

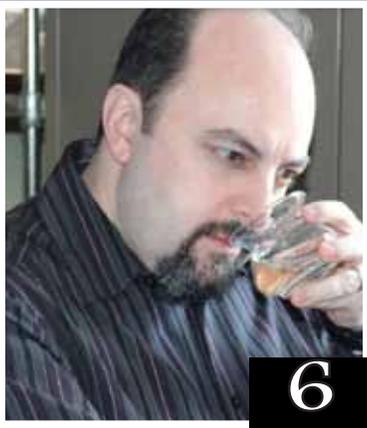
# Got Rum? <sup>®</sup>

NOVEMBER 2021

FROM THE GRASS TO YOUR GLASS, SINCE 2001!



**COOKING WITH RUM - ANGEL'S SHARE - CIGAR & RUM  
MUSE OF MIXOLOGY - RUM HISTORIAN  
RUM IN THE NEWS - COCKTAIL SCIENTIST  
THE RUM UNIVERSITY - RUM ASTROLOGY  
EXCLUSIVE INTERVIEW**



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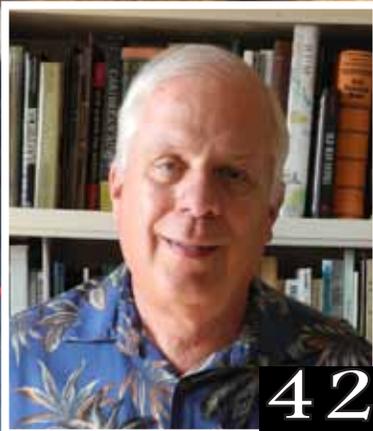
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# Got Rum?®

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FRONT COVER: The Spirit of the Turning Leaves

INSIDE SPREAD: The Simple Pleasures of Fall

# FROM THE EDITOR

## Good Timber

In the November 2020 issue of “Got Rum?” I wrote about the importance of “preparing for winter,” both metaphorically and literally. Little did I know back then that a couple of months later Texas would be hit by a devastating (by our standards) winter storm, which most of us had to face without electricity or water, with **indoor** temperatures near the freezing point for days and days.

Time has the power that allows for wounds to heal and for memories -especially the unpleasant ones- to fade. “Preparing for winter” remains an urgent call I would like to make once again. This time, however, the “winter” I am referring to is not the literal cold weather that comes to mind when we hear the word. I am referring instead to adversity in general. Author Douglas Malloch put it best in his poem “Good Timber”:

*The tree that never had to fight  
For sun and sky and air and light,  
But stood out in the open plain  
And always got its share of rain,  
Never became a forest king  
But lived and died a scrubby thing.*

*The man who never had to toil  
To gain and farm his patch of soil,  
Who never had to win his share  
Of sun and sky and light and air,  
Never became a manly man  
But lived and died as he began.*

*Good timber does not grow with ease,  
The stronger wind, the stronger trees,  
The further sky, the greater length,  
The more the storm, the more the  
strength.*

*By sun and cold, by rain and snow,  
In trees and men good timbers grow.*



*Where thickest lies the forest growth  
We find the patriarchs of both.  
And they hold counsel with the stars  
Whose broken branches show the scars  
Of many winds and much of strife.  
This is the common law of life.*

We, as individuals, need to be made of “good timber,” in order to support ourselves, our families and our communities. Challenges and adversity are here to stay, let’s not give them the power to rule over us.

Cheers!

A handwritten signature in black ink, appearing to read 'Luis'.

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](http://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!

## Admiral Rodney Officer's Release No. 1 2006 Port Cask Finish

The Admiral Rodney rum line is produced on the island of Saint Lucia by the Saint Lucia Rum Distillers Company, a branch of Spiribam. The rum is named after British Navy officer George Brydges Rodney, who is famous in Saint Lucia for defending the island from a French invasion in 1782. This was part of what was later called the "Battle of the Saintes" where the British soundly defeated the French in key strategic areas of the Caribbean leading to their naval dominance in the region. While Admiral Rodney is part of the core portfolio of Saint Lucia Distillers, the "Officers Release No. 1" is a new vintage incarnation for fans of the line to explore and enjoy.

The rum in the bottle is a blend of Coffey Column Stills rums that were produced in March 2006. It is noted on the box that the Coffey Column Still has 45 plates and that all rums for this product were taken from the bottom plate. The rums were aged in used American white oak bourbon barrels for 13 years and then aged an additional nine months of European Port casks. The rum was blended to 45% ABV and bottled and boxed for distribution on the island.

### Appearance

The 750 ml decanter style bottle is with a wooden cap securing the cork to the vessel. The cap on the top is of note because the coin on top has the battle cry "Break the Line" on it. While the gold band around the top of the cap has the words "Admiral Rodney Saint Lucia Rum" on it.

The rum in the bottle has a dark mahogany color with ruby highlights in the bottle. These lightened slightly after being poured in the glass. Swirling the liquid created a thin band that formed several small tears

that descended slowly down the glass as the band thickened.

### Nose

Pouring the rum in the glass, the aroma of golden raisins fills the air, as the aroma subsides, I noted honeyed apricot, plums, Madagascar Vanilla, baking spices, and light toasted oak notes.

### Palate

The first sip delivers a swirl of fruit flavors, with peach, brown and golden raisins, pears, honeyed dried apricot and baked plantains lingering around the palate. Additional sips provide notes of salt, dried tobacco leaf, anise, and dark chocolate. The interplay of wood notes creates a nice foundation for the other flavors contributing some light smoke, toffee, and spice elements but never really dominates. The flavors merge and swirl in a pleasant fruit and spice finish that is surprisingly dry and lingers on the palate for quite some time.

### Review

From the aroma to the finish, I was pleased with this rum. Being familiar with other Admiral Rodney products it was easy to tell how the Port cask finish influenced the liquid with the sweet fruit flavors. This is a rum I would enjoy neat, no need for ice as the proof of the alcohol never overwhelms the palate instead elevating the blend of fruit and oak flavors creating an impressive balance that shows the skills of the blender used making this product.

Available in the United States and Europe, this rum is worth picking up for anyone who enjoys Port cask finished rums. Cheers!



www.stluciadistillers.com

# THE ANGEL'S SHARE

by Paul Senft

## Bacardi Gran Reserva Especial 16

In 2019 during a meeting with David Cid, Maestro de Ron for Bacardi rum, he introduced me to the company's latest creation Bacardi 16. We discussed at length the challenges of making a rum this old with the tropical heat and the angel's share taking their tolls on the liquid in the barrels. Together, the distillers and blenders combed through the racks to find the right barrels to create the desired flavor profile. After the barrels were selected, the liquid was shipped to the bottling facility in Jacksonville, Florida and bottled at 40% ABV in one-liter bottles. At first the rum was sold exclusively in travel retail areas, but recently it opened up in limited quantities for the retail market. I happened across a bottle in my travels and snatched it up so that I could share a review with you.

### Appearance

The bottle is sold in a tube and unveiling the bottle reveals some of the darkest liquid you may have ever seen from the Bacardi portfolio. The bottle itself is in line with their portfolio's older marks, such as their 8- and 10-year-old rums. The black and gold label provides some interesting details about the rum such as the youngest rum in the blend was barreled in 2003 and each one is individually numbered. The bottle for this review was number AB6703.

The wood cap is stamped with the Bacardi Bat and inscribed with the words "The world's most awarded rum. Est. 1862" and holds a synthetic cork. I poured a small amount of liquid in my tasting glass and gave it a swirl. A thick band immediately formed and slowly released a wave of slow moving legs, and as the first wave was reaching the bottom of the glass a second wave dropped. This rum evaporated leaving a ring of pebbles and residue behind.

### Nose

It is no surprise the aroma initially delivers a multi leveled range of charred oak tannins and vanilla. As these notes subside I discovered notes of banana flambé, berries, caramel, spices and custard in the mix. It vaguely reminds me of Bacardi 8 which in my mind totally works as the older incarnation of the Bacardi line. As the glass sits, the oak tannins and caramel notes really mix it up and there is a light acidity nipping the nose.

### Palate

The first sip is a rush of alcohol, complex oak tannins, caramelized vanilla and stone fruit. Additional sips revealed the banana flambé, from the aroma, as well as cooked peaches, cinnamon, ginger, allspice, a bit of bitter carbon forms the baseline, but it only helps accent the deeper flavors in the spirit. As the rum begins to fade a light nuttiness evolves that reminds me of pecan pie. Finally, the wood tannins drift in along with some bitter mineral notes, char and acidity. The tannins dominate as the rum lingers on the tongue in a long pleasant finish.

### Review

I believe my wife stated it best, after sipping the rum "That is definitely Bacardi". All the markers are present and it definitely makes me think of the aged Bacardi products I have sampled over the years. I enjoyed sipping it and have had it in a Daiquiri and an Old Fashioned and liked it in both, but enjoyed the Old Fashioned the most. The flavor complexity and heavy wood notes may not be to everyone's liking, but I enjoyed it because it was not 100% wood, there was more to it with the mix of fruit and spice notes in play. Saying all this, I realize that this rum will not be for everyone, but for me it fit perfectly in the current range of Bacardi products and met every expectation I had and I am glad that it is a little easier to find for those who want to add a fine Spanish style sipping rum to their bar.



www.bacardi.com

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# COOKING WITH RUM

by Chef Susan Whitley



Hello, my name is Susan Whitley, I am passionate about great foods and beverages. I love finding recipes that incorporate my favorite ingredients and sharing the results with my friends and family.

Through this monthly column I will do my best to inspire you to incorporate the **spirit of the tropics** into your everyday cooking!

