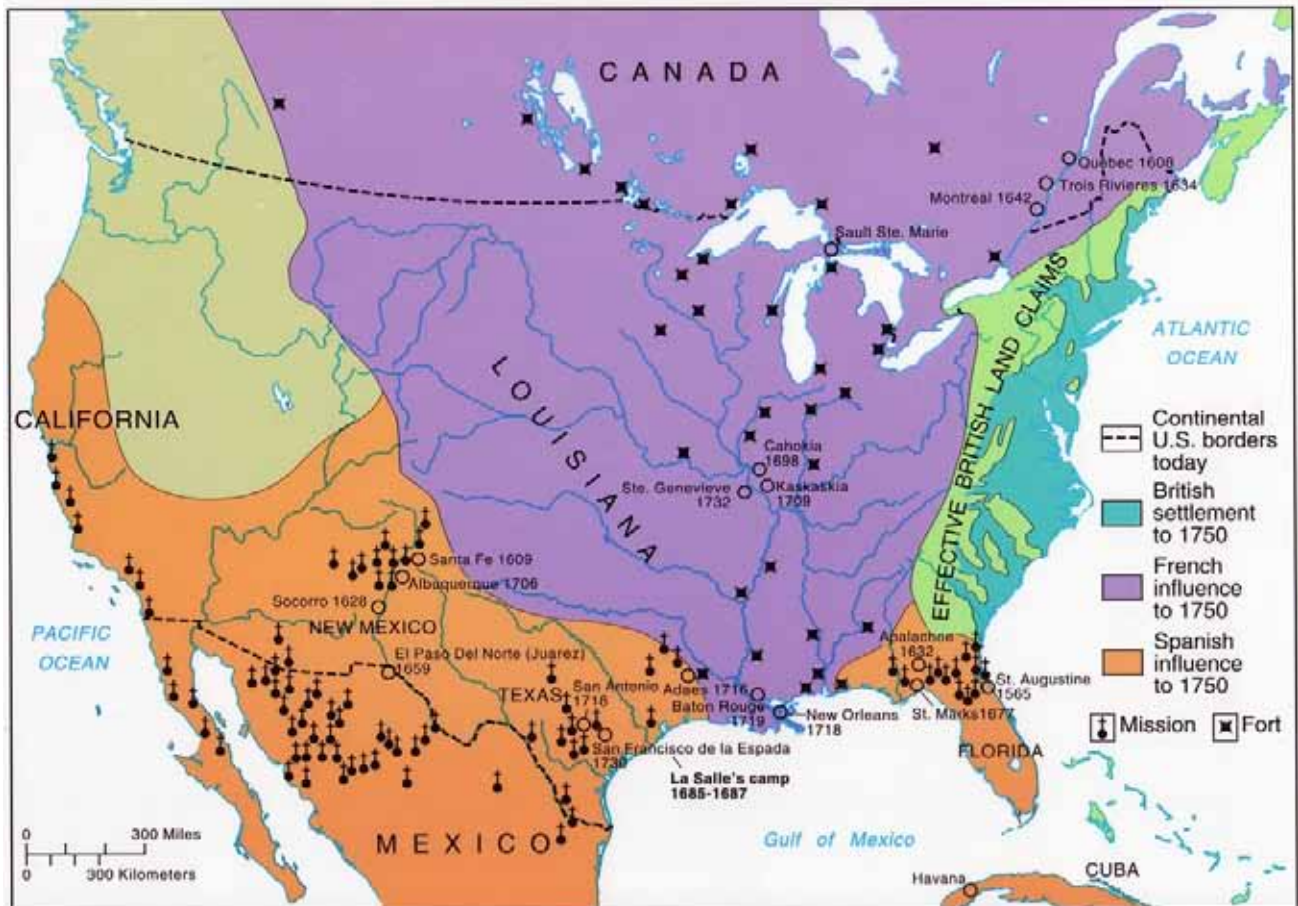
In 2017 I published the book "AMERICAN RUM – A Short History of Rum in Early America"

In 2020, with my son Claudio, I have published a new book "FRENCH RUM – A History 1639-1902".



TIMELESS REVIEW "GENTLEMAN'S PROGRESS THE ITINERARIUM OF DR. ALEXANDER HAMILTON, 1744" EDITED BY CARL BRIDENBAUGH UNC PRESS 1948

"Just as I dismounted at Tradaway's, I found a drunken Club dismissing. Most of them had got upon their horses, and were seated in an oblique situation, deviating much from a perpendicular to the horizontal plane, a posture quite necessary for keeping the center of gravity within its proper base, for the support of the superstructure; hence we deduce the true physical reason why our heads overloaded with liquor become too ponderous for our heels. Their discourse was as oblique as their position: the only thing intelligible in it was oaths and Goddamnes; the rest was an inarticulate sound like Rableais' frozen words a thawing, interlaced with hickupings and belchings. I was uneasy until they were gone, and my landlord [Thomas Treadway], seeing me stare, made that trite apology – that indeed he did not care to have such disorderly fellows come about his house; he was always noted far and near for keeping a quiet house and entertaining gentlemen or such like, but these were country people, his neighbors, and it was not prudent to disoblige them upon slight occasions. 'Alas, sir!' added he, 'we that entertain travellers much strive to oblige everybody, for it is our daily bread.' While he spoke thus, our



Bacchanalians, finding no more rum in play, rid off helter-skelter as if the devil had possessed them, every man sitting his horse in a see-saw manner like a bunch of rags tied upon the saddle.” So writes Hamilton at the very beginning of his journey.

Alexander Hamilton was born close to Edinburgh in 1712, into a family belonging to the Scottish landed class. After earning a degree in Medicine from the prestigious University of Edinburgh, he left for Maryland in 1738 and made his home in Annapolis, where he practiced as a physician for the rest of his life. In 1744, concerned about his health condition, he prescribed himself “a good dose of fresh air and physical exercise with a journey on horseback”. Over the summer, he spent four full months riding roughly 1,600 miles throughout the northern colonies, reaching as far as Maine (then still part of Massachusetts). He lingered in major urban centers such as Philadelphia, New York, and Boston, but his route also led him through tiny settlements and isolated dwellings.

“Dr. Alexander Hamilton’s *Itinerarium* is one of the happiest combinations of liveliness, wit, and instructive information written in colonial America. The description of his journey from Maryland to Maine and back in 1744 is unequalled by any other writer. ... In 1744 such a trip as the doctor proposed required careful planning months in advance of departure; it was an adventure little comprehended today. Each colony had his own paper money, which passed at different rates, and arrangements for credit had to be made in order to avoid the danger of travelling with large sums of cash on one’s person. Letters of introduction to prominent gentlemen in the places to be visited were essential both as financial and as social passports. ... Yet a surprising number from all ranks were on the move in 1744. ... At no time did Dr. Hamilton complain of bad roads, or either of danger or poor service in the fifty ferry crossings he carefully recorded. Moreover, his personal safety was never once threatened” (Carl Bridenbaugh *Introduction*)

Dr. Hamilton usually slept in taverns he encountered along the way or selected within the cities; at times he stayed in private homes, though most evenings were spent in public houses. Hamilton was a sharp, educated, open minded, and in-quisitive individual, even though perhaps with a bit of a stuck-up attitude. In his travel diary, *Itinerarium; being a narrative of a journey from Annapolis, Maryland...—later known as Gentleman's Progress*—he recounts his trip day by day. His writing is lively and elegant, offering a wealth of first-hand observations that are both informative and often unexpectedly revealing about daily life and culture in the British Continental Colonies. During his stops in taverns or while travel-ing, he frequently encountered other wayfarers. Some had just come from the West Indies or were preparing to sail there, illustrating the strong connections among the various regions of British America.

Above all, taverns were places for conversation. As Hamilton notes, “in taverns people chatted” about business, everyday life, politics, religion and so on. More-over, people exchanged information and questioned passing travelers who brought news from the places they came from. Often, these were the only sources of information available to ordinary folks. Newspapers were just beginning, and, of course, modern mass media didn't exist yet. Often, educated patrons discussed History, Philosophy and the Arts, too.

