

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



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# Got Rum?®

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## September 2020

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FRONT COVER: The Sweetest Gift
INSIDE SPREAD: Sugarcane Dreams

## FROM THE EDITOR

# The Balance Between Tradition and Innovation

Sugarcane is, by weight, the world's largest crop. Despite this commanding volume, until recently, it lacked a complete reference genome sequence, due to the fact that sugarcane also has one of the most complex genomes in the plant kingdom! This genetic complexity is a result of the extreme level of polyploidy involved (the heritable condition of possessing more than two complete sets of chromosomes). The same complexity, however, has in recent years attracted increased attention from the scientific community, so more sugarcane research has been made in the last 4 years than in the previous 40!

Despite the total volume harvested, not all of it ends up being processed into granulated sugar and molasses: much of it is actually crushed, fermented and distilled to directly produce bio-fuel, in the form of ethanol.

As the world's fuel demands increase. there is a lot of pressure being put on plant scientists to develop new varieties of cane that will produce even higher yields of sugar and that will tolerate the changing climatic conditions. But the practice of selecting or inter-breeding varieties for increased yields is not new: it has been carried out for the past two centuries! The varieties of cane originally introduced to the new world are mostly nonexistent now, their echoes are found only in remote areas not touched by industrialized, modern sugar producers. These heirloom varieties still hold in their DNA the ancient keys to millions of years of insect and weather resistance, as well as other traits that may be of value to future growers.



On page 25 we feature the soon-tobe-published work of Professor Noa Kekuewa Lincoln, which exemplifies the importance of preserving sugarcane's ethnobotanical past.

Scientific research, however, rarely survives without assistance from government institutions or income from the private sector, so it pleases me immensely to see Hawaiian craft distilleries committed to identifying, protecting and perpetuating these heirloom canes (see this month's Exclusive Interview, page 52).

Cheers,

Luis Ayala, Editor and Publisher

Linked in 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

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!

## Don Q Reserva Añejo 7 Años

Recently Destilería Serrallés Inc. based in Ponce, Puerto Rico announced that they were releasing Don Q Reserva Añejo 7 Años as a new addition to their portfolio. Working with Silvia Santiago, Senior VP of Manufacturing, and Maestro Ronero Roberto Serrallés, Master Blender Jaiker Soto used a blend of light and heavy column still rums that had been aged a minimum of seven years in used American White Oak barrels to create this new 40% ABV product.

#### **Appearance**

This rum is packaged in the new bottle design (created by the firm Stranger and Stranger) for the Don Q line with the labels displaying the new logo designs. What struck me most about the new design of the bottle and label is that they both, in their own ways, communicate the heritage and legacy of the 155 year old brand. The front and back labels are loaded with information about the product without inundating the consumer with useless marketing particulars muddying the facts.

The rum has a pleasant copper amber color in the bottle and glass. Swirling the liquid creates a medium band that quickly releases some fast moving legs. As the band slowly thickens, it drops a few waves of slow moving legs before beading up.

#### Nose

The aroma leads with a strong caramel note, followed by cinnamon, nutmeg, cacao, toasted almonds, light hazelnut, dried apricots, raisins and honeyed figs. The aroma drifts and the tannins from the oak take over with light astringent char, sawdust and toasted bread.



#### **Palate**

Like the aroma, the first sip is caramel forward as the alcohol lights up the perimeter of the palate. The dried apricot, honey fig notes and oak tannins form a pleasant juxtaposition center palate. As the swirl of flavors settle, they transition and dark cacao notes manifest with cinnamon and nutmeg nipping the tip of the tongue, followed by cherry and raspberry notes followed by cooked green apples augmented by the spice notes. The toasted oak tannin adds a touch of bitter astringency as the flavors fade in a long pleasant finish.

#### Review

When we discuss tropically aged rums I tend to think of the seven to twelve year range as the sweet spot of maturation before the wood tannins really start taking over the flavor experience. Being familiar with the Don Q line I see this product as the missing link in the portfolio as it bridges the gap between the younger products and Gran Añejo. I would even go so far as to say some of the notes discovered during the nose and palate experience reminded me of those that can be found more evolved in Gran Añejo.

Overall, I found this enjoyably complex with an interesting range of sensory experiences for the nose and palate. The fruit and spice dynamics were a pleasant surprise as the robustness of them differentiates them from other Don Q products. I enjoy sipping it neat, but plan on trying it out in different classic and tropical cocktails as I see a lot of potential with the versatility of the flavor profile. Overall great job by the Don Q team, this is a fine addition to the portfolio.