Sue@gotrum.com

## Rum Pancakes with Asparagus and Ham

### Ingredients:

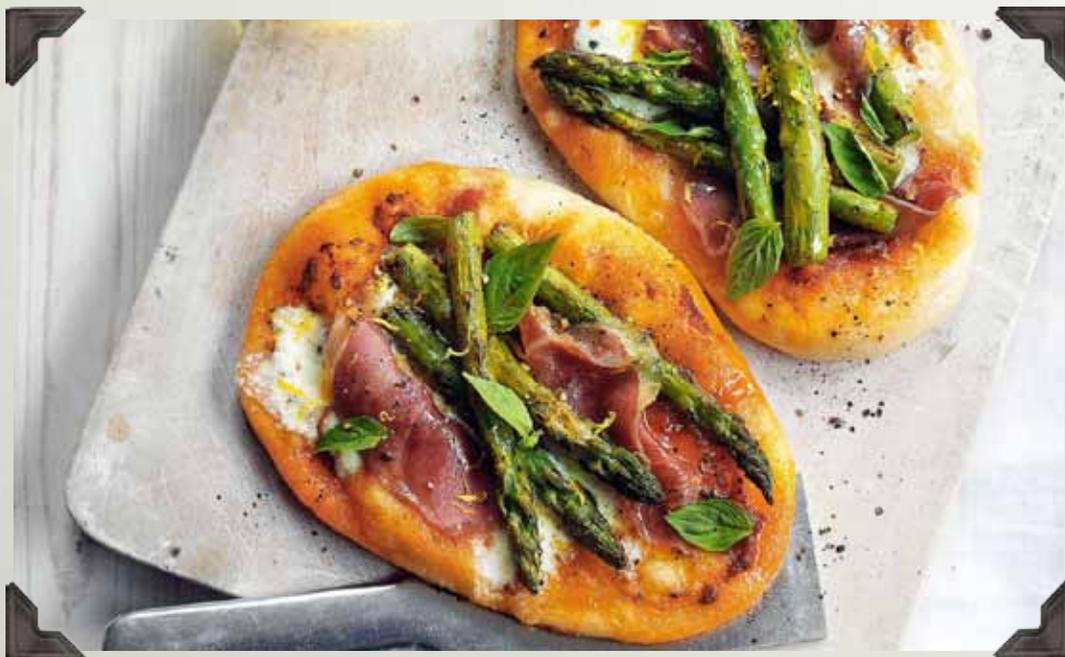
- ½ C. Flour, self-raising
- ½ tsp. Mustard Powder
- 1 Egg, beaten
- ¼ Tbsp. Milk
- 1 Tbsp. Dark Rum
- 8 Cooked Asparagus Spears
- 8 Slices of Parma Ham

### Ingredients for Dressing:

- 3 Tbsp. Olive Oil
- 1 Tbsp. Dark Rum
- Salt and Pepper to taste

### Directions:

1. Stir flour and mustard powder into a bowl. Cave the center of the mixture and add the egg, milk and rum. Whisk the batter until smooth.
2. Heat a griddle and grease heavily. Divide batter in half so that you start with enough batter to make four pancakes. Drop spoonfuls of batter on hot griddle to make the four pancakes. Cook for 3 minutes or until bubbles rise to the surface of each pancake. Flip pancakes over and cook for an additional 2-3 minutes or until golden brown. Remove pancakes and repeat process until you have a total of 8 pancakes made.
3. Mix the dressing ingredients together in a bowl. Taste and adjust seasoning if necessary.
4. Place two pancakes on each plate. Put parma ham on top of the pancakes and then the asparagus. Drizzle dressing over the asparagus for each plate. Optional: Garnish with basil. Serves 4.



## Gingerbread Rum Brownies

### Ingredients:

- 1 C. Brown Sugar
- ½ C. Grandma's Molasses
- ½ C. Honey
- ¾ c. Butter
- 1 tsp. Baking Soda
- 2 ½ C. Flour
- ½ tsp. Salt
- 1 Tbsp. Ground Ginger
- 2 tsp. Ground Cinnamon
- 2 Eggs, beaten
- 1 C. Chopped Walnuts
- 1/3 C. Crystallized Ginger, chopped

- 1 Tbsp. Ginger Liqueur
- 2 Tbsp. Dark Rum
- 3 Tbsp. Milk

### Ingredients for Fudge Topping:

- 4 Tbsp. Butter
- 1 Tbsp. Ginger Liqueur
- 2 Tbsp. Dark Rum
- 1 ¾ C. Icing Sugar, sifted

### Directions:

1. Preheat oven to 325°F. Grease and flour an 8-9 inch square pan.
2. In a sauce pan over medium heat, add sugar, molasses, honey and butter. Stir until all ingredients have dissolved. Remove from heat and allow pan to cool. Add the Baking Soda.
3. Sift the flour, salt, ground ginger and ground cinnamon into a mixing bowl. Stir in the melted ingredients into the bowl until mixed well. Stir in the eggs, walnuts, crystallized ginger, ginger liqueur, rum and milk. Pour mixture into square baking pan and bake for 1 ½ hours or until cake tester comes out clean. Remove from oven and allow to cool on a rack.
4. Now it is time to make the fudge topping. Put butter, ginger liqueur, rum and icing sugar into a heatproof bowl and place over a pan of simmering water. Stir mixture until blended and smooth. Remove from heat and allow to cool. Using a spatula, pour mixture over cake and spread evenly. Optional: Added chopped walnuts and crystallized ginger on top of fudge for decoration. Serves 10-12.



# RUM Aging Science

## American Oak: New vs. Used

### Introduction

In our first 12-part series, published from January through December 2020, we explored the transformation of rum, while aging in an ex-whiskey barrel. We selected an ex-whiskey barrel for that initial series because the majority of the rum aged around the world employs this type of barrel. The reason for the popularity of this choice is the fact that whiskey producers are required to age their spirit in new oak barrels and, once emptied, they cannot re-fill the barrels, thus creating a surplus of barrels that many other spirits are happy to use in their aging programs.

During the course of the first series, we received a considerable number of inquiries, asking how the results presented would differ if we were using new barrels. This new 12-part series is devoted specifically to address this topic: we will be conducting the same type of research as we did previously, examining the month-to-month changes to the rum while it ages in a new barrel, but also presenting side-by-side comparisons to the corresponding results from the used barrels.

There are many different levels of heat treatment that can be applied to a new barrel. This series focuses exclusively on American Oak with a Char #1 (staves and heads), from Independent Stave Company/Missouri Cooperage. Future series will explore different Char and toast level combinations, as well as, barrels constructed using French Oak.

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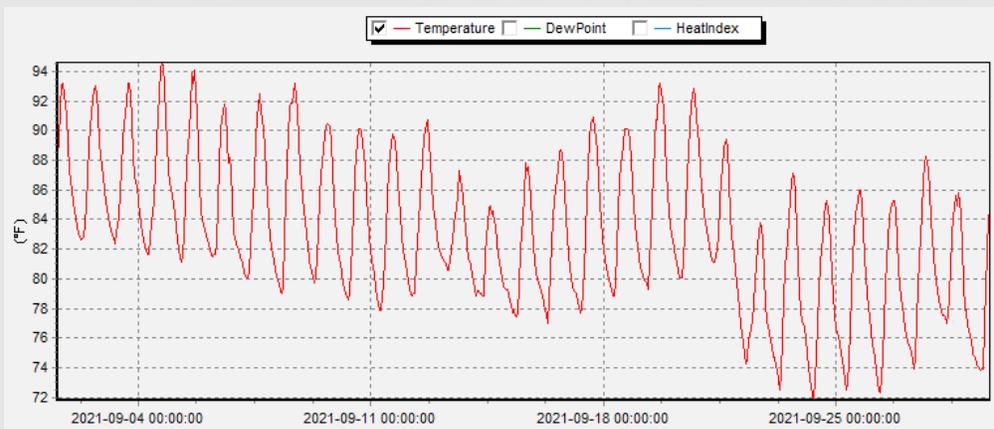


# RUM Aging Science

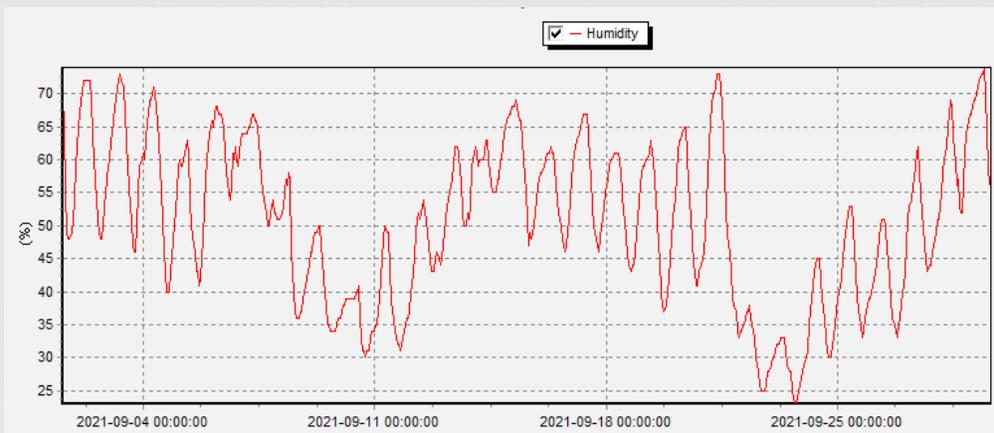
## American Oak: New vs. Used

### October's Weather

October's daily temperatures were a bit warmer than expected during most of the month. The average temperatures only started to drop significantly during the last week, bringing much-needed fresh air to the area. The daily *deltas* (the differences between the highest and lowest temperatures each day) continue to be significant, resulting in high rates of extraction from the barrels.



We expected more rain in October than what we actually received. In fact, there were a couple of periods of extremely-dry air, as shown on the graph, where the relative humidity inside the warehouse fell below 30%.



We are quickly approaching the end of the series, and the rum keeps getting darker, richer and more complex. This rum was darker and had more wood-extractives after one month in a new barrel than the

# RUM Aging Science

## American Oak: New vs. Used



rum we aged in an ex-bourbon barrel for a whole year, but more about this next month, when we wrap up this series.

These are the pH readings, as recorded on the 1st day of each month, compared to the rum from the previous series, which was aged in an ex-Bourbon barrel. Notice the reduction in pH (increase in alkalinity):

pH	New Barrel Char #1	Ex-Bourbon Barrel
January	7.04	7.04
February	5.01	5.67
March	4.80	5.32
April	4.54	5.23
May	4.45	5.10
June	4.41	5.03
July	4.29	4.96
August	4.09	4.95
September	4.22	4.84
October	4.22	4.66

And these are the changes in ABV % readings (as of first day of each month), also compared to the ex-Bourbon barrel:

# RUM Aging Science

## American Oak: New vs. Used



Above: color transformation of the rum in a new charred barrel, from January through June (as of the first day of each month). Each sample shows a consistent darkening in color, due to the increased concentration of oak extractable material.

Below: the transformation continues as we approach the end of the series.



# RUM Aging Science

## American Oak: New vs. Used

ABV%	New Barrel Char #1	Ex-Bourbon Barrel
January	62.35	63.43
February	61.80	63.42
March	61.61	63.42
April	61.50	63.43
May	61.41	63.40
June	61.30	63.40
July	61.19	63.40
August	61.12	63.50
September	61.25	63.62
October	61.34	63.72

**Color:** The monthly change in color continues to be measurable through colorimetry and is definitely noticeable to the naked eye.

**Aroma:** The wet oak, almond and coconut/nutty notes characteristic of American Oak are in full display. The aroma is enticing and very promising.

**Taste:** The organoleptic transformation continues, with all notes gaining in intensity after each passing month. The oxidized tannins are becoming more noticeable, but fresh (un-oxidized tannins) are still present due to their continuous extraction from the staves.

Join us again next month, as we continue to explore the fascinating world of rum aging!

# THE MUSE OF MIXOLOGY

by Cris Dehlavi



My name is Cris Dehlavi and I am a native of Arizona, but have lived in Columbus, Ohio since 2002. I just took on an exciting new role as the Brand Educator for Columbus for Diageo brands. I ran the bar program at “M”, of the Cameron Mitchell Restaurant group from 2002-2020. I am currently the Vice President of Columbus USBG and was one of the founding members of the chapter.

In 2013, I attended the rigorous B.A.R. 5 Day Spirits Certification and have been recognized as one of the top mixologists in the U.S.A. I am one of the senior managers of the prestigious apprentice program at Tales of the Cocktail and work as a mentor to many bartenders around Ohio.