Religion in particular was a constant topic, given the multitude of competing Churches in the Colonies and the ardor of 'New Light' followers of the English evangelist, George Whitefield, responsible for what is most likely the first great and spontaneous American movement: The Great Awakening.

Political discussions, instead, focused mainly on the fear of a French invasion. It is worth remembering that at the time France held dominion over Canada and had just entered into war Great Britain, for the so called War of Jenkin's Ear, which had broken out between England and Spain in 1739, (see HISTORY OF CUBAN RUM 3. THE KEY TO THE INDIES in the September 2022 issue) was, in 1744, about to merge with the Anglo-French struggle known as King George's War.

One striking contrast with today's bar culture was the absence of sports talk—spectator sports would not emerge until the following century. Another major difference: taverns were exclusively male spaces. Respectable women did not go to taverns, with the exception of the owner's wife and daughters. “We put up att a publick house kept by one Thomas where the landlady looked after every thing herself, the landlord being drunk as a lord. The liquor had a very strange effect upon him, having deprived him of the use of his tongue. He sat motionless in a corner smoking his pipe and would have made an elegant figure upon arras.” Hamilton quickly realized that all over the colonies, tavern goers drank heavily. Members of the upper classes, including himself, favored Madeira and punch, while ordinary people consumed rum and cider.

Later on during his journey he also came across Clubs, where members, usually from the upper classes, met to discuss issues of common interest, and to drink until they were plastered and collapsed under the table. One such club was the Hungarian Club in New York: “After supper they set in for drinking, to which I was averse, and therefore sat upon nettles. They filled up bumpers at each round, but I would drink only three, which were to the King, Governour Clinton, and Governour Bladen, which last was my own. Two or three toapers in the company seemed to be of opinion that a man could not have a more sociable quality or endurance than to be able to pour down seas of liquor, and remain unconquered, while others sank under the table. I heard this philosophical maxim, but silently dissented to it.”

And, on leaving New York, he writes:

“The people of New York att the first appearance of a stranger are seemingly civil and courteous, but this civility and complaisance soon relaxes if he be not either highly recommended or a good toaper. To drink stoutly with the Hungarian Club, we are all bumper men, is the readiest way for a stranger to recommend himself, a sett among them are very fond of making a stranger drunk. To talk bawdy and to have a knack att punning passes among some there for good sterling with. Govr. Clinton himself is a jolly toaper and gives

good example and, for that one quality, is esteemed among these dons. ... I was tired of nothing here but their excessive drinking“

In mid-July, Hamilton arrived in Boston, then the largest town in British America.

When he was in town, Hamilton was often invited in the afternoon to have tea at the home of an acquaintance, and the women of the household also took part in the conversation. In the evening, however, he drank punch and wine—without overindulging—in the company of men only, in the coffee houses, which were more respectable, less alcohol centered, establishments than taverns. A few times, he writes in his diary that he went to bed without drinking, evidently a piece of news worth mentioning.

Around him, things were different, rum was everywhere, a lot of people drank too much, and drunkenness was common.

“About three miles before I reached York I saw the man of war commanded by Commodore Warren lying in Turtle Bay. This was a festival day with the crew, They were a roasting an entire ox upon a wooden spit and getting drunk as fast as they could. Warren having given them a treat. ... We met with an old chattering fellow ... We could scarcely get rid of this fellow till we made him so drunk with rum that he could not walk.”

Not just ordinary people, also “the better sort” got drunk: “About 10 o’ clock there came to us a drunken doctor who was so intoxicated with liquor that he could scarce speak one connected sentence. He was much chagrined with some people for calling him a quack”.

And sometimes, Hamilton drank too much, too: “*New York* ... Monday, September 10th. I dined this day with Mr. Bayard’s brother, and after dinner we tossed about the bumpers so furiously that I was obliged to go home and sleep for three hours and be worse than my word to Mr. Hasell, with whom I had promised to spend the evening.” Therefore, “I was sorry to leave New York upon account of being separated from some agreeable acquaintance I had contracted there, and at the same time I cannot but own that I was glad to remove from a place where temptation of drinking

8a thong so incompatable with my limber constitution) threw it self so often in my way.”

At the end of September, Hamilton was back home again. “I arrived att Annapolis att two o’ clock afternoon and so ended my perigrinations. In this my northeren travels I compassed my design in obtaining a better state of health, which [was] the purpose of my journey. I found but little difference in the manners and characters of the people in the different provinces I passed thro’, but as to constitutions and complexions, air and goverment, I found some variety. ... In this iteration I completed, by land and water together, a course of 1624 miles. The northeren parts I found in generall much better settled than the southeren. As to politeness and humanity, they are much alike except in the great towns where the inhabitants are more civilized, especially att Boston. FINIS”

POST SCRIPTUM

Habent sua fata libelli, which means, more or less, Books have their own desti-nies. “The manuscript of the *Itinerarium* has had an unusually interesting history. Commercial contacts between the English colonies and the Italian states were few and far between in the eighteenth century. Occasionally a colonial vessel ventured to Leghorn, and even less frequently did a native of Italy reach American shores. When Dr. Hamilton returned from his tour in September, 1744, he met an Italian gentleman, Onorio Razolini, for whom he came to have a great affection which he expressed felicitously in the Latin dedication of his journal. When the signor left Maryland he carried with him the manuscript” (Bridenbaugh). The manuscript re-mained in the possession of the family of Razolini for more than a century, than passed into the hand of an Italian bookseller that sold it to a London bookseller. Several further changes of ownership followed; the book eventually made its way to America and was published in a private edition in 1907. Finally, in 1948, this edition appeared.

Marco Pierini



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Got Rum? May 2026 - 28

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Join us as we explore the world of
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In this series you will learn to flavor
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own Liqueurs and Creams.



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making your own

Coriander and Cardamom

Rum Liqueur

Throughout the Middle Ages and the Renaissance, Coriander (*Coriandrum sativum* or *Cilantro*) was used as the primary ingredient in love potions.

Ingredients

- 1 Tbsp. Coriander Seeds
- 1 tsp. Cardamom Seeds
- 1 Star Anise Flower
- 6 Whole Cloves
- 6 Rose Hips
- 2 C. Water
- 1 C. Honey
- 2 Tbsp. Dried Hibiscus Flowers
- 3 tsp. Orange zest
- 2 tbsp fresh-squeezed Lime Juice
- 1 cup light (Puerto Rican or Cuban) white rum
- 1/2 cup Spanish-style rum

Procedure

Combine and grind (you can use an old coffee grinder or a mortar and pestle) the coriander, cardamom, star anise, cloves and rose hips.



Combine 1 cup of water and honey and bring it to a boil, removing any foam that forms on the surface. Keep boiling for 5 minutes. Add the ground spices and boil for an additional 5 minutes.

Remove from heat let stand for 5 more minutes and then add the hibiscus flowers and let it rest for another 10 minutes.

Strain the liqueur through a fine mesh and place it into a 1-liter jar. Add the orange zest, lime juice and rums and top off with the remaining cup of water. Allow it to cool down.

Store the container in a cool, dark place and let it sit there for at least 4 weeks. Rack or filter if you want to remove sediments.

RUM IN THE NEWS

by Mike Kunetka



These are the most recent and noteworthy headlines in the rum industry. If you want us to share your news with our readers, please send me an email to: Mike@gotrum.com.