## THE ANGEL'S SHARE

by Paul Senft

### Equiano Rum

Working as a writer for the Spirits Industry has taught me a good many things over the years. One of those being is the importance and value of real relationships/ friendships with people in the industry. These relationships forgo competition and create opportunities for collaboration and creativity. A partnership between Global Rum Ambassador Ian Burrel and Distiller Richard Seale of Barbados Foursquare Rum has led to the creation of the first African and Caribbean rum. Equiano is a blend of two rums, the first is created at the Gray's distillery is Mauritius. Made from local molasses, the rum was aged in French Limousin Oak and ex-Cognac cask for ten years before being transported to Barbados to the Foursquare Rum Distillery. There the rums were vatted and blended to 43% ABV with Foursquare rums that have been aged in ex-Bourbon casks for a minimum of eight years.

#### **Appearance**

The rum is packaged in a squat 750 mL bottle that shares the basic details on the front and back of the bottle. It is sealed with a synthetic cork held by a wooden cap. This is secured to the bottle with a green security strip that notes Equiano is a limited edition product.

The liquid holds a lovely chestnut color in the bottle that only lightens slightly in the glass. Agitating the liquid creates a thick band and drops a series of medium legs over several minutes before the rum finally beads up.

#### Nose

The aroma of the rum delivers an interesting range of experiences. Nosing the glass I found notes of dark caramelized vanilla, raisins, butterscotch, cooked bananas, toasted walnuts, sweet toffee, cherry, fresh cut pineapple, lemongrass, strawberry,

orange zest, lightly charred oak and punctuated by cinnamon and ginger spices.

#### **Palate**

With the first sip the alcohol paves the way with a swirl of caramel and lemon/orange zest. Mid palate, there are an array of spice notes of cinnamon, light ginger, allspice, subtle twist of anise, as well as baking spices balanced with cherry, strawberry, raisin and pineapple notes I found in the aroma. The wood notes are manifest as light char and a mix of oak tannins causes a black pepper note to fade in and out of the profile. The wood notes, transitions into a bittertannin rich finish with toffee and banana nipping around the edges as the rum slowly fades.

#### Review

There is eloquence in the balance of this rum that is hard to achieve in a normal blend, let alone from rums from two distinctly different distilleries. One of the things I judge rum by is how well the aroma and the flavor profile compliment each other. Sometimes there is a real disconnect between them, but in this case the promise the aroma makes to the senses is kept by the flavors discovered on the palate creating an elevated tasting experience.

The rum is named after Olaudah Equiano (famed Nigerian born writer, abolitionist and freedom fighter) and part of the proceeds of every bottle sold goes to the Equiano foundation in his honor. I encourage anyone who is interested, to read up about this man's life and his impact on the modern world.

Currently this rum is available in the United States and Europe and is worth picking up for the unique experience it delivers to anyone who enjoys rum.







## **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

## Homemade Rum Sausage

#### Ingredients:

- 6 lbs. Lean Fresh Pork
- ½ tsp. Red Pepper Flakes
- 1 ½ tsp. Salt
- ½ Tbsp. Ground Pepper
- ¾ Tbsp. Sage
- · 1 Large White Onion, finely chopped
- 1 ½ tsp. Minced Garlic (optional)
- ½ C. Rum
- · 5 Yards of Sausage Casing

#### Directions:

Cut the pork into cubes and then grind, using the fine blade in your meat grinder. Place ground pork into a bowl and add all of the ingredients, except the Rum. Using your hands, begin mixing all ingredients together. Now sprinkle Rum over the meat mixture and continue to mix with your hands.

Attach the sausage casing to the grinder and begin stuffing the casing by refeeding the meat back through the grinder. Twist or tie into links. Refrigerate immediately after or freeze for longer storage. Yields: 50- 3 inch sausages.



Photo credit: www.daringgourmet.com

#### **Sweet Rum Omelet**

#### Ingredients:

- 6 Eggs
- 3 tsp. Water
- Salt
- · Grated Rind of half a Lemon
- 3 Tbsp. Butter
- 4 Tbsp. Raspberry Jam
- Granulated Sugar
- ¼ C. Overproof Rum

#### Directions:

With a fork, beat the eggs together with the water. Add pinch of salt and lemon rind. Melt the butter in a pan and add the eggs. When the omelet is set, slide it onto a cutting board and spread the raspberry jam evenly on top. Roll up and put into a heatproof platter, sprinkling sugar over it. Pour warm rum over the omelet and ignite. When flame dies out, serve on a plate, optionally with a couple of Homemade Rum Sausages (see previous page) or with a sprinkle of brown sugar. Serves 6.