My contribution to Got Rum? magazine will include everything from reviews of national cocktail events, articles on mixology, garnish trends, recipes and techniques, to interviews with some of the leading bartenders in the industry.

## INFUSIONS- WHY AND WHEN?

Historically it's hard to say how far back alcohol infusions go, but we do know that in the 1800's bartenders in saloons were making something called “Rock and Rye”, which was an infusion of high proof, or “hot”, rye whiskey. They would add orange peels, rock candy, and bitter herbs like horehound into the whiskey to mellow it out and make it more palatable. Today it is not uncommon to see glass vessels of fruit infusions behind a bar, which is not only functional but also decorative. Vodka is the most common spirit to infuse, because it is mostly neutral and whatever you are using in it becomes the prevalent flavor. I have seen just about everything you can imagine added to alcohol.....pineapples, berries, herbs, spices, teas, bacon and even candy. The real fun begins, though, when you use a spirit that already has intense flavors, such as whiskey, gin, or of course RUM.

There are no standard rules when it comes to infusing spirits so you will want to think of it as an experiment, and I highly encourage you to document everything. Choose a spirit, and choose the ingredient you want to infuse into it. Be creative - and think about what ingredients will complement each other. Rum and figs. Bourbon and cinnamon. Gin and fresh herbs. Think about how “greedy” the item is you are adding into the alcohol and that will help you determine how much to add in. Example: Hot peppers or an herb, like cilantro, can over power food, so less is more. However, a fruit, like apple, tends to have subtle flavors so adding a couple of chopped up apples to a liter of rum won't ruin your batch. Again, experiment and play with these things



and write down everything you do and you will find what works perfectly. Keep in mind that the higher the proof of the spirit, the quicker it will extract flavors. Some fruits/herbs/spices take days, some take hours. I did an infusion once with espresso beans and vodka and it reached the perfect flavor at 6 hours, but after 8 it became too bitter. I have also infused tequila with jalapeños and after 24 hours it was so spicy it was undrinkable. This is where culinary creativity and patience comes in, and I recommend tasting your infusion every 8 hours or so.

One of my favorite fall-winter infusions to make is Spiced Rum. Buy your favorite mid-range priced aged rum (no need to purchase the most expensive or the oldest rum) and add the following. This is a fabulous base for a winter rum punch, hot buttered rum or eggnog. I have also purchased small mason jars and given them as Christmas gifts with a fun personalized label.





### SPICED RUM INFUSION

- 750mL Aged Rum
- 2 Cinnamon Sticks
- 1 Star Anise
- 3 Whole Cloves
- ¼ teaspoon Freshly Ground Nutmeg
- ¼ teaspoon Allspice
- ½ teaspoon Fresh Ginger
- Peel of one Orange

Place all ingredients in a sealed jar and store in a cool dark place. Turn the jar over twice per day for 5 days. At the end of the 5th day, use a fine mesh strainer to pour into a clean jar and remove all of the spices. You can leave your newly spiced rum in the mason jar or funnel it back into its original bottle. The shelf life is indefinite.

Cris

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Welcome to The Rum University Library. In addition to the material found on our official website, we also periodically publish on "Got Rum?" reviews of books on topics including fermentation, distillation, aging, mixology and many more. You can also find additional valuable material at

[www.RumUniversity.com](http://www.RumUniversity.com)



## Life In A Sugar Mill Town: Coming Of Age In Cuba On The Eve Of The Communist Revolution

(From the author)

This book is about my life as a young man. My name is Hugo Antonio Mujica. I was born on May 12, 1936, in a sugar mill town named Central Ermita, in the Province of Oriente, Cuba. My father's name is Domingo Mujica and he was born in San Sebastian, Spain. He was Basque. The Basque people inhabit a region spanning over parts of the north-central Spain and southwestern France. My mother is Manuela Agarrado Rivilla de Mujica, she was born in Chiclana, also a Province of Spain. I have two brothers, Oscar and Osvaldo and five sisters, Milagros, Iria, Maria, Diana and Joaquina.

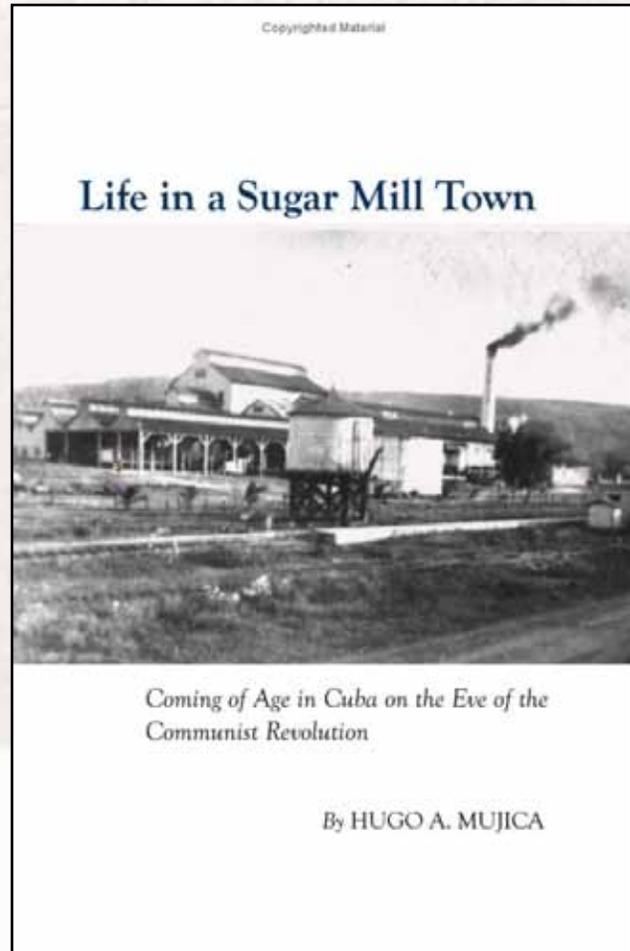
I lived most of my life in the small village of Central Ermita, located just outside the City of Guantanamo, Cuba. The residents of this region were called, "Guajiros Guantanameros" (Guantanamo's Peasants). When I was growing up, there was a song that was very popular named, "Guajira Guantanamera" and the lyrics of the song were, "I am a sincere man, from where the palm tree grows."

I think that the good advice and example set by my parents and older brothers and sisters, and listening to the lyrics of that song, "I am a sincere man, from where the palm tree grows," shaped the kind of person I am today.

In Cuba, I lived through dictatorship, democracy and communism. And it is the latter that much of this book is devoted to: to my years as a young man thrust into the middle of a communist revolution.

Revolution is the same as war: it brings out the worst side of some people.

And I lived through it all and I am here to tell my story.



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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 and through History I have always tried to understand the world, and men.

Life brought me to work in tourism, event organization and vocational training. Then, already in my fifties I discovered rum and I fell in love with it.

I was one of the founders of the firm *La Casa del Rum*. We began by running a beach bar in my home town, but soon our passion for rum led us to select, bottle and sell Premium Rums all over Italy.

I have visited distilleries, met rum people, attended rum Festivals and joined the Rum Family: the net of distillers, professionals, experts, bloggers, journalists and aficionados that is alive every day on the Internet and on social media and, before Covid-19, met up every now and then at the various rum events all over the world. And 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. I began to understand something about sugarcane, fermentation, distillation, ageing and so on.

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 soon realized that this History deserved to be researched properly and I decided to devote myself to it with all my passion and with the help of the basic scholarly tools I had learnt during my old university years.

Since 2013, I have been running this column.

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

Since 2018, I have also been contributing to the Madrid based magazine *Rumporter.es*, the Spanish edition of the French magazine *Rumporter*.

In 2019 I began to run a Blog: [www.therumhistorian.com](http://www.therumhistorian.com) and decided to leave *La Casa del Rum*.

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

I am currently doing new research on the History of Cuban Rum.



## A TALE OF RUM 11. PLEASURE ISLAND

In the second half of the 1800s Cuba, which was still part of the Spanish empire, came on the scene as a major rum producer. I know, nowadays for many rum enthusiasts Cuba and rum are largely synonymous, but historically Cuba is a latecomer to the rum world. For centuries producing rum was forbidden, with harsh penalties, all over the Spanish empire. The official reason was that it was harmful for the consumers' health, in reality the prohibition was meant to defend the interests of the powerful Spanish wine and brandy lobbies, which saw in rum a dangerous competitor. A clandestine production existed, which over time came to be often tolerated by the authorities, but in limited quantities and of poor quality. Only at the end of the 1700s did the Spanish Crown lift the prohibition and allow the production, sale and legal export of rum, or rather, *aguardiente de caña* (sugarcane burning water), as it was called.

The question of the name is quite complicated: for example, the Real Orden of 23 of February 1796 (regarding sugar and sugar-related matters) calls it *aguardiente rum* and since the beginning of the 1800s the common spelling

was *rum*, exact copy of the original English word. Towards the middle of the century the word *ron* started to be used too, and later the two terms, *ron* and *aguardiente*, began to differentiate, the former indicating the quality product and the latter the cheap product. Today the two terms have yet more different meanings, more on that in future articles.

Anyway, after the liberalisation of trade, production increased and quality improved a bit. According to Manuel Moreno Fraginals in his great work "*EL INGENIO Complejo económico-social Cuban del azúcar*" (1978), in the year 1814, Cuba already exported 4 000 000 liters of rum (roughly, a little less than 1 million US gallons). On the Island, the *aguardiente* was plentiful and cheap, thus slaves, free blacks and poor whites drank it in abundance, while the upper classes drank imported Jamaica rum. According to many testimonies, the Cubans, first of all the women, used large quantities of *aguardiente* for personal cleanliness too.

After 1820 things changed and Cuba became a major producer of sugar, with large investments and advanced technologies, among which, for example, the first railway in 1837, before Spain and other European countries. Great Plantations dotted the Island, changing the landscape and the social fabric. Yet, despite the enormous importance of sugarcane plantations, Cuba did not become simply another Sugar Island. "The explanation for this is that the sugar boom did not simply turn Cuba into a plantation society, as is often assumed. It also turned it into one of the most dynamic and modern regions in the world, a place that offered some opportunities to free immigrants and that would become even more attractive after the slave traffic ended. During the first half of the 19th century GDP per capita was higher than in the US: Cuba was then more urban than England and the Netherlands, presumably the most urban countries in the world. It had, during

the 19th century, more physicians per capita than Great Britain and France; the seventh railroad in the world – a dozen years before the colonial metropolis - organized labor; and higher wages, schooling, and literacy rates than in more than a dozen European countries."(J. C. Moya "*Cuba: immigration and emigration*" 2013)

Cuban distillers, this time with the help of the Spanish Crown, did their part investing time, energy and money to improve the quality of rum. In the 1840s, great distilleries were born in Havana, Matanzas and Cárdenas, and about 1850 they seem to have begun to obtain good rum; the great spirit industry took off with a large development in the second half of the century.