BRISTOL SPIRITS

The latest offering from Bristol Spirits is New Yarmouth 2008 - Madeira Wood. The New Yarmouth Distillery, situated in Clarendon Parish, Jamaica is a site of quiet historical importance. Though less widely known than some of its island counterparts, it stands as a major contributor to the singular, expressive character of Jamaican Rum, particularly those renowned for their high-ester style. Among Rum connoisseurs, New Yarmouth has achieved near-cult status. Its products are celebrated for their powerful, distinctive profile, rich with the high-ester "funk" that defines traditional Jamaican Rum. This unmistakable character is shaped by extended fermentation and the use of specialized yeast strains. The year 2008 marked a notable turning point in the distillery's ownership. At that time, it operated under a holding company with a majority stake in J. Wray & Nephew. Early that year, Trinidad-based CL Financial, the parent company of Angostura Distillery, assumed control, followed by the subsequent acquisition by Gruppo Campari in 2012. This Bristol Classic Rum, aged for sixteen years, is especially coveted, even more so as a single-cask release. Having arrived

in the UK in 2016, it was immediately laid to rest in a used American oak ex-bourbon barrel, the classic choice for nurturing a bold, full-bodied spirit. Over six quiet years, it matured gracefully in their moisture rich warehouse, allowing its robust pot still nature to deepen while absorbing the cask's gentle influence. In 2022, it underwent a second maturation in a Madeira wine cask. This is a thoughtful progression that introduced added richness and complexity. Bottled in Scotland toward the end of 2025 at a remarkably robust 57.4% ABV, this release is available only in very limited quantities. Bristol Spirits recently worked with Sweden's Systemboigt to create an exclusive release, Jamaica 2013 – LROK. It is a single cask selection, aged 12 years in ex-bourbon wooden cask.

Wonderfully soft nose with much fruit and light oak influence combined into a long and deep style. Palate well integrated with upfront fruit and light touches of well controlled wood leading to a depth of flavor carrying through to middle palate and a long lingering finish which stays in the mouth. Bottled in Scotland toward the end of 2025 at 55.1% ABV. <https://www.bristolclassicrum.com/>

GLOBAL DRINKS INTEL & WEST INDIES RUM & SPIRITS PRODUCER'S ASSOCIATION

Global Drinks Intel has announced a partnership between the Global Rum Awards 2027, part of the Global Drinks Awards, and the West Indies Rum & Spirits Producers' Association (WIRSPA), marking a significant step in strengthening how rum is recognized and evaluated on the global stage. The collaboration brings together Global Drinks Intel's awards platform and WIRSPA, widely recognized as the voice of the Caribbean rum industry, which represents producers across the region and works to promote Caribbean rum as a premium category. The partnership reflects a shared focus on ensuring that rum is represented with accuracy, credibility and relevance to today's international drinks market. As part of the partnership, WIRSPA will support the development of category structures and provide input into judging, helping to ensure that the diversity of rum styles and production approaches is properly reflected. The organization will also promote the awards across its network, extending the reach of the program to producers throughout the Caribbean and beyond.

"We're pleased to be working with WIRSPA to ensure the Global Rum Awards are built with the input and perspective the category deserves," said Global Drinks Intel's Chief Commercial Officer, James Houlder. "This is about creating a platform that reflects the realities of the global rum market and delivers credible recognition that producers can genuinely use." WIRSPA CEO Vaughn Renwick added: "As the representative body for Caribbean rum producers, we welcome the opportunity to contribute to an awards program that reflects the diversity and quality of the category. This

partnership supports the continued growth and recognition of Caribbean rum internationally." Entries are now open for the Global Rum Awards 2027, with producers invited to submit products for assessment by an international panel of industry professionals. The awards aim not only to recognize excellence, but also to provide producers with exposure to buyers, distributors and decision-makers across the global drinks trade. <https://globaldrinksawards.com/>, <https://www.wirspa.com/>

APPLETON ESTATE 51 YEAR OLD RUM

The Jamaica Observer reported that an avid rum collector has acquired one of the world's rarest spirits, the ultra-rare Appleton Estate 51-year-old cask rum, one of just 25 bottles available globally. Following its purchase, the historic expression was delivered directly to the collector, marking a significant moment in the legacy of Jamaican rum. The collector was later joined by legendary Master Blender Dr. Joy Spence, who guided him through the meticulous rum-making process behind this exceptional liquid and shared the symbolism woven into every detail of the expression. Crafted in traditional copper pot stills and laid down on July 31, 1973, the rum has matured exclusively in Jamaica's tropical climate for more than five decades, earning its place as the oldest tropically aged rum ever released. Dr. Spence also personally signed the bottle, underscoring its provenance and rarity. A true hallmark of Jamaican excellence and the craftsmanship of the people of Appleton Estate, this 51-year-old expression is more than a collector's piece. It is a timeless treasure, an enduring symbol of passion, heritage, and the relentless pursuit of perfection. <https://www.appletonestate.com/>

JOHNNY DEPP'S THREE HEARTS RUM

After years in development and months of anticipation following early previews, Three Hearts Rum, the super-premium Caribbean-inspired rum founded by longtime friends Johnny Depp and Bobby DeLeon, officially launched last month with the release of its inaugural expression. Inspired by Depp's decades-long connection to the Caribbean and a shared respect for the people who sustain the region's rum-making heritage, Three Hearts was created as both a tribute to the craft of rum and a celebration of the communities that have shaped its legacy. Depp has spent two decades in the Caribbean, where he developed a deep appreciation for the culture, craftsmanship, and traditions that define the region. Following the devastation caused by hurricanes across several Caribbean islands in recent years, Depp and DeLeon began discussing how they might create a spirit that not only honored traditional rum production but also supported and spotlighted the communities responsible for it. The result is

Three Hearts, a super-premium rum developed slowly and intentionally, grounded in respect for the Caribbean's rum-making traditions and the people behind them.

"Rum holds the history of the islands," said Depp, co-founder of Three Hearts. "It's shaped by the hands of the people who grow the cane, ferment the spirit and age it over time. Bobby and I wanted to create something that honored that tradition and the friendships that inspired it." The inaugural expression of Three Hearts Rum is crafted in the Dominican Republic using time-honored rum-making methods. Aged for five years in ex-bourbon barrels with a touch of Oloroso influence, it is then recasked for an additional two years in ex-Cognac barrels, resulting in a seven-year-aged rum. The final expression is balanced and refined, showcasing the layered character and depth synonymous with Caribbean rum traditions. "We didn't want to rush something into the world," DeLeon said. "This rum represents years of patience and collaboration. Our goal was to create something that respected the heritage of Caribbean rum while sharing the spirit of the friendship that started it." The storytelling behind Three Hearts extends beyond the liquid itself. The bottle was designed by Johnny Depp, incorporating symbolism drawn from his tattoos and personal philosophy. Embossed on the bottle is the flag of his island, made up of the tattoos on his body—each with personal meaning. A Skull is a reminder of life's brevity, to live fully. A lightning bolt symbolizes enduring friendship. The number three represents new beginnings. Three hearts represent the loves of his life. Encircling the neck, a bracelet-style charm completes the design. At the base of the bottle, the brand's guiding motto is inscribed: "No Fear. No Malice. No Envy." While the inaugural release marks the first chapter for Three Hearts Rum, the founders envision a broader exploration of Caribbean rum traditions in the years ahead. Future expressions are planned to highlight the distinctive styles and cultural heritage of rum-making regions across the Caribbean. [ThreeHearts.com](https://www.threehearts.com).

CAPTAIN MORGAN

The Captain Morgan Sliced lineup is officially taking a mini vacation with its NEW Captain Morgan Sliced Colada Style Drink Variety Pack. Featuring Piña Colada flavors including classic Piña Colada, Strawberry, Mango and Passionfruit, each offering bringing a distinct flavor option together in one variety pack, each delivering a taste of the tropics. Built for easy sipping, each ready-to-drink beverage features bright, creamy, fruit-forward taste in every can. At the heart of the collection, Piña Colada delivers the classic blend of coconut and pineapple flavors, with a bright, tangy finish for a balanced, lightly sweet canned beverage made for sunny days. Mango Colada leans into juicy, ripe mango flavors layered over a creamy coconut flavor, offering a refreshing-tasting, easy-drinking option

with a crisp finish. Passionfruit Colada brings a more vibrant profile, combining tangy passionfruit flavors with smooth coconut flavor for a slightly tart, fruit-forward sip. Rounding out the lineup, Strawberry Colada pairs a light coconut flavor with ripe strawberry notes, delivering a smooth, naturally sweet finish. "We know consumers are looking for simple ways to break from the everyday without overcomplicating the moment," says Victoria David, Brand Director, RTD at Diageo. "Captain Morgan Sliced Colada brings that idea of embracing micro getaway moments to life through a range of refreshing-tasting, ready-to-enjoy flavors – making it easy to tap into a 'Colada When You Wanna' mindset anytime, anywhere."