Photo credit: www.mykitchen.co.za

A Research Collaboration Between













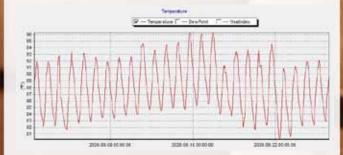


#### Series Overview

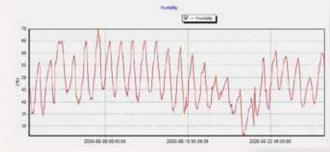
The January 2020 issue of "Got Rum?" covers in detail the goals of this series, as well as, descriptions of the different equipment being used to collect and measure the data.

#### August's Weather

The average high temperature in August was 96F and the average low was 73F. This is 1 degree higher than July's averages. Just two years ago we experienced a record 108F average high temperature in August, so we were happy for the "cooler" temperatures!



The humidity inside the cellar hit a minimum of 25% and a maximum of 70%, with an average of 47% for the month. This was a few percentage points drier than July.



August is historically the hottest month of the year in our part of the world and the forecast confirms this, with high daily temperatures next week expected to be in the low 90s.



Samples representing the condition of the rum inside the barrel, on the 1st day of each month.







The Rum

Color: The month-to-month change in color continues to deepen, but the tannin extraction rate from the barrel has been the most intense during the hottest months (June, July and August).

Aroma and Taste: Just like with the previous month's sample, the oak aroma is also richer and more complex, the tannins are softening, becoming more mellow and pleasant. There is a perceived increase in acidity detected in both the aroma (ethanoic acid) and taste.

pH: The rum that went into the barrel in January of this year had a pH of 7.04. The pH has been decreasing (showing an increase in acidity) since then, the current value is now 4.84.

**ABV**: The ABV went up from 63.40% to 63.62%, meaning that last month we lost more water than alcohol to evaporation.

Join us again next month, as we continue our exploration of this fascinating topic!

## 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 for the past 13 years with my daughter, Desi. I have been running the bar program at "M", of the Cameron Mitchell Restaurant group since 2005. I am currently the President of Columbus USBG as well as a consultant for bars and restaurants nationally.

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.

## The Expedition

Hello "Got Rum?" readers! I hope this article finds you all healthy and safe. It has been a whirlwind 5 months, and I know a lot of people have found new hobbies and activities to keep themselves busy. I am still unemployed due to Covid-19 but have made the most of my time. I am fortunate to live across the street from a beautiful river with a long path and have been walking 15-20 miles a week. I have also taken up rock climbing, and am blessed to have a new group of friends who I climb outside with 3-4 times a week. I have always loved the outdoors-- hiking, fishing, camping.....and as rough as it is not working, I am thankful that it has opened up my eyes to so many wonderful outdoor activities. My brother and I have always had a wanderlust when it comes to exciting adventures and when I talked to him on the phone this morning he was reminiscing about his time as a US Forest Ranger in the Grand Tetons in Wyoming. He said he and his buddies created their own "cocktail" consisting of rich dark coffee and aged rum..... They called it "Crum". The Expedition cocktail not only has the most fitting name but it also incorporates coffee and of course, RUM, so it seemed the perfect drink to write about this month.

Donn Beach is famous for opening the first "Tiki" bar, "Don the Beachcomber" just after Prohibition ended - but he was far more than





just a restauranteur. Some sources say he was born in New Orleans, others say Texas-- but as a young man he was working on a yacht traveling to Australia by way of Hawaii, as well as working on a ship in the South Pacific. He was also a major in the army during WWII and received a purple heart after being injured during an attack on a ship. His first bar was located in Southern California, and later in life relocated to Hawaii where he lived until his death in 1989. Donn loved adventure, travel, and visiting exotic locations.

The Expedition cocktail was created by Martin Cate and each ingredient was certainly inspired by all of these journeys that Donn experienced.