As often happens when a backward country undergoes an industrial transformation, entrepreneurs are usually prepared to adopt innovative manufacture processes. Thus, Cuban distillers introduced a few important technical innovations. First of all, they chose to perform a short fermentation, 24/36 hours, which results in more neutral, light alcohol, unlike typical British rums. The wash is then distilled accurately; at first they bought the most advanced, innovative pot stills on the market, and sometimes they designed and manufactured new ones. Very soon Cuba was among the first countries to adopt the Column Still and continuous distillation. It was also among the first to filter the distillate with carbon-based filters to remove unpleasant flavours and odours. Finally, last but absolutely not least, perhaps for the first time it was deliberately decided not to drink the rum fresh, but to age it in wooden casks for some time before putting it on the market. It seems that a Pedro Diago, owner of the Santa Elena plantation and sugar mill was the first to intentionally age the spirits, even if not yet in wood barrels but in pottery jars, buried in the earth.

It is worth spending a few words on this. Today, the aging of rum is a normal, traditional, time honoured procedure; in short, it is taken for granted that rum must be aged. But that's not historically true; on the contrary, it is a relatively recent innovation. For centuries the barrel was only a means to transport rum and other goods, that is, it had the same function as today's containers. In the producing countries, rum was drunk fresh, it was then put into the barrels for transport and when, months later, it reached London or Boston someone realised that it tasted different, better. A proper History of rum aging is yet to be written, but as far as I know the first evidence of the awareness that aging improves rum is in a letter written in 1702 by an Isaac Norris, a Philadelphia merchant. Here is the text: "I could not get all Bbds [that is Barbados] rum therefore bought some of Jno Budd made of melass here and mixt it. I think it only wants to age to taste well and is strong enough". As time went by, more testimonies like this can be found, but perhaps – I say again, perhaps, as I have not researched this issue – the practice of putting rum to age in wooden barrels to improve it became common only in the second half of the 1800s.

But, back to Cuba. By 1860, there were more than 1,000 rum distilleries and Havana publishing houses were printing many books or booklets on distillation, often translating the most up-to-date works published in France and Great Britain. In Cuba, a new type of rum was born, the *ron ligero* (light rum). It was purer, more neutral, with fewer congeners, it had a pleasant, light smell, it was easy to drink and mix. Among the pioneers there was a Catalan immigrant who in 1862, in Santiago, set up his own distillery: his name was Facundo Bacardí Massó. Soon, this new type of rum intercepted a change going on in consumer taste (something like that happened also with whisky). Regarding its quality, there has been frequent mention of secret formulas, but the success of Cuban rum is the final product of a patient process of trials and errors; better filtrate here, longer aging there, utmost attention

to details, temperature, ventilation, light and shade, ripeness of the sugarcane, quality of the molasses, right choice of the madeira selected for the aging casks and, above all else, the skill of accomplished technicians (soon called *maestros roneros*), to balance all these factors, or better still, more than skill, the art of using them correctly. Last, but not least, Bacardi first, but then the other Cuban producers too, very early on attached great importance to another modern innovation: marketing. Many more brands were born in quick succession; between 1860 and 1890, dozens of new producers arrived on the market, with new kinds of rum, new brands and new visual images; many others arrived at the turn of the century.

In the meantime, in 1902, after a bloody war against Spain and the American military intervention, Cuba became (more or less) an independent Republic. In the following decades, in spite of the endless violence, dramatic corruption, military revolts, gangsterism and sporadic military interventions by the United States, the new Republic also experienced spectacular economic growth and prosperity for a part of its population. The development of the large rum producers at the beginning of 1900s shows the strength of the economy and society in Cuba. It is one of those cases, rare in Latin America, where large companies are born and develop with local capital, owned and managed by local entrepreneurs.

The real triumph of Cuban rum arrived a bit later. In a clear case of heterogenesis of intents, it was the American Prohibition that spurred the success of Cuban rum. In 1920 the United States entered the Prohibition Era: the prohibition to produce, import and export alcoholic beverages. It is possibly the most notorious crime-favoring law of all times. Americans wanted to drink alcohol and the rest of the world went on producing and selling it legally, so contraband, often called Rum-Running, took off and hundreds of vessels of all kinds brought alcohol into the US. They often dropped anchor just outside the

territorial waters, outside the jurisdiction of the American authorities, forming long lines of vessels, the so-called Rum Row. The ships unloaded the boxes of alcohol onto real fleets of fast boats, which, defying the Coast Guard, brought them onto land. From there, largely thanks to the networks of organised crime, alcohol reached the Speakeasies, the homes and the throats of American people. Unfortunately, it was often of poor quality.

But it was not always so. American drinkers could find better products too, if they were prepared to pay more and many of these good quality products came from Cuba. The port of Havana became one of the major bootlegging centers. It only makes sense, from Cuba came a lot of rum, but also a lot of whisky, cognac, wine, etc. Many ships coming from Europe stopped over at Havana, where they legally unloaded their cargo of spirits. These spirits were then illicitly transported into the US. The city profited greatly from this trafficking, but then, alcohol was legal in Cuba. Therefore, Cuban authorities often turned a blind eye and, in spite of intense pressure from the USA, contraband was de facto almost always tolerated. The smugglers coming from Cuba headed mainly for the South of the States, where "A thousand thirsty beaches" (L. Lindquist Dorr, 2018) eagerly awaited them.

For those who can afford it, there was an even better alternative: not wait for rum and the other spirits to make it home, but go and drink them directly in Cuba. The island is very close, it is beautiful, tropical, exotic and the rum is good, plentiful and can be consumed legally, without any problems. The bars and clubs pulled out all the stops to attract the American customers (and not only Americans, many members of the European élites discovered Cuba in those years) with new cocktails and new attractions. Movie stars, singers, intellectuals, millionaires led the way, then crowds of holidaymakers poured into the Island. New airlines, new ferry companies

were born. The beverage industry, the entertainment industry, the club scene reached a never-before seen dimension and quality.

Among all the spirits, rum was the one which most benefited from this situation: "By banning the sale of all beverage alcohol in the United States, prohibitionists did what no island distiller could have dared hope for: They pulled weary old rum out of its shallow grave, not only infusing it with life, but giving it a bit of swagger and a touch of class." (W. Curtis "And a Bottle of Rum" 2006).

Prohibition ended, at last, in 1933, but the success of Cuba and its rum lasts even after and its bars became legendary: Sloppy Joe's, Bodeguita del Medio, Floridita etc.

For instance, in 1948 Hilario Alonso Sanchez published "*El arte del cantinero o los vinos y los licores*" (more or less: "The art of Cuban bartenders or the Wines and the Spirits"), a monumental book, cultivated, full of recipes, tips, information, a clear sign of the self-awareness and self-esteem of the island's bartenders.

American tourists found in Cuba not only rum, but also music, shows, night clubs, gambling houses and brothels, many brothels with sexual attractions of any kind and for any taste. After all, the island was formally independent, but for all practical purposes it was almost an American protectorate; the tourists felt safe, protected, as if they were at home, but with more freedom and exoticism. Havana became the new entertainment capital of the world: in the 1950s it boasted more orchestras than Paris.

To sum up, for the American tourists Cuba became a veritable Pleasure Island and Cuban Rum finally made it into the Hall of Fame.

Marco Pierini

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# THE COCKTAIL SCIENTIST

By Joel Lackovich



Hello, my name is Joel Lackovich. I first became a Rum aficionado while bartending at the legendary Washington DC hotspot, NATION, in the late 90's. Serving hundreds of patrons each night, I always held a special place in my heart for Rum, whether I grabbed a bottle from the rail or from the top shelf.

Today, with over 20 years of experience in the field of life sciences, and degrees in Biotechnology, Chemistry, and Microbiology from the University of Florida, and an MBA from the Jack Welch Management Institute, I bring a unique blend of both science and human perspective to how I look at Rum, and the cocktails we all enjoy. The ingredients, the preparation, and the physical properties that constitute a Rum cocktail fascinate me. I hope you enjoy my column where I dissect a different Rum cocktail each month and explore its wonder.

Joel Lackovich (joel@gotrum.com)

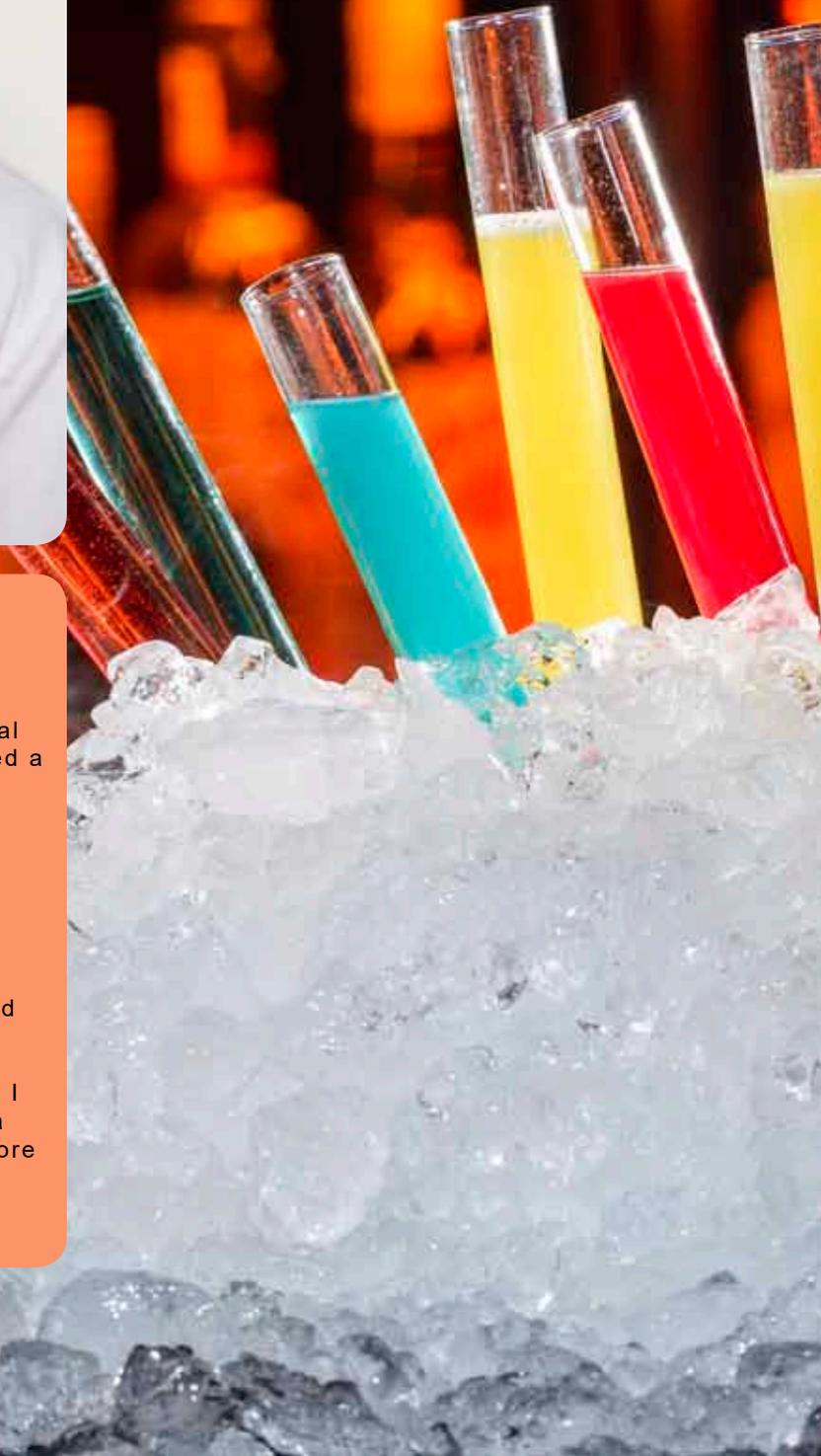




Photo by Joel Lackovich

## **THE AUTUMN SPICED RUM COCKTAIL**

### **INTRODUCTION**

The Autumn Spiced Rum Cocktail is a delicious drink which is the perfect concoction to celebrate the changing of seasons, the arrival of crisp cool air, and breaking out relaxing and cozy sweatshirts and sweaters. The use of a Spiced Rum is a thoughtful addition to the drink because it adds additional desired notes making it even more appetizing. Whether celebrating a fall holiday get-together or simply relaxing at home, the Autumn Spiced Rum Cocktail is always sure to satisfy and is metaphorically as much fun as the first fireplace fire of the season or apples baking with cinnamon in the oven.