<https://www.captainmorgan.com/>

MONTANYA RUM

Montanya Rum is proud to announce strategic expansion into Texas (Dallas/Fort Worth & Houston) markets. The move positions Montanya to capitalize on accelerating premiumization trends within the spirits category, particularly in rum, where high-end offerings are growing between 8–12% annually. As consumers increasingly prioritize quality over price, with 47% of spirits drinkers reporting they are trading up, Montanya is aiming to reframe rum as a serious, craft-driven alternative to whiskey and tequila. Montanya is helping reshape that narrative. Owner and Master Distiller, Megan Campbell insights, "Montanya's positioning as "American Mountain Rum" reflects both its terroir and philosophy; rum that celebrates effort, achievement, and elevation, not escape." Founded in 2008 and proudly women-owned and led, Montanya is also a Certified B Corporation. Megan states, "We make rum at 8,888 feet because we love where we are. Being B Corp certified is how we make sure it stays that way. From sustainable sourcing to responsible production, we hold ourselves to a higher standard for the planet and its people." To fit Megan's grass roots, Louisiana sugarcane brings a little Southern soul to every batch. Renee Newton, Megan's Partner, goes on to say, "Crafted at 8,888 feet, thin air slows things down (in a good way), snowmelt makes everything taste cleaner, this is Crested Butte spirit for people who understand that where something comes from changes what it becomes". Strategic Texas Partnerships-Texas Spirits, a wine and spirits wholesaler, will oversee distribution across the state, while Frontline Beverage is its in-market sales team to support on- and off-premise growth in two of the state's most dynamic metro areas, DFW and Houston. Houston based, Sean Richards, a Partner in Montanya Rum shares, "It's an organic move for Montanya, as our community of supporters tends to flow between Colorado and Texas. Where vibes mesh with a love of wide-open spaces, celebrating wins with family and friends, or just winding down from a long day, our high mountain lens of rum culture connects." Montanya

Rum's portfolio in Texas consists of Montanya Platino, barrel-aged and charcoal filtered for clarity; Montanya Oro, lightly aged; Montanya Exclusiva, aged 3 years and finished in Syrah barrels; Montanya Valentia, aged 4 years and finished in rye whiskey barrels; and Montanya Pineapple Habanero, infused with real pineapple and peppers. <https://www.montanyarum.com/>

SAIL GP & GOSLINGS

SailGP, the most exciting racing on water, is adding a splash of island spirit to its global championship, announcing a new, three-season partnership with Bermuda's own Goslings, the iconic rum and ginger beer producer synonymous with the Dark 'n Stormy. The deal, which runs through to the end of the 2028 season, will see Goslings become the Official Rum and Ginger Beer Supplier across select events, kicking off on home waters at next month's Apex Group Bermuda Sail Grand Prix (May 9–10). For SailGP, the partnership feels less like a sponsorship and more like a homecoming. Bermuda has long been one of the league's most electric venues, and Goslings, a family-run business with more than 200 years of history on the island, is woven into the fabric of that experience. "This partnership will bring a new dimension to our events, particularly in Bermuda, where Goslings is such an integral part of the local culture," said SailGP Chief Revenue Officer Ben Johnson. That "dimension" will be felt most vividly inside the Race Stadium, where Goslings will anchor a series of fan activations designed to keep the energy high on and off the water. Dedicated bar experiences will serve up the brand's signature drinks, including the Dark 'n Stormy, the storm-cloud-in-a-glass cocktail said to have been named by a sailor, as F50s racers fly past at speeds exceeding 100 km/h. The brand will also feature across SailGP's premium hospitality offering, from the vibrant VELA Beach Club to the top-tier Adrenaline Lounge, further blending high-performance racing with elevated, festival-style experiences. Goslings President and CEO E. Malcolm Gosling sees the partnership as a natural alignment. "While they create excitement on the water, we create it in the barrel," he said. "It's a perfect match." Beyond Bermuda, Goslings will expand its SailGP footprint with four events in 2027 and a further four in 2028, as the championship continues to scale its global calendar and fan experience. <https://sailgp.com/>, <https://goslings.com/>

RUM ISLAND FESTIVAL 2026

This Summer, Atlanta will become a major meeting point for Caribbean culture with the debut of Rum Island Festival 2026. The inaugural event takes place on Saturday, July 11, 2026, at Piedmont Park Promenade, bringing music, premium rum culture, food and community impact into one high-energy experience.

Headlined by Dancehall heavyweight Aidonia and rising Caribbean star Ayetian, the festival will spotlight both the legacy and future of Caribbean music. Trinidadian Soca artist Melick and Brooklyn-born Soca artist Added Rankin will also perform, with more surprise acts to be announced. Built around the ethos "Culture. Community. Rum.", Rum Island Festival arrives as Dancehall, Soca, Afrobeats and Reggaeton continue to influence global sound. The one-day event is expected to welcome 5,000 to 8,000 attendees, including young professionals, creatives, tastemakers and Caribbean diaspora communities. Piedmont Park will transform into a multi-zone destination with eight hours of live performances, DJ sets, rum tastings, cocktail activations, immersive lounges and a Caribbean food village. The festival will also support Her Village Inc, a nonprofit helping families experiencing poverty. A portion of ticket proceeds will benefit the organization, alongside an on-site donation drive for diapers and period essentials. <https://www.rumislandfest.com/>

DENIZEN RUM

Since its inception in 2010, Denizen Rum has invited spirit lovers to explore the world of Caribbean rum through a selection of award-winning blends from different island origins. With the launch of The Wander Series, Denizen takes a deeper, richer, and more exclusive dive into single origin Caribbean rums with cask finishes, kicking off the series with Denizen's Single Origin Edition Jamaican Rum Finished in Port Casks. This new expression is crafted from four exceptional Jamaican rums, both pot and column-distilled, and matured for a minimum of eight years in American white oak barrels previously used for whiskey and bourbon. The rums are then expertly married and finished in ex-Port casks for at least three months, adding rich layers of depth, complexity, and a refined, creamy finish. "A rum of this caliber can stand beside some of the world's best whiskies as a spirit to sip and savor," says Gerry Ruvo, owner of Denizen Rum. "Hoteling & Co. is known for its portfolio of some of the world's finest whiskies, and we're confident that Denizen's Wander Series of Single Origin rums will reveal how the same attention to production details and artistry achieves an equally exceptional spirit as some of the finest single malt whiskies coveted today." "As rum is the most diverse spirit in the world, produced in nearly 80 countries, the immense variety in production methods and styles can be overwhelming," explains rum expert Martin Cate, owner of San Francisco's acclaimed Smuggler's Cove. "The Denizen Wander Series continues the positive trend of clearly communicating origin, production, aging, and finishing to the consumer. This Jamaican release offers a rich and engaging medium-bodied Jamaican rum elevated with a harmonious and well-integrated port cask finish." <https://denizenrum.com/>



The Sweet Business of Sugar

THE **Rum**
UNIVERSITY



India

Regardless of distillation equipment, fermentation method, aging or blending techniques, all rum producers have one thing in common: **sugarcane**.

Without sugarcane we would not have sugar mills, countless farmers would not have a profitable crop and we would not have rum!