#### Recipe from Martin Cate's book "Smuggler's Cove"

#### Ingredients:

- 2 oz. Blended Black Rum (some of his suggestions include Lemon Hart, Coruba, and Gosling's Black Seal)
- 1 oz. Bourbon
- 1 oz. Fresh Lime Juice
- ¼ oz. Bittermen's New Orleans Coffee Liqueur
- ½ oz. SC Cinnamon Syrup
- ½ oz. SC Honey Syrup
- ¼ oz. SC Vanilla Syrup
- 2 oz. Seltzer

#### Directions:

Add all ingredients to a drink mixer tin with 12 ounces of crushed ice and 4 to 6 small agitator cubes. Flash blend and open pour with gated finish into a tiki mug or glass. Add an edible orchid as a garnish.

As a side note--- I made this myself and used Old Forrester Bourbon, and it was perfect. I also made my own syrup, which I encourage you to do as well. I used ½ cup of honey with ¼ cup of water, 1 cinnamon stick, and 1 vanilla bean. I put it all into a saucepan and put it on the stove on medium heat for about 15 minutes. I removed the cinnamon and vanilla bean and it was a beautifully aromatic and delicious syrup. Because I combined all of the ingredients, you will measure it as 1 ¼ ounces if you do the same. If you can, I would really suggest using the Bitterman's coffee liqueur...it is so good and hard to find a substitute that has the same rich chicory flavors.

Cris



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



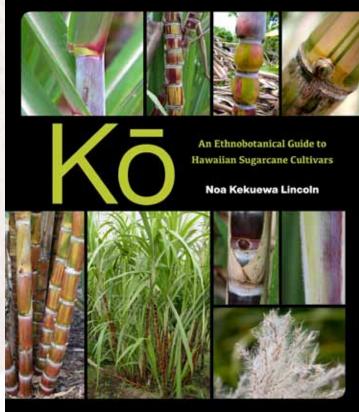
## Kō - An Ethnobotanical Guide to Hawaiian Sugarcane Cultivars

(Publisher's Review)

The enormous impact of sugarcane plantations in Hawai'i has overshadowed the fact that Native Hawaiians introduced sugarcane to the islands nearly a millennium before Europeans arrived. In fact, Hawaiians cultivated sugarcane extensively in a broad range of ecosystems using diverse agricultural systems and developed dozens of native varieties of kō (Hawaiian sugarcane). Sugarcane played a vital role in the culture and livelihood of Native Hawaiians, as it did for many other Indigenous peoples across the Pacific.

This long-awaited volume presents an overview of more than one hundred varieties of native and heirloom ko as well as detailed varietal descriptions of cultivars that are held in collections today. The culmination of a decade of Noa Lincoln's fieldwork and historical research, Kō: An Ethnobotanical Guide to Hawaiian Sugarcane Cultivars includes information on all known native canes developed by Hawaiian agriculturalists before European contact, canes introduced to Hawai'i from elsewhere in the Pacific, and a handful of early commercial hybrids. Generously illustrated with over 370 color photographs, the book includes the ethnobotany of ko in Hawaiian culture, outlining its uses for food, medicine, cultural practices, and ways of knowing.

In light of growing environmental and social issues associated with conventional agriculture, many people are acknowledging the multiple benefits derived from traditional, sustainable farming. Knowledge of heirloom plants, such as kō, is necessary in the development of new crops that can thrive



in diversified, place-specific agricultural systems. This essential guide provides common ground for discussion and a foundation upon which to build collective knowledge of indigenous Hawaiian sugarcane.

About the Author: Noa Kekuewa Lincoln is assistant professor at the University of Hawai'i at Mānoa.