## MATERIALS & METHODS

### Ingredients:

- Spiced Rum – 2.0 oz (60 mL)
- Fresh Apple Cider (non- alcohol containing) – 4.0 oz (120 mL)
- Freshly Squeezed Lime Juice – 0.25 oz (7.5 mL)
- Freshly Squeezed Orange Juice – 0.25 oz (7.5 mL)
- 1 Pinch of Fresh Ground Cinnamon
- 2 Pinches of Fresh Ground Nutmeg
- Garnish: Cinnamon Stick
- Garnish: Orange Wheel

### Directions:

1. Add Spiced Rum, Apple Cider, Lime Juice, Orange Juice to a cocktail shaker filled with ice.
2. Shake vigorously for 10 – 15 seconds.
3. Strain into a cocktail glass filled with ice.
4. Add Cinnamon Stick and Orange Wheel to garnish.
5. Sprinkle ground Cinnamon and ground Nutmeg on top of the cocktail.
6. Enjoy!

## DISCUSSION

### Historical Origin

Cider was enjoyed for thousands of years on its own before spirits were added to it. The Greeks and Romans mastered the art of making cider when they fermented apples from native crabapples. Thus, cider on its own accord can be unfermented (fresh cider) or fermented (hard cider). Generally, today hard cider has an Alcohol By Volume (ABV) range from 3 to 8.5%. Cider commonly is simply raw apple juice that has not been filtered to remove pulp or sediment, but other fruits such as pears may be used as well in the production of cider (1).

Prior to the twentieth century, where apple orchards were prevalent and cider was quite popular, many residents did not have

much of an alternative to cider as the water in their area could not be trusted as a beverage. Water borne illnesses at the time were prevalent and carried parasitic disease such as cholera, typhoid fever, dysentery, and *E. coli*. Drinking hard cider, which was inhospitable to these microorganisms due to the alcohol present in the beverage was deemed safe to drink, even by children (2).

Evidence of adding spirits to beverages dates back thousands of years. Adding spirits to cider is no exception. When rum evolved during the colonial era fresh apple cider became a quick foundation for the spirit to be enjoyed in. Apple cider, and not apple juice, became the popular base because manufacturing apple juice requires additional filtration and pasteurization steps that had not quite evolved to the degree required.

### Flavor Profile

#### *Rum*

Rum originated from the manufacturing process that gave the world sugar. Adding spices to rum has likely been around as long as the spirit itself, and spiced rums are sometimes called flavored rums. Depending on the type and volume of spice added to the rum, the final flavor profile can be quite complex.

It is important to note what a spice is. A spice is a seed, fruit, root, bark, or other plant substance primarily used for flavoring or coloring food. Spiced rums can be quite flavorful and often incorporate ingredients such as nutmeg, cloves, cinnamon, and other exotic ingredients. Most flavored spiced rums are either dark in color, and have a base of gold rum, or are made with inexpensive light rums and darkened with caramel color.

### Additional Ingredients

#### Apple Cider

Historically, the level of sweetness in apple cider is directly related to the extent of the fermentation. If fermentation can go to completion, all the sugars contained in the apples are fermentable, and the resulting

class of cider remaining is called a “dry cider.” (3)

The type of apple used to make apple cider can also play a major role in the flavor profile of the final cocktail. Some apples are bittersweet, and some are sweet. Bittersweet apples are traditionally low in acidity, but high in tannins, and the opposite is true of sweet apples. The presence of tannins, which are polyphenols, contributes to the overall bitterness depending on the number of them present. The more tannins present, the more bitter the cider.

#### Lime Juice

Lime juice is a natural acidulant and is a popular cocktail ingredient. The pH of lime juice is between 2 and 3. First used in drinks in the eighteenth century to help prevent scurvy in sailors, mixologists and cocktail enthusiasts quickly learned that this flavorful additive possesses tart properties which can easily balance cocktails that are overly sweet.

#### Orange Juice

Orange juice is a very popular mixer in cocktails because it contains acids, sugars, and phenolic compounds. The pH of orange juice traditionally falls between 3 and 4, as it contains citric, malic, and ascorbic acids. Orange juice typically tastes sweet and delectable because of the natural sugars found in oranges which balances with the acids that are present.

### **NUTRITION**

While the overall calories present in the Autumn Spiced Rum cocktail do not come close to levels found in high calorie rum cocktails like the Pina Colada and Painkiller, the cocktail still packs a punch when it comes to sugar content due to the sweetening properties of the unfermented apple cider. On the other hand, the cocktail is an enjoyable low ABV cocktail when compared to high ABV cocktails like the Zombie, lending itself to be enjoyed more than once in a single evening.

### **NUTRITION FACTS**

*(Amount Per 1 Fl oz in a 6.5 Fl oz Cocktail)*

Calories:	29.9
Total Fat:	0.0 g
Cholesterol:	0 mg
Sodium:	2.1 mg
Total Carbohydrates:	15.9 g
Dietary Fiber:	0.0 g
Sugar:	2.2 g
ABV:	10.8 % + (rum proof dependent)

### **CONCLUSION**

Who does not love a cocktail infused with the flavor of what Autumn brings? The Autumn Spiced Rum cocktail is sweet and savory and easily captures the Fall season in a beverage form. Perfect for a dinner party, cozying up next to a warm fire, or curling up under a light to read a good book. The Autumn Spiced Rum cocktail will never disappoint.

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# FALL and WINTER RUM COCKTAILS

The following cocktails originally appeared on Karla Alindahao's article, "20 Of The Best Rum Cocktails To Make This Winter" published by Forbes.

## THE JOLLY ROGER

Ingredients:

- 1 oz. Ron Zacapa
- 0.5 oz. Don Julio Reposado Tequila
- 0.75 oz. Punt e Mes Sweet Vermouth
- 0.25 oz. Fernet-Branca
- 0.75 oz. Fresh Lemon Juice
- 0.5 oz. Simple Syrup
- 1 oz. Dry Sparkling Wine (Prosecco, Champagne, or Cava)

Directions: Combine rum, tequila, vermouth, Fernet, citrus, and simple syrup in a shaker with ice. Shake gently. Add sparkling wine to shaker and strain ingredients over fresh ice into a Collins glass. Mist with lemon oils and garnish with peel and fresh mint sprigs.

## VENCEREMOS

Ingredients:

- 1.5 oz. Bacardi Carta Blanca
- 0.75 oz. Fresh Pineapple Juice
- 0.75 oz. Coconut Liqueur
- 0.5 oz. Fresh Peeled Cucumber Juice
- 0.25 oz. Lime Juice
- 1 Drop sesame Oil
- Pineapple Leaf, for garnish (optional)

Directions:

Mix all the ingredients in the shaker, shake it, and pour on the ice.

## SOUTH FOR THE WINTER

Ingredients:

- 1.5 oz. Plantation Pineapple Rum
- 0.75 oz. John D. Taylor's Velvet Falernum Liqueur
- 0.25 oz. St. Elizabeth Allspice Dram
- 0.75 oz. Fresh Lime Juice
- Lime wheel

Directions:

Combine all ingredients into a shaker tin over ice, shake, strain into coupe. Garnish with a lime wheel.

## KASAMA OLD FASHIONED

Ingredients:

- 1.5 oz. Kasama Rum
- 0.5 oz. Simple Syrup
- 2 Dashes Angostura Bitters

Directions:

Combine bitters and sugar in a rocks glass, add ice and rum, stir to combine.



### THE NIGHTCAP

#### Ingredients:

- 2 oz. Goslings Gold Seal Rum
- 2 oz. Cold Brew Coffee
- 0.5 oz. Grade Maple Syrup
- Orange Zest
- 1 Dash of Angostura Bitters
- San Pellegrino, to top
- Orange Twist, for garnish

#### Directions:

Pour the rum, cold brew, maple syrup, bitters and orange zest into a shaker tin, shake with ice, strain drink into a Collins style glass with large ice cubes. Pour tonic on top, garnish with an orange twist.

### WONDERING RASCAL

#### Ingredients:

- 1oz. Rum
- 1oz. Lemon Juice
- 0.5 oz. Orgeat
- 4 oz. Apple Cider
- 2 Dashes Bitters

#### Directions:

Add all ingredients to beer glass, top with ice and lightly stir.

### MAISON MAI TAI

#### Ingredients:

- 2 oz. Plantation Xaymaca Special Dry Rum
- 0.5 oz. Ferrand Dry Curacao
- 0.75 oz. Fresh Lime Juice
- 0.5 oz. Orgeat
- Mint Sprigs, for garnish

#### Method:

Shake with crushed ice and pour directly into double old fashioned glass (no straining). Garnish with fresh mint sprigs.

### ESPRESSO MARTINI

#### Ingredients:

- 0.75 oz. Mr. Black Cold Brew Coffee Liqueur
- 1.25 oz. Dark Rum
- 0.5 oz. Orgeat
- 1 oz. Fresh Pineapple Juice
- 1 oz. Espresso



Directions:

Shake and strain into a coupette. Garnish with edible flowers.

### FALL FOR DAQS

Ingredients:

- 1.5 Parts Sailor Jerry Spiced Rum
- 0.5 Part Lime Juice
- 1 Part Pomegranate Juice
- Dash of Grenadine

Directions:

Add all ingredients into a mixing glass with ice, shake and strain into a coupe glass. Garnish with pomegranate seeds.

### MARATHON

Ingredients:

- 2 oz. Bank's Five Island Rum
- 1 oz. Pierre Ferrand Curaçao
- 0.5 oz. Lime Juice

Directions:

Combine all ingredients into a shaker with ice. Shake until chilled and double strain into a coupe. Finish with a lime twist, rub the peel on the rim of the glass and discard.