Required Report: Required - Public Distribution
2025

Date: September 29,

Report Number: IN2025-0052

Report Name: Sugar Semi-annual

Country: India

Post: New Delhi

Report Category: Sugar

Prepared By: Shilpita Das, Agricultural Specialist

Approved By: Joanna Brown, Agricultural Attaché

Report Highlights:

FAS New Delhi maintains India's centrifugal sugar production for marketing year (MY) 2025/26 at 35 million metric tons (MMT) (raw value basis), equivalent to 33 MMT of crystal sugar. This is supported by favorable rainfall during the 2024 southwest monsoon, which facilitated planting, and the 2025 monsoon which facilitated enhanced yields. Post's MY2025/26 sugar consumption also remains unchanged at 31 MMT (raw value), driven by steady strong demand during the festival season and sustained growth in both organized and informal food service sectors. Post revised upward MY 2025/26 projections for raw sugar exports to 2 MMT, reflecting expectations of a robust sugarcane production year and an improved sugar recovery rate of 9.5 percent. Post maintains the forecast for MY 2025/26 ending stocks at 8.5 MMT, while revising the current year's ending stock estimate higher to 6 MMT, reflecting adjustments in production and export dynamics.

Sugarcane

Table 1. India: Sugarcane, Centrifugal, Area in Thousand Hectares and Others, TMT

Sugar Cane for Centrifugal Market Year Begins	2023/2024		2024/2025		2025/2026	
	Oct 2023		Oct 2024		Oct 2025	
India	USDA Official	New Post	USDA Official	New Post	USDA Official	New Post
Area Planted (1000 HA)	5450	5740	5400	5369	0	5850
Area Harvested (1000 HA)	5450	5740	5400	5369	0	5850
Production (1000 MT)	415500	450000	418000	435000	0	465000
Total Supply (1000 MT)	415500	450000	418000	435000	0	465000
Utilization for Sugar (1000 MT)	335000	355000	341500	341500	0	370000
Utilizatn for Alcohol (1000 MT)	80500	95000	76500	93500	0	95000
Total Utilization (1000 MT)	415500	450000	418000	435000	0	465000

(1000 HA) ,(1000 MT)

OFFICIAL DATA CAN BE ACCESSED AT: [PSD Online Advanced Query](#)

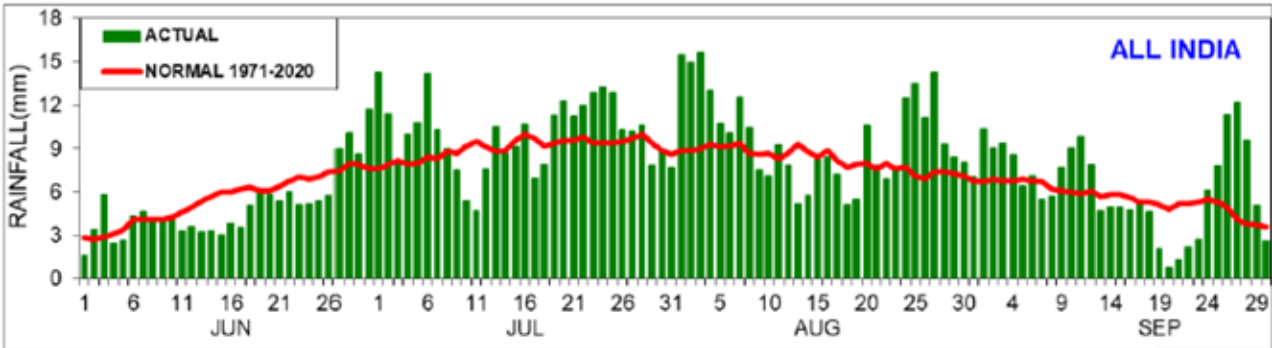
Source: FAS New Delhi historical data series. Forecast for 2025/26; 2024/25 and 2023/24 are estimates.

Note: Virtually no cane is utilized directly for alcohol production. "Utilization for alcohol" in the table includes cane used for gur, seed, feed, and waste. "Utilization for sugar" data includes cane used to produce mill sugar and khandsari sugar.

Area and Production: FAS New Delhi maintains the sugarcane planted area at 5.9 million hectares (MHa) for the marketing year (MY) 2025/26, with total production estimated at 465 million metric tons (MMT), as detailed in Table 1. Post's crop surveys during the months of July through September across the major growing areas of Maharashtra, Karnataka and Uttar Pradesh confirm the planting estimate, reflecting an anticipated 9 percent increase compared to MY 2024/25. The unchanged total production estimate of 465 MMT is also supported by the field observations that included favorable growing conditions and improved yields across the growing areas. Additionally, the absence of drought conditions and reduced pest infestations, which had previously hindered planting efforts, further validate the outlook for MY 2025/26. Specifically, the 2024 and 2025 monsoon significantly improved water availability for irrigation, particularly in the major sugarcane-producing states mentioned earlier. The states in these growing areas received above-normal rainfall during the southwest monsoon season, as illustrated in Figure 1a and 1b, which boosted crop growth and yields. Consequently, the 2024 southwest monsoon drove increased planting, while the 2025 southwest monsoon supported the yield for the current 2024/25 season and is anticipated to aid planting in 2025/26, starting from October. Field sources confirm that sugarcane crops are thriving, with healthy growth observed across these key

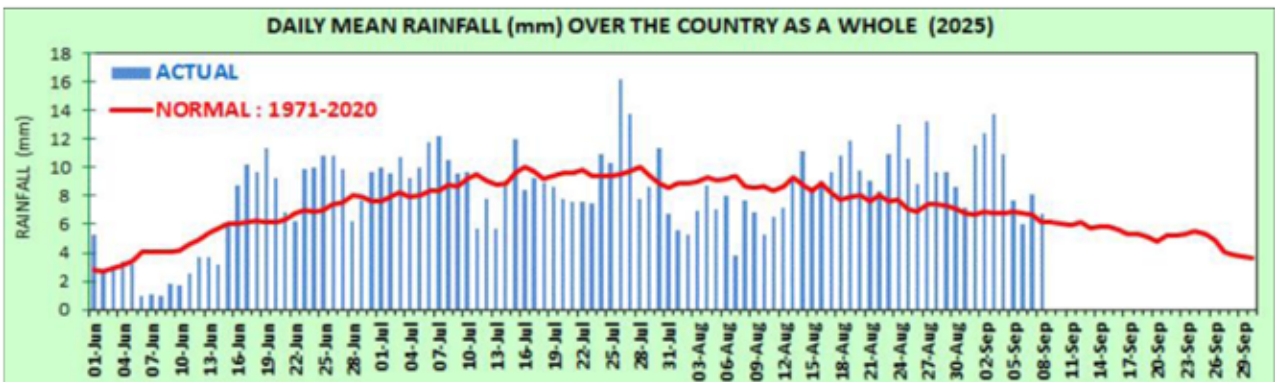
producing states. This reinforces the earlier assessment that favorable weather patterns and policy incentives would drive increased production and profitability in the sugarcane sector compared to the previous marketing year. Farmers in these regions capitalized on improved conditions, expanding their planting efforts and benefiting from government price support for sugar and molasses for ethanol production.