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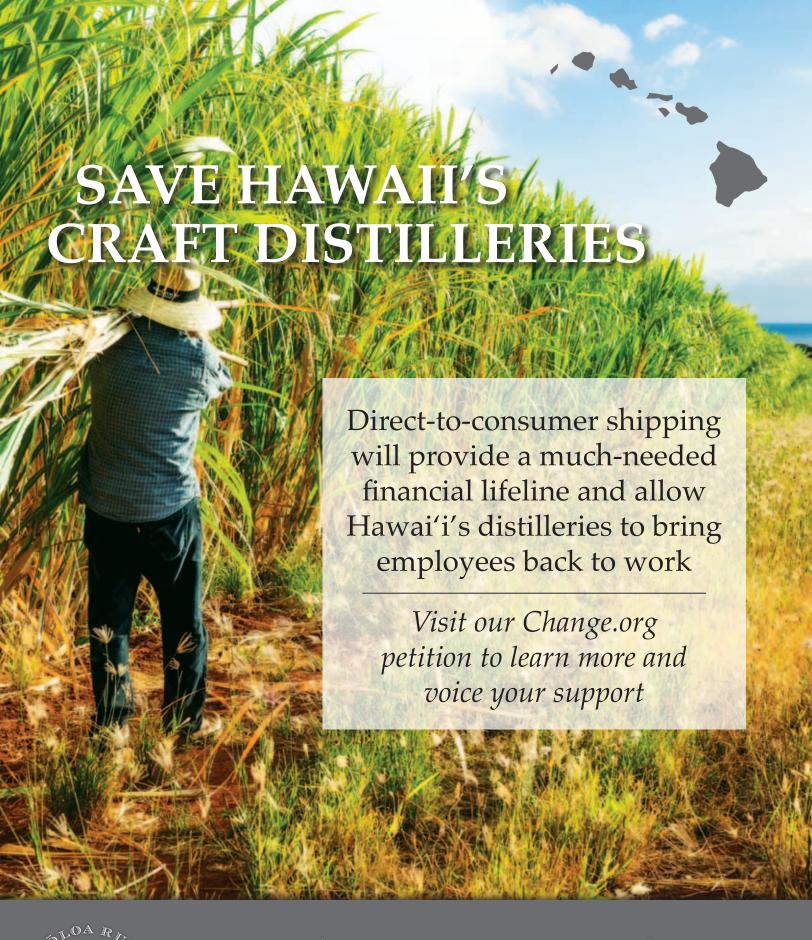


# HOPE

Our best wishes and support to all members of the rum industry

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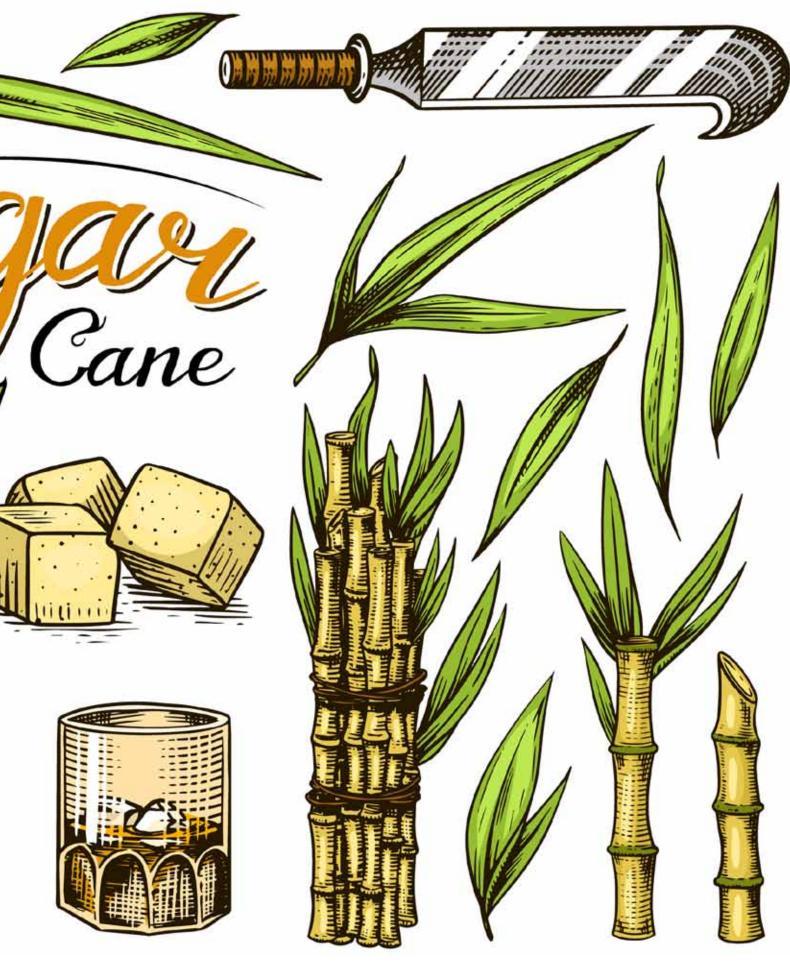








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#### Sugarcane Taxonomy

Sugarcane is a genus of 6 to 37 species (depending on taxonomic interpretation) of tall grasses (family *Poaceae*, Order *Cyperales*), native to warm-temperate to tropical regions of the Old World.

```
Kingdom Plantae - Plants