### HOT BUTTERED BANANA RUM

Ingredients:

- 1.5 oz. of Santa Teresa 1796 Rum
- 0.5 oz. Brandy
- 0.5 oz. Plantation O.F.T.D Rum
- 1.5 oz. Brown Butter Banana Syrup
- 3 oz. Hot Water
- Passion Espuma

Directions:

Add O.F.T.D rum to frothing pitcher and light. Express 2 peels worth of orange oil and add in the remaining ingredients. Mix with milk brother and pour into glass mug. Garnish with an orange twist and cloves.

### THE INFERNO PUNCH

Ingredients:

- 8 oz. White Rum
- 4 oz. Pear Syrup
- 1.5 oz. Pineapple Juice
- 6 oz. Lemon Juice
- 1 o.z Orange Liqueur
- 4 oz. Whole Milk
- 4 oz. Apothic Inferno

Directions:

Place all the ingredients (except the Apothic wine and milk) into a glass container. Stir until all the ingredients are fully combined. In a separate container,



heat up the milk until almost boiling, and slowly pour the cocktail mix into the milk (it will slowly curdle) and let it rest for a couple of hours. Stir for a few minutes, then run the mix through a cheesecloth a couple of times. Store the mix in the fridge. Serve the cocktail over ice, float Apothic Wine over it, and garnish with a dehydrated pear slice.

### **HAVE A GOODNIGHT**

Ingredients:

- 1.5 oz. Mount Gay XO
- 0.5 oz. Pumpkin Spice Agave
- 1 oz. RumChata

Directions:

Shake and serve in martini glass. Garnish with cinnamon-nutmeg sugared rim.

### **SPICED CIDER**

Ingredients:

- 8 Cups of Apple Cider
- 2 Cinnamon Sticks
- 2 tsp. Ground Cloves
- 2 tsp. Brown Sugar
- 2 Cups Spiced Rum, preferably Sailor Jerry

Directions:

Combine all items in a crock pot and heat. The crock pot will heat the cocktail, but will not burn off the alcohol in it. It will also make your house smell amazing. Serve and enjoy.

### **ITALIA LIBERA**

Ingredients:

- 1 oz. Denizen Merchant's Reserve Rum
- 1 oz. Amaro CioCiara
- 1 dash Scrappy's Lime Bitters
- Topo Chico

Directions:

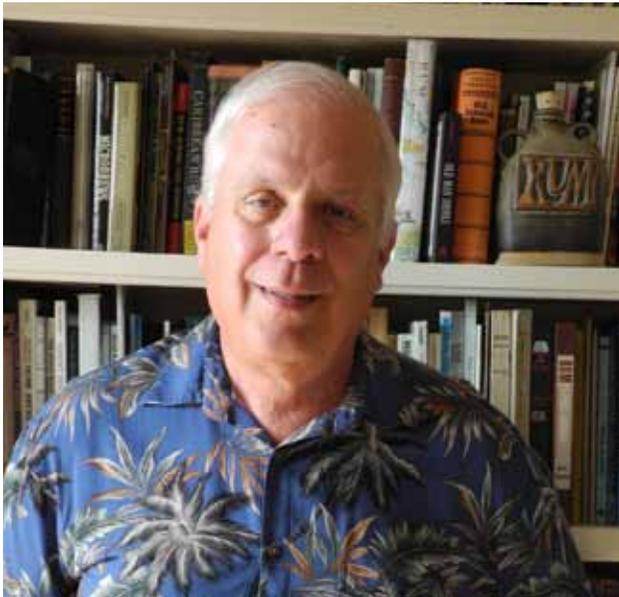
Pour desired amount of Topo Chico in the bottom of a Collins glass. Add the alcohol and bitters. Then ice, ice baby. Garnish with a lime wedge.





# 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](mailto:Mike@gotrum.com).

## KO HANA RUM

Fresh from their farm and distillery in Kunia, Hawai'i, Kō Hana has created the Hawaiian Agricole Daiquiri Collection. Enjoy premium craft cocktails without bar tools, ingredients, clean up, or years of experience behind the bar. Simply serve these chilled or over ice. A perfect gift for the cocktail enthusiast in your life. The collection includes:

- The Classic Daiquiri - The OG classic. A vibrant blend of rum, lime, and a kiss of sugar.
- The Hemingway Daiquiri - Said to be Hemingway's go to cocktail. Their version of this famous grapefruit daiquiri variation.
- The Pineapple Daiquiri - A traditional Hawaiian expression that is both sweet and tropical.
- The Lilikoi Daiquiri - Luscious and aromatic with a hint of tartness. Lilikoi is the Hawaiian word for passion fruit.

<https://www.kohanarum.com>

## MALIBU

Malibu has introduced Malibu Cocktails in a Can, a new range of refreshingly tasty and high-quality

premium canned cocktails made with natural flavors and the brand's signature real Caribbean rum. As the ready-to-drink category continues to grow year-over-year, Malibu Cocktails in a Can offer consumers the opportunity to bring their favorite drinks to any get-together, no matter the season. Available in Piña Colada and Strawberry Daiquiri, these convenient, on-the-go drinks provide fans with that great Malibu taste without the fuss. "We're offering our consumers even more options within the growing ready-to-drink category, especially as they continue to meet with friends on-the-go, as well as outdoors, and are looking to bring their favorite cocktails along with them," said Reshma Dharti, Brand Director of Marketing, Malibu, Pernod Ricard USA. "As the weather cools down, the new Malibu Cocktails in a Can let people sip in that sweet summer vibe (and our classic Caribbean rum) season to season, now in convenient ready-to-enjoy form." Now available at retailers nationwide in 12oz cans, Malibu Cocktails in a Can have an ABV of 7%, perfect for bringing sunshine to your hangouts with friends any time of the year. Malibu's Piña Colada Cocktails in a Can offer a taste of juicy pineapple balanced with sweet coconut flavor and smooth Caribbean rum. Malibu's Strawberry Daiquiri Cocktails in a Can consist of juicy strawberries balanced with subtle lime flavor notes and smooth Caribbean rum. [www.MalibuRumDrinks.com](http://www.MalibuRumDrinks.com)

#### **BARBANCOURT FOUNDATION**

The Barbancourt Foundation, a non-profit organization spearheaded by the Rhum Barbancourt distillery, has named Haitian actor and philanthropist Jimmy Jean-Louis as its official ambassador. Since the late 1990s, the organization has worked actively to give back to the community through projects related to education, public health, environmental protection, culture, and support to the arts. In his new role, the award-winning Haitian actor will work to raise the visibility of the Barbancourt Foundation's projects and how it is working to uplift its community and the population at large. "Jimmy Jean-Louis is a source of pride for all Haitians, an accomplished artist who showcases our heritage around the world. Through his own philanthropic work, he has a deep understanding of our mission to better the conditions of our community through education, health, arts, and sports. We are pleased to collaborate with him toward this common goal," said Delphine Gardere, President of the Barbancourt Foundation. The organization is committed to giving back, having recently signed a five-year partnership with HELP (Haitian Education Leadership Program) to fund university scholarships for Haitian students. The Barbancourt Foundation was also at the forefront of the fight against the Covid-19 pandemic by working with Partners In Health to provide much-needed generators and x-ray machines to hospitals and health centers working around the clock to save lives. The Barbancourt Foundation is currently engaged in community development projects with

the construction of new sports fields, computer labs, full-service health clinics and environmental protection through recycling initiatives. Jean-Louis said "I am very proud to collaborate with Barbancourt, known for its excellence and commitment to community. It is probably the most reputable brand of the country. *Haiti, en avant*". Jean-Louis also serves as Haitian Ambassador at Large. [www.barbancourt.net](http://www.barbancourt.net),

#### **PAPA'S PILAR**

Papa's Pilar Rum has announced a new limited release, "Papa's Pilar Rum Legacy Edition 2021." The new offering features a blend of nine different, hand-selected rums from five sources, the Dominican Republic, Panama, Venezuela, Barbados and Florida. It undergoes Papa's Pilar's proprietary solera, with time in Bourbon barrels, Port wine casks and Spanish Oloroso Sherry casks, and time finishing in rye whiskey barrels and amontillado Sherry casks. Elegantly packaged, collectable and gift-worthy, it is the first in an annual series commemorating Hemingway's legacy and is rolling out in select markets nationwide. The company also announced its "4-Pack Rum Tasting Set" limited release featuring 100ml "handheld" bottles of its flagship rums: Blonde Rum, Dark Rum and Sherry-Finished Rum, as well as its special release Bourbon Barrel-Finished Rum, with a first-of-its-kind, virtual Key West distillery guided tasting experience included. The Rum Tasting Set includes a tasting mat and a QR code leading to a proprietary, virtual tasting experience that takes place at the Papa's Pilar Rum Distillery in the heart and soul of Key West, Fla. Rum enthusiasts can sip Papa's Pilar while learning about the brand history, how the rum is made and how to highlight each expression with signature cocktails. "We are excited about the launch of our new Legacy Series, which will feature a whiskey-finished blend of rums. This style has emerged as a fan favorite over the years, with the 2021 edition celebrating a rye whiskey barrel and Sherry cask double solera finishing," says Ron Call, Master Blender and Distiller, Papa's Pilar Rum. "We are also proud to share our first-of-its-kind Rum Tasting Set that enables rum aficionados to experience a proprietary virtual tasting of our rums in the comfort of their own homes." The Papa's Pilar Rum brand is an homage to Ernest "Papa" Hemingway and his boat, the "Pilar." The rums are crafted in close collaboration with the Hemingway estate, with the company's distillery a stone's throw from where Hemingway docked his beloved boat. They celebrate his legacy as a world-renowned author, hall of fame angler, big game hunter and epic storyteller who was always on the front lines of adventure and never a spectator. The family graciously donates the majority of its proceeds from the rums to causes that are close to Hemingway's heart: adventure, literacy and conservation. <https://www.papaspilar.com/>

## ZAYA RUM

Zaya Rum has announced the launch of two new permanent core expressions, Zaya Cocobana and Zaya Alta Fuerza.