Figure 1a. India: Southwest Monsoon (June through September 2024)



Source: [India Meteorological Department](#)

Figure 1b. India: Southwest Monsoon (June through September 2025)



Source: [India Meteorological Department](#)

Sugar

Table 2. India: Centrifugal Sugar (Raw Value Basis) (Thousand Metric Tons [TMT])

Sugar, Centrifugal Market Year Begins	2023/2024		2024/2025		2025/2026	
	Oct 2023		Oct 2024		Oct 2025	
	USDA Official	New Post	USDA Official	New Post	USDA Official	New Post
India						
Beginning Stocks (1000 MT)	9596	9596	8400	8400	5746	6046
Beet Sugar Production (1000 MT)	0	0	0	0	0	0
Cane Sugar Production (1000 MT)	29500	29500	28000	28000	35250	35250
Total Sugar Production (1000 MT)	29500	29500	28000	28000	35250	35250
Raw Imports (1000 MT)	3334	3334	2100	2100	2200	2400
Refined Imp.(Raw Val) (1000 MT)	224	224	250	250	350	350
Total Imports (1000 MT)	3558	3558	2350	2350	2550	2750
Total Supply (1000 MT)	42654	42654	38750	38750	43546	44046
Raw Exports (1000 MT)	1001	1001	1000	700	1500	2000
Refined Exp.(Raw Val) (1000 MT)	2965	2965	2504	2504	2500	2500
Total Exports (1000 MT)	3966	3966	3504	3204	4000	4500
Human Dom. Consumption (1000 MT)	30288	30288	29500	29500	31000	31000
Other Disappearance (1000 MT)	0	0	0	0	0	0
Total Use (1000 MT)	30288	30288	29500	29500	31000	31000
Ending Stocks (1000 MT)	8400	8400	5746	6046	8546	8546
Total Distribution (1000 MT)	42654	42654	38750	38750	43546	44046

(1000 MT)

OFFICIAL DATA CAN BE ACCESSED AT: [PSD Online Advanced Query](#)

Source: FAS New Delhi historical data series. Forecast for 2025/26; 2024/25 and 2023/24 are estimates.

Note: Stocks include only milled sugar, as all khandsari sugar produced is consumed within the marketing year.

Virtually no centrifugal sugar is utilized for alcohol, feed, or other non-human consumption. All figures are of raw value. To convert raw value to refined/crystal white sugar, divide by a factor of 1.07.

Area and Production: Post also maintains the total sugar production forecast for MY 2025/26 at 35 MMT on a raw value basis, comprising 33 MMT of crystal sugar and 60,000 MMT of *khandsari*, as validated by crop survey observations which included a strong harvest and healthy cane conditions. See Figure 2. The favorable impact of the 2024 and 2025 southwest monsoon, which replenished groundwater reservoirs in key sugarcane-growing regions, has been a decisive factor in achieving these results. The sugar recovery rate is also expected to meet expectations,

reaching the projected 9.5 percent, as crushing operations commence in October 2025. Industry sources attribute this improvement to better crop health and efficient processing methods, which were bolstered by the favorable growing conditions. The 7 percent rise in sugar production and the 8 percent increase in sugar utilization from MY 2024/25, as detailed in Table 2, have been corroborated by industry sources and crop surveys, further supporting the forecast. Additionally, the production of non-centrifugal sugar products, such as *khandsari* and jaggery, remains consistent with earlier estimates. These products, primarily used for domestic consumption, continue to play a smaller but significant role in India's sugar sector, with production methods relying on the concentration of sugarcane juice through evaporation. While the Department of Food and Public Distribution has yet to release an official forecast for MY 2025/26, the data collected over the past six months strongly supports FAS New Delhi's projections. The combination of favorable weather conditions, increased planting, and improved recovery rates has set the stage for a productive year in India's sugar industry.

Figure 2. India: Sugarcane Fields in the State of Karnataka (Crop Survey from June through September 2025)



Source: FAS crop survey

CONSUMPTION: Post's forecast for MY 2025/26 centrifugal sugar consumption remains steady at 31 MMT (raw value basis), marking a 5 percent increase from MY 2024/25. This growth is primarily driven by economic, and lifestyle shifts that are reshaping consumer behavior. The following are the key drivers of sustained sugar consumption:

- **Economic Growth and Disposable Income:** Over the past year, disposable incomes have risen by 8.5 percent, enabling more consumers to purchase processed foods and sweetened beverages, where sugar is a key ingredient.

- **Urbanization and Dietary Preferences:** Urban lifestyles are influencing dietary habits, leading to higher consumption of processed foods.
- **Institutional Demand:** India's expansive and largely unorganized catering sector remains a significant consumer of sugar. This sector plays a vital role in social events such as festivals and weddings, which are integral to Indian culture.

While traditional sugar consumption remains robust, urban consumers are increasingly exploring alternative sweeteners like gur and khandsari. These products, perceived to offer health benefits, occupy a smaller market share but reflect the growing diversification of consumer preferences within India's sugar industry.

There's also a seasonal impact on sugar demand. India's festival season, spanning from mid-September through January, is expected to sustain elevated sugar consumption. During this period, demand for sugar in food, beverages, and traditional Indian sweets typically peaks, further reinforcing the upward trend in overall sugar consumption.

PRICE

Fair and Remunerative Prices: The Cabinet Committee on Economic Affairs [increased the Fair and Remunerative Prices \(FRP\) for sugarcane for 2025/26 to \\$4.17 per quintal \(INR 355 per quintal\)](#) with effect from October 1, 2025, which is 4 percent higher than MY 2024/25. This rate was updated in April 2025, offering farmers a return that is 105 percent above production costs. Furthermore, for every 0.1 percent variation in recovery above or below 10.25 percent, farmers will either gain or lose INR 3.46 per quintal. Most states adhere to the FRP framework; however, a few states use the State Advised Pricing (SAP) model instead.

State Advised Pricing: Uttar Pradesh, Uttarakhand, Haryana, and Punjab implement a State Advised Price (SAP) system for sugarcane. Unlike FRP, SAP is not tied to the sugar recovery rate and is typically set above the FRP. For this year, SAP for these states remains unchanged. For more details, see [India: Sugar Annual](#).

Sugarcane and Sugar MSP: In addition to the FRP, the Indian government establishes a Minimum Support Price (MSP) for sugarcane. The Indian government has yet to announce MSP for sugar and sugarcane for 2025/26. For MY 2024/25, the MSP for sugarcane is set at \$41 per MT (INR 3,500 per MT) to assist in covering the cultivation costs of sugarcane. For more details, see [India: Sugar Annual](#). Similarly, India also sets an MSP for sugar; however, this price has remained unchanged since 2019, standing at \$364 per MT (INR 31,000 per MT), despite several adjustments in the sugarcane's MSP and FRP.

Cane Arrears: In the ongoing 2024/25 sugar season, out of the total cane dues of approximately \$11.7 billion (INR 97,270 crore) owed to farmers, around \$10.2 billion (INR 85,094 crore) had been paid as of April 28, 2025, resulting in 87 percent of the dues being settled.

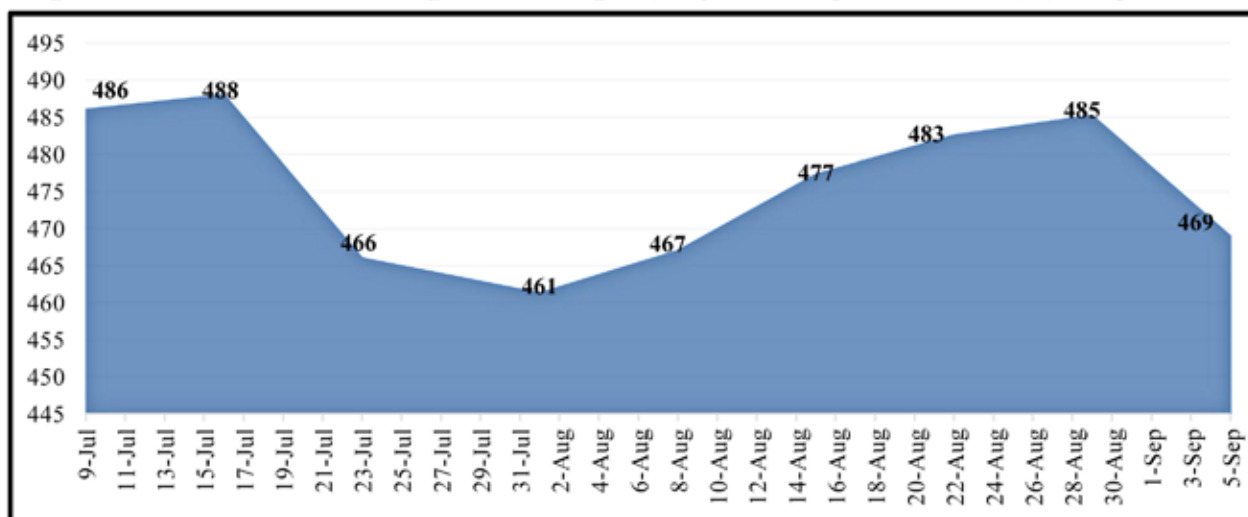
Domestic Price: In August 2025, domestic sugar prices in India saw a gradual to moderate rise, with increases ranging from \$0.24 to \$0.36 per MT. Over the preceding two months, prices

surged by approximately \$1.45 to \$1.81 per MT, primarily due to the government’s decision to lower the monthly release quota. This restricted supply, combined with heightened demand in anticipation of the festive season, has driven a notable uptrend in spot market prices. This is different from MY2024/25 where reduced sugar production, early shutdowns of mills, and heightened purchasing activity kept wholesale and retail prices erratic for the industry.

International Market Price: Sugar futures hit a three-week low in early August 2025, driven by speculation that India, the world’s second-largest sugar producer, might approve exports for the upcoming 2025/26 season, potentially boosting global supply. Early indications of a strong sugarcane harvest, supported by above-average monsoon rainfall encouraging greater planting activity, have fueled these expectations and contributed to the price decline.

The most actively traded sugar contract in New York dropped by 1.5 percent, reaching its lowest level since early July, as illustrated in Figure 3. However, prices rebounded in the third week of August due to reports of lower cane yields in Brazil. By the end of August, sugar futures fell again by approximately 4 percent, influenced by expectations of higher output from major producers such as Brazil, India, and Thailand.

Figure 3. International Pricing of Raw Sugar (July 2025-September 2025) (US\$ per MT)



Source: International Sugar Organization

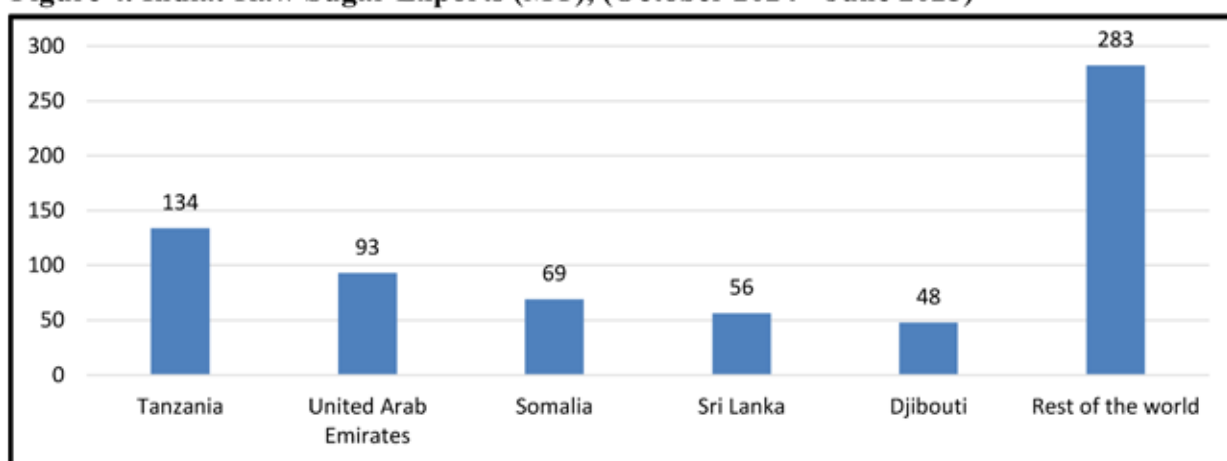
TRADE: Post has revised its total sugar import estimates upward by 8 percent, increasing the projection to 2.8 MMT from the earlier estimate of 2.6 MMT for MY 2025/26. This adjustment includes 2.4 MMT of raw sugar and 350,000 MT of refined sugar. To safeguard domestic farmers, the Indian government has imposed a 100 percent import duty on raw sugar. Most raw sugar imports are processed under the Advance Authorization Scheme (AAS), which requires imported raw sugar to be refined at port-based facilities in India before being re-exported. Approximately 2.4 MMT of sugar is expected to be re-exported through this scheme, with only a smaller portion allocated for commercial sales.

Export Forecast: Post has also slightly revised its total sugar export forecast for MY 2025/26, increasing it to 4.5 MMT from the initial projection of 4 MMT. The updated estimate includes 2

MMT of raw sugar and 2.5 MMT of refined sugar. Notably, the raw sugar export estimate has been raised from 1.5 MMT to 2 MMT, reflecting expectations of strong production supported by favorable monsoon rains in 2024 and 2025. Additionally, the projected recovery rate of 9.5 percent is expected to enhance sugar production compared to the previous year, further increasing the export quota and supporting India’s position in the global sugar market.

Current 2024/25 Sugar Season: For the ongoing 2024/25 sugar season, the Ministry of Food and Public Distribution has approved the export of 1 MMT of raw sugar. However, sources indicate that India may fall short of meeting this quota by the end of September 2025. Between October 2024 and June 2025, India exported 682,000 MT of raw sugar, primarily to Tanzania, the United Arab Emirates, Somalia, Sri Lanka, and Djibouti. See Figure 4. Additionally, during the same period, India exported 2.3 MMT of refined sugar.

Figure 4. India: Raw Sugar Exports (MT), (October 2024 - June 2025)



Source: Trade Data Monitor

Note: HS codes include raw sugar; 170111, 170112, 170113, 170114; and refined sugar HS codes 170191 and 170199.

STOCKS: Post projects MY 2025/26 sugar ending stocks to remain at 8.5 MMT, driven by anticipated production gains resulting from favorable rainfall in 2024 and 2025. These rains have improved groundwater levels, which are critical for boosting sugarcane planting area, yields and recovery rates. Based on average consumption patterns, these ending stocks typically represent about three to four months of supply. For the current year, Post has revised its ending stock upward to 6 MMT, compared to the earlier estimate of 5.8 MMT. This adjustment reflects the conversion of 3.7 MMT of sugar into ethanol and the likelihood that India will not fully utilize its export quota of 1 MMT.

POLICY

National Biofuel Policy and Ethanol Blended Petrol Program (EBP): Between 2018 and 2022, India introduced several Ethanol Interest Subvention Schemes to promote the establishment of ethanol production plants. On March 6, 2025, the government announced a new initiative to convert existing sugarcane-based Cooperative Sugar Mills into multi-feed ethanol plants. Under the 2018 National Biofuels Policy, India encourages the use of a wide range of feedstocks, including molasses, broken rice, damaged grains, and corn, for ethanol production.

To achieve the E-20 target by 2025/26, sugar mills were incentivized to divert surplus sugar for ethanol production, particularly during years of high sugarcane output. However, ethanol production from sugarcane dropped in MY 2023/24 and 2024/25, due to reduced sucrose output caused by unfavorable weather conditions. To support ethanol production, the government has approved the procurement of rice from the Food Corporation of India (FCI) for distilleries and is encouraging the use of corn by maintaining a higher ethanol price for corn-based production at INR 71.86 per liter, surpassing prices for other feedstocks. See Table 3. However, with favorable 2024 and 2025 monsoon conditions and incentives under EBP coupled with the higher sugarcane FRP, Post anticipates 4.5 MMT of sugar diversion for ethanol in MY 2025/26, thereby increasing the molasses availability for ethanol production.