Sourced from the Caribbean region, Zaya is a uniquely versatile aged rum that ignites the senses and evokes a feeling of discovery. With the launches of Zaya Cocobana and Alta Fuerza, Zaya Rum is expanding its portfolio for the first time. Zaya Cocobana is a blend of premium aged rums, including exotic notes of ripe banana, cocoa and hints of natural spices. Zaya Alta Fuerza, meaning "High Force," is an overproof blend of premium aged rums. A force of black pepper and spice are followed by hints of maple, with brown sugar and heat to finish. "While rum may not be considered a top-selling spirit yet, we've seen a rapid rise in sales, as demonstrated when rum sales rose 7% year-over-year in 2019, putting it well above other mainstream spirits like brandy, whiskey and vodka," said Marcel Durand, Vice President of Marketing, Infinium Spirits, Zaya Rum's importer. "Growth is up 8.35% in the premium, super premium and ultra-premium rum categories aided by the rising popularity of craft rum cocktails, as well as dedicated rum bars. We're excited to add Zaya Cocobana and Alta Fuerza to the brand's core lineup as we see it as an opportunity for Zaya to grow and succeed in the space." <https://www.zayarum.com>

## RON ZACAPA

Diageo-owned rum brand Ron Zacapa has added a second expression to its Heavenly Cask collection. The first release in the series in April was Zacapa 23 La Doma, a blend of rums aged in American whiskey barrels, sherry barrels and Pedro Ximenez barrels. The new release is Zacapa 23 El Alma, a blend of aged reserve rums from six to 24 years old that have experienced additional ageing in charred ex-American whiskey casks. Lorena Vásquez, Zacapa's Master Blender, said: "Each of the Heavenly Cask collection celebrate one of the cask types that have been used to age Zacapa 23 by additionally ageing and emphasizing the extraordinary taste sensations they individually create." It will be available in select markets from November including: Italy, Spain, France, Germany, Switzerland, Benelux, Nordics, Czech Republic, Guatemala and Panama, among others. <https://www.zacaparum.com/>

## FLOR de CAÑA

In the much-anticipated, virtual finale of Flor de Caña's Sustainable Cocktail Challenge, Manachain Monaghan from the UK was crowned as the first global champion after competing against more than 30 top bartenders from around the world to create the most spectacular sustainable cocktail. Monaghan, owner of Below Stairs Bar, took the competition's top honor with his original sustainable cocktail creation "Steamship", a zero water-waste cocktail prepared with home-made cacao and lime bitters, coffee liqueur made from re-used Nicaraguan coffee beans and

Fair-Trade certified sugar, drops of saline solution and Flor de Caña 12 Rum, served over a block of ice on a coaster made from dehydrated pear. "I wanted to create a beautiful cocktail that captured the essence of Nicaragua and proved that sustainability can be embraced behind the bar to improve the flavor and experience of our cocktails," said Monaghan. As the first Global Champion of Flor de Caña's Sustainable Cocktail Challenge, Monaghan was awarded the title of "Flor de Caña World's Most Sustainable Bartender" and received US\$10,000. In addition, his original cocktail will be promoted globally by the brand. Carlos Sierra from Colombia and Joe Ngui Wee Kwong from Malaysia earned the second and third spots in the competition, winning a prize of US\$5,000 and US\$2,500, respectively. The competition was judged by renowned industry personalities such as Salvatore Calabrese, "The Maestro" from The Donovan Bar in London; Julio Cabrera from Café La Trova in Miami; and Hannah Sharman-Cox and Siobhan Payne, co-owners and organizers of London Cocktail Week. Each cocktail was evaluated based on four criteria: sustainability component, flavor and appearance, creativity and its backstory and inspiration. "Monaghan fulfilled every expectation of the competition, his cocktail was absolutely amazing, he blew my mind. It's incredible the amount of time and effort he dedicated to make sure that his cocktail was truly and totally sustainable," said Calabrese. The competition challenged top bartenders from around the world to use sustainable ingredients to create amazing and delicious cocktails, made with sustainably produced Flor de Caña rum, a Carbon Neutral and Fair Trade certified brand. Given the success of the first edition, this original competition will return in 2022 as part of the brand's sustainability program "Together for a Greener Future". <https://flordecana.com>

## GOSLINGS

Gosling's has launched a limited release aged rum, Flora Gold, in partnership with Bermudian triathlete Flora Duffy. She won a gold medal at the 2020 Summer Olympics in Tokyo, Bermuda's first Olympic gold medal. MS. Duffy signed 15 bottles, which were auctioned with all proceeds going to the Flora Fund, which supports aspiring Bermudian athletes. A company spokesperson said, "Goslings Flora Gold is released in celebration of Flora Duffy achieving the grand milestone of becoming the first Bermudian athlete to win an Olympic gold medal. This smooth blend of Aged Gold Bermuda Rum represents the sweet taste of victory after years of sacrifice and hard work. With her formation of The Flora Fund, Flora's positive influence extends beyond the triathlon course. The Flora Fund supports aspiring Bermudian athletes achieve excellence. As Bermuda's oldest business, Gosling's Limited recognizes Flora's dedication to the local Bermuda community by donating proceeds of Goslings Flora Gold to The Flora Fund." Each bottle was hand dipped in black sealing wax, signed and numbered by Flora Duffy herself.

The #15 was Flora's "golden" number in Tokyo. On her way to the Women's Briefing and Pontoon Draw, Christian Blummenfelt, a Norwegian male triathlete, advised, "Flora, pick 15, it is the shortest line, it's the pontoon spot I selected!" Flora took Christian's advice and chose the fifteenth pontoon spot as well. The next day Christian won the gold medal for men, and, as we all know, Flora won the women's gold. <https://www.goslingsrum.com/>

### **BACARDI**

Bacardi Limited announced it has donated \$10,000 to The Flora Fund to help aspiring Bermudian athletes achieve excellence in sport. Bacardi has had a long history of supporting sporting events in Bermuda, having hosted the Bacardi 8k for 12 years, in which Flora has participated, and as a sponsor of the 2018, 2019 and 2021 ITU World Triathlon Series. This donation will be another way for the company to continue to support the local community of athletes striving to achieve their full potential. Doug Mello, Managing Director of Bacardi International Limited, said: "Bacardi has been a family-owned company for seven generations and has nearly 160 years of history. We understand the importance of building a legacy and establishing foundations that will serve as the bedrock for those that come after us. We are proud of Flora's achievements as Bermuda's first Olympic Gold Medalist and equally proud that she has established a fund that aims to enable aspiring youth to achieve excellence in sport. These funds are for the next generation, and we hope that it will help others to achieve greatness and continue to build on the legacy Flora has started." Flora and her husband did a ride-by stop at the Bacardi Global Headquarters on Pitts Bay Road, where they were greeted by staff and were presented with the donation. Following remarks from Managing Director Douglas Mello, a cheers to Flora resounded across the grounds as they toasted with Bacardi's specially created Flora Gold cocktail. Mr. Mello said: "We are hopeful that the World Triathlon Sprint and Relay Championships will be rescheduled next year where Bacardi plans to have a strong showing of support. We are excited to watch Flora dominate the competition again and hope that other young local athletes are inspired by her achievements and will benefit from her success." <https://www.bacardi.com/>

### **MOUNTGAY RUM**

Mount Gay Rum, the world's oldest running rum distillery dating back to 1703, announced the release of its newest expression as part of the Master Blender Collection: Andean Oak Cask, the fourth limited-edition in the exclusive series that celebrates over 300 years of expertise and innovation. Created as a celebration of Mount Gay's heritage and tradition in rum making, The Master Blender Collection is released to showcase Mount Gay's expertise and passion for innovation. The annual limited-edition series debuted in 2018 with the release of XO: The Peat Smoke Expression, created

by former Master Blender Allen Smith. In the years following, current Master Blender Trudiann Branker released award winning expressions including 'Pot Still Rum' in 2019 and 'The Port Cask Expression' in 2020. For the 2021 small-batch release, Branker turned to Andean Oak, a non-traditional wood choice, to explore another layer of aromatic complexity. The casks were used for 11 months to finish the ageing of a single batch of rums distilled twice in traditional copper pot still and aged 14 years in ex-Bourbon casks. Branker's innovation began once she had discovered that virgin Andean Oak Casks had never been used in any previous Mount Gay Rum expressions. Over the course of 11 months, she carefully nurtured a specially selected batch of rum until she reached a beautiful marriage of flavors and aromas imparted on the liquid by this unique oak tree, the only oak native to South America. Standing at nearly 82 feet tall, Andean oak trees are found across the mountainous ranges of 18 departments of the Colombian Andes at an altitude ranging from 1,000-3,200m. "I was inspired by the incredible feedback we had following my release of The Port Cask Expression and I wanted to push my boundaries further," remarked Master Blender Trudiann Branker. "Using a totally new cask paired with a traditional pot still rum created something entirely new, bold and layered that I think rum enthusiasts around the world will thoroughly enjoy." <https://www.mountgayrum.com/>

### **PLANTATION**

Team Ferrand is very proud to announce the opening of the world's first floating cellar, imagined and built for ageing rum and cognac in truly unique conditions. The 1948 Freycinet barge was completely restored and equipped by Maison Ferrand to house approximately 1,500 custom 30-liter barrels. She dropped anchor on the banks of the Seine, in Issy les Moulineaux (92), ready to embark on an adventure full of experiments and experiences! The floating cellar is a special place where lovers of fine spirits can acquire their very own barrels and customize them as they wish. Margaux Lespinasse, Project Manager & Private Cask Manager announced "We are setting out on an unusual, innovative and never-before-seen journey, offering everyone the possibility of customizing their own barrel of rum or cognac, and following its evolution as it matures in its floating cellar on our boat. Barge 166 will be a haven dedicated to our community of Private Cask Owners." Maison Ferrand offers everyone the opportunity to own one or more casks and join the crew of Private Cask Owners on Barge 166. Owners can choose a type of barrel as well as the spirits they wish to age in it, from a selection of delicious Plantation rums and Ferrand cognacs. They will then have the opportunity to visit the barge for tastings, follow the evolution of the selected spirit and decide when it will be bottled. Each step is accompanied by the expert counsel of Ms. Lespinasse. <https://maisonferrand.com/>

# RUM ASTROLOGY

by Cris Dehlavi



Chances are, at some point in your life, someone has asked you, "What's your sign?" And, further chances are that you have the answer...but do you actually know what that means? The 12 astrological signs date back many thousands of years, to a time when the Babylonians knew that it took 12 lunar cycles (months) for the sun to return to its original position. They then identified 12 constellations that were linked to the progression of the seasons, and assigned to each of them the name of a person or animal. They divided them into four groups: earth, fire, water and air, based on the earth's daily rotation, and related them to circumstances such as relationships, travel and finances. The Greeks believed that the position of the sun and the planets had an effect on a person's life and future, and many people still today read their daily horoscope in the hopes of finding answers to anything from love to money.

The nuances are vast, but each of the 12 zodiac signs are said to have their own unique personality traits and characteristics, from the most positive to the most frustrating. That being said, we at "Got Rum?" thought it would be fun to pair a rum cocktail to each sign, based on this ancient formula.

## Scorpio the Scorpion

October 23 - November 21

The Scorpio, a *water* sign, is organized, sophisticated, kind, and a perfectionist. Regardless of their bold nature, they are often secretive, but they are always observing behind their withdrawn manner.

How lucky the Scorpio is to have a famous Tiki cocktail named after them! **The Scorpion**, a mid-1900's classic, is most often served as a punch, and is certainly BOLD. Everyone seems to have their own recipe, although rum is of course consistent in all of them. This recipe is from Trader Vic:

- 2 x 750 mL bottles of Añejo Rum
- 2 oz. Gin
- 2 oz. Brandy
- 1 x 750 mL bottle of Dry White Wine
- 16 oz. Fresh Lemon Juice
- 8 oz. Fresh Orange Juice
- 8 oz. Orgeat
- 2 large Sprigs of Mint

Combine all ingredients in a punch bowl, stir well, and allow to sit for at least 2 hours (I prefer it to sit more like 6 hours). Serve over ice and garnish with fresh fruit and mint.





# EXCLUSIVE INTERVIEW

by Margaret Ayala



George Zachary Brinley, Chief Bootlegger, St. Kitts & Nevis.