Table 3: India: Ethanol Price by Feedstock for ESY 2022/23, 2023/24 and 2024/25 (INR per Liter)

Feedstock	ESY 2022/23	ESY 2023/24	ESY 2024/25
Sugarcane Juice/Sugar Syrup/Sugar	65.61	65.61	65.61
B-Heavy Molasses	60.73	60.73	60.73
C-Heavy Molasses	49.41	56.28	57.97
Damaged Food Grains	55.54	64	64
Corn	-	66	71.86
Surplus Rice (from Food Corporation of India)	58.50	58.50	58.50

Source: [Ministry of Petroleum and Natural Gas](#)



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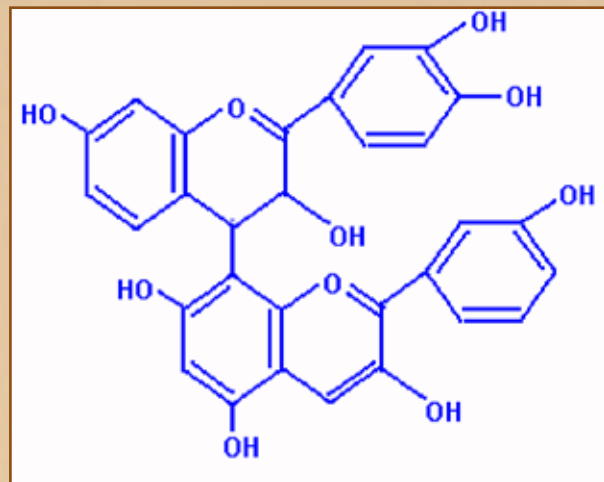
Lesson 5: Understanding Tannins

Welcome to Lesson 5 of 12 of the Rum University's latest course! You can find previous lessons of this course by visiting the Archives page on www.GotRum.com, you can also find additional courses and material on the university's official website at www.RumUniversity.com.

Tannins and their Contributions to Aged Rum

One of the flagship characteristics of traditionally-aged rum is the presence of oak tannins and their effect on the gustatory experience. Tannins are astringent components that derive their name from their ability to tan leather.

Oak tannins are *hydrolyzable* (or Pyrogallols) because they break down to smaller components (such as Ellagic Acid) in the presence of water. They are different from grape tannins (found in dark wines) which do not break down and for this reason are referred to as being *condensed* (or Catechols). Of the two types of tannins, the former are generally less astringent than the latter.



An example of a tannin molecule

Oak tannins exist in trees as a form of self defense: their bitterness and astringency act as a defense against predators. They are formed when glucose is combined with ellagic or gallic acids.

Which oak variety has the strongest concentration of tannins? The answer is French Oak, with up to 10% of its weight being comprised by tannins, as opposed to American Oak, which has between 0.2% and 8% tannins by weight. Keep in mind, however, that tannins are destroyed by heat and are hydrolyzable, so if you want the strongest concentration of

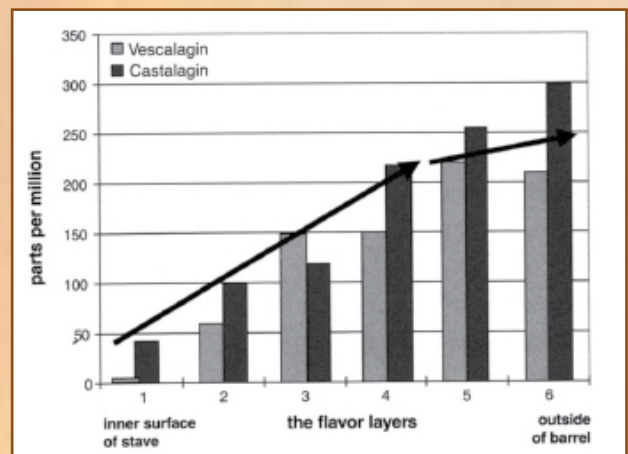


Oak tannins in powder form

tannins possible, you should use a barrel made of French Oak, un-toasted, with staves that have not been cured for a prolonged period of time (more on wood curing in Lesson 6).

Flavor contributions of tannins:

- Mouthfeel: oak tannins have an impact on the organoleptic qualities of rum, adding to its balance, structure and roundness.
- Color Fixation and Stability: wine research studies have demonstrated that tannins play an important role in stabilizing color in wines, further research is needed to confirm that this benefit extends to distilled beverages, but empirical practice seems to suggest it does.
- Antioxidation: tannins are able to reduce or eliminate the oxidation of other chemical compounds by bonding to the oxygen molecules present in the solution.



Effect of barrel toasting heat on tannins

Our special thanks to Independent Stave Company for their support in our research of oak.

CIGAR & RUM PAIRING

by Philip Ili Barake





My name is Philip Ili Barake, Sommelier by trade. As a result of working with selected restaurants and wine producers in Chile, I started developing a passion for distilled spirits and cigars. As part of my most recent job, I had the opportunity to visit many Central American countries, as well as, rum distilleries and tobacco growers.

But my passion for spirits and cigars did not end there; in 2010 I had the honor of representing Chile at the International Cigar Sommelier Competition, where I won first place, becoming the first South American to ever achieve that feat.

Now I face the challenge of impressing the readers of "Got Rum?" with what is perhaps the toughest task for a Sommelier: discussing pairings while being well aware that there are as many individual preferences as there are rums and cigars in the world.

I believe a pairing is an experience that should not be limited to only two products; it is something that can be incorporated into our lives. I hope to help our readers discover and appreciate the pleasure of trying new things (or experiencing known things in new ways).

Philip
#GRCigarPairing



Punch Negroni

For this pairing, I continue to explore classic cocktail modifications. Now it is time for one that I've had in mind for a while, as I've recalled my tastings of Rhum Agricole. I'm referring to one of the iconic cocktails of Martinique and Guadeloupe, their national drink: Ti' Punch or Petit Punch. It is a "pure" cocktail, in a similar way the Old Fashion is too, and we've already experimented with making rum versions of the latter, which I believe are the best expressions of Old Fashion cocktails.

For this occasion, I selected a Rhum Agricole from the island of Guadeloupe, the Black Cane from Rhum Bologne. It is a limited production from a raw material that is hard to obtain: the black sugarcane. If I had to describe the rum's aroma, I'd say that it features the raw sugarcane components, and that it is loaded with herbal/vegetal notes, with strong menthol and floral elements.

After reading my description of the aroma, fresh and citric cocktails should be the obvious choice, but in the world of cocktail and cigar pairings, such combinations would only work during a very sunny/hot day, if you are in the middle of a sugarcane plantation, but this is not the case where I am. I feel inspired to start with the original cocktail, but then giving it a twist inspired by the Negroni. Here is the recipe I developed:

- 1 oz. Rhum Bologne
- 1 oz. Vermouth Blanco (better if it is aged)
- 1 oz. Campari

As you can see, the ingredients are simple, and the preparation instructions are even more. Since the cocktail calls for equal proportions



Photos credit: @Cigarili

Photo credit: @Cigarili



of each ingredient, the ingredients themselves maintain the balance. In other words, increasing or decreasing the volume of a single ingredient will result in an imbalanced experience. The final touch for this cocktail is to garnish it with a lime peel (unlike the Negroni, which calls for an orange peel).

For the cigar, I selected a Robusto from Dias de Gloria, from the AJ Fernández factory. It is made from 100% Nicaraguan tobaccos, with a medium to high intensity, which is typical of the cigars from that region. What is not typical is how it pairs with a cocktail like this one, so let's see what happens.

While smoking the first third of the cigar, the tobacco's earthy notes are very enjoyable when combined with the initial sips of the cocktail, even though the latter has decisively more bitter flavors. These flavors are accompanied by hints of spices and sweet notes reminiscent of dried fruits.

As we progress through the pairing, the cocktail starts to showcase its fresh and citric side and, just as we anticipated

earlier, the herbal and bitter notes combine exquisitely with the green vegetal components of the rum.

As I smoke the second third, the cigar continues to burn very well and the intensity we expected becomes apparent. Dry fig notes start to emerge, as the bitterness fades away into the background.

As I approach the end of the second third, the pairing continues to be well-balanced, with the emergence of fresh vanilla notes that end with an herbal bitterness.

Even though normally I am not a big fan of Negronis, this version inspired by Ti' Punch has opened up my mind to the versatility of the recipe. I hope that you are able to recreate this pairing at home, using similar ingredients. Don't worry if your Vermouth Blanco is old, the slightly oxidized notes from mine actually helped the cocktail's character.

Philip Ili Barake
#GRCigarPairing




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