Luis and I have had the pleasure of meeting many of the pioneers and leading figures in the rum industry, long before they achieved their present success and notoriety. I am thrilled to share this interview with all our readers, as it brings back many pleasant memories, dating back to the first time we met Zach and Bob. They are some of the nicest, most sincere and devoted members of our industry and I am delighted to see them benefiting from their hard work over the years. Their rums are delightful and their story is inspiring!

Margaret Ayala, Publisher



**Q: What is your full name, title, company name and company location?**

George Zachary Brinley, Chief Bootlegger, St. Kitts & Nevis. And we have a cool office that we call our Bootlegging Headquarters in Atlantic Highlands, NJ. Not many people know my first name is really George. I'm the 4th George in a row but was always called by my middle name, Zach.

**Q: What made you decide to get into the rum industry? And why launch in St. Kitts?**

We were just a normal New Jersey family when we stepped out of a small airplane on St. Kitts in 1985 and smelled sweet green sugarcane. I was only 7 years old! My father had decided to open a



semiconductor manufacturing facility on the island nation after he read about their need for employment and a US free trade deal. After 15 years of business, and becoming the largest employer on the island, he was forced to close down the operation. This was the main event that made us look around and realize our love of the island – and the possible opportunity in front of us.

In 2002, we met the local rum-maker Michel Joly, who Baron Rothschild had brought to the island to help produce his CSR brand. The Baron had passed away when we met him and they were going through a tough period, so the timing was good to team up. We decided to open a Rum Shop on the newly constructed Port Zante and to start with higher-end infused flavored rums.

Our goal was the same then as it is now: to create the best-tasting flavored rums in the world.

**Q: Luis and I had the pleasure of first meeting you and your father Bob many years ago, I think it was at a rum festival in Newfoundland, Canada. Back then there were not many rum private labels and the “craft spirits” industry hadn’t been born. Can you tell us how much your operation has changed since then?**

Those were some great memories at that first Rum Festival in Newfoundland! I remember we even ran out of rum early on... we had no idea how much to bring and how tough Canadian customs would be! After winning that Gold Medal we knew we had something special though. We’ve won quite a few more Golds since then!



It is interesting how we started as a small family brand – doing each run as a small batch, and now how every brand calls themselves “Small Batch”! That was the only way we could do it... and it’s actually still the only way we infuse and produce each batch. 10 barrels at a time. The only difference now is that we’re always juggling 3 batches at a time. It smells like a different delicious flavor all around our little St Kitts distillery depending on what we’re bottling. We’re still nearly exactly the same as we were in the beginning, except we know a bit more about this industry and we also have a great team selling our rums in the US. We teamed up with Opici Wine & Spirits in 2015 and it helped us become a national brand.

**Q: What rums do you currently have in your portfolio?**

- Brinley Gold Shipwreck
- **Spiced Rum.** Amber color. Four-year-old, molasses-based rum, aged in oak barrels. Blended with natural vanilla, nutmeg, clove, orange and exotic island spices.
- **Vanilla Rum.** Blended with natural Madagascar vanilla. Sweet, creamy, natural vanilla taste.

- **Coconut Rum.** Blended with natural island coconuts. Authentic tropical coconut taste with no artificial bite and a smooth rich flavor.
- **Mango Rum.** Blended with natural Brazilian mango. Full-bodied fresh mango flavor, notes of citrus and peach.
- **Coffee Rum.** The only coffee-flavored rum sold in the US. Blended with natural Brazilian coffee. Notes of butterscotch, toasted marshmallow, toffee.
- **Lime Rum.** This hand-crafted rum is a blend of pure citrus sweet natural Tahitian lime with premium Caribbean Rum. A delicious “lime-ade” after-taste that sits on your tongue.
- **White Reserve Rum.** Medium-bodied, with a palate of tropical fruit and notes of dark brown sugar. The finish is long, with smooth vanilla and subtle oak.
- **Coconut Rum Cream.** Rich cream followed by flavors of fresh and toasted coconut. It finishes with sweet rum and notes of nutmeg and cardamom.

I can describe each of these in so many ways. I love them all like children. Coconut



is our #1 seller, but Vanilla is right behind it. Coconut Cream is also a huge favorite – especially in the colder months as it is a great addition or replacement to Eggnog. It's a simple version of the Puerto Rican classic "Coquito". For great simple descriptions of each click on the flavor from this page ~ <https://www.brinleygoldshipwreck.com/the-rum>

And now many fans just know us as SHIPWRECK, even though salesmen love to sell us with the family first as BRINLEYS.

**Q: Most spiced rums sold around the world are made using un-aged rum. Your Shipwreck Spiced Rum, however, is made using 4 year old rum. Can you tell us why you did this, despite the increased production cost associated with it?**

We knew Spiced was a competitive category with Captain Morgan dominating

it. We also knew a lot of these Captain drinkers enjoyed higher end craft beers and aged whiskeys. We thought why not start with a richer more high end rum and then infuse with natural vanilla & nutmeg. It gave us a distinct difference and a more "sippable" spiced rum. I like to say .. "Who needs Captain & Coke, all you need is Shipwreck on the Rocks!". Also love jokingly saying "The Capt has been Shipwreck'D!?" Haha!

**Q: Are there plans to add new rums to your portfolio in the future?**

We've had many new flavor and product ideas... and even have a lot of barrels aging that's close to 7 years old now! For the time being, with the pandemic supply shortages (glass, etc...) I think we will hold on and do our best to keep up with growing demand, since we're up 25% for 2 years in a row now!



**Q: Where are your products currently available for purchase?**

All 8 of our Rum varieties are sold nationwide throughout the US, with some states better than others. Our new Rum Locator should help fans locate a supporting store or bar near them ~ <https://www.brinleygoldshipwreck.com/rum-locator>.

In Canada we sell well in Alberta and are in Newfoundland as well. In other provinces we are special order and pushing for store distribution (although it's been a challenge as the pandemic has put a lot of liquor boards on a new item freeze). We also sell on many Caribbean Islands and Cruise Ships, although those sales have ground to a halt with the travel bans.

**Q: You may or may not know this, but I am a HUGE, HUGE sea turtle fan.**

**I understand you have a soft spot for them too as many of them are born right there in St. Kitts. Is there anything you are doing on your end to help our sea turtles?**

We love turtles too! We're so happy we found a way to give back and directly support the St Kitts Sea Turtle Monitoring Network (SKSTMN). We donate proceeds from our annual Rum sales to this group that protects their natural habitats on our island nation. We make a point of visiting and seeing this group in action every time we have a sales group on island – which means getting our Rum salesmen to swim with the turtles and help identify them.

<https://www.brinleygoldshipwreck.com/copy-of-gallery>

**Q: When COVID-19 hit last year how did it affect your operation and how did you overcome those challenges?**



# BRINLEY GOLD SHIPWRECK™



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When the pandemic first hit we were in a bit of shock like everyone else and expected the worst. Luckily, US Alcohol consumption increased dramatically and we were fortunate that the US store sales made up for losses in the Caribbean and on-premise at first. Once outside dining was allowed, our sales did well there as well, since even Craft beer bars gave our Rum Buckets a try in their outdoor tents. They say that Rum is a vacation drink... and I think with all of us stuck in our homes and towns, why not drink your vacation if you can't travel!

After 6-9 months of the pandemic we realized that supply (Glass especially) became more and more difficult to get. Our orders were being delayed by 7 months+. We've managed to stay in stock but it's been a challenge. Also the cost of shipping (especially inland trucking) has skyrocketed up. Overall though, we're ecstatic to have a brand that's loved by so many and that's growing well!

**Q: Is there anything else you would like to share with our readers?**

Hmmm.. Our Spiced Rum has a message on the inside of the label (blurred photo above). I'd tell you all the message here

but think it's cooler if you can drink the rum and then read it!

All the facts are correct. It dates back to the British Troopship that sank off the coast of St Kitts in 1782 when they were fighting the French for the island and its sugar. In addition to that, our White Rum label has 6 shipwreck locations (Latitude & Longitudes) on the front label.

**Q: If people want to contact you, how may they reach you?**

Please feel free to reach out to me directly at zach@brinleygoldrum.com or call me directly at (201) 892-4000. Or they can put a message in a bottle and drop it in the ocean, postmarked for St. Kitts in the Caribbean Sea!

**Margaret: Again Zach, thank you so much for this opportunity and I wish you and your entire team. We wish you all the best!**

Zach: My pleasure!

Cheers!  
Margaret Ayala, Publisher

# CIGAR & RUM PAIRING

by Philip Ili Barake





**M**y 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



## Ice Red Martini

For this pairing I thought of creating a new, simple cocktail, ideal for sunny days, but I also wanted the cocktail to clearly showcase the rum's character. So I started testing different combinations until I arrived at the final version, which I share with you below:

- 2 oz. Ron Diplomático Reserva Exclusiva
- 1 oz. Red Ice Wine

Usually the red Ice Wines are sweet and are easy to pair with desserts or can be consumed neat as a digestif. Many vineyards are now offering Ice Wines in their portfolios, but many of them are simpler versions of the true Ice Wine, which relies on the presence and action of the botrytis fungus to obtain the peculiar taste. For this pairing I selected a Malbec Ice Wine, from a local vineyard, a very affordable bottle since I was planning to use it exclusively as an ingredient in the cocktail.

Try to find a Martini glass, most people have at least one at home. Determine its capacity and, based on it, you can double (or not) the recipe. In my case, I had a small (3 ounces) glass, which is ideal for this type of cocktail, since it is important for the temperature of the drink to remain the same throughout the pairing.

The preparation is very simple, if you don't have a cocktail shaker you can use a large glass instead. Add about 3 large ice cubes and then add the ingredients in a 2:1 proportion (two parts rum to 1 part Red Ice Wine). Stir ingredients and strain into the glass.

The cigar I selected is a Robusto 450 from Hoyo de Monterrey (from



Photo credit: @Cigarilli



Photo credit: @CigarIII

Honduras, not from Cuba). An initial visual inspection it is a Robusto with a Connecticut wrapper that is not very Maduro, with filler from Nicaragua, Dominican Republic and Honduras. Keep in mind that the Cuban brand by the same name usually has a softer, milder body: it is sold in many different formats and is very sought after by smokers familiar with the brand. In this case, based on my experience, I know we'll have a slightly stronger body, which will be perfect for the cocktail we created for the pairing.

Upon lighting up the cigar, the difference between the Honduran and the Cuban versions is immediately apparent: the intensity of this Honduran cigar is between medium and high, even from the first third. This high intensity is exactly what we need for the pairing, since the

cocktail has wine tannins and a strong rum component.

What makes this cocktail very attractive is the simplicity of its ingredients and preparation. You can make it drier if you use a lighter/younger rum, in which case more of the apparent sweetness will come from the wine.

This is another easy pairing, but attractive and unique based on ingredients that don't come together often enough. This cocktail is ideal for the cigar I chose, but should work well with other, similar cigars if you can't find this particular one.

Cheers!  
Philip Ili Barake  
#GRCigarPairing

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[WWW.RUMCENTRAL.COM](http://WWW.RUMCENTRAL.COM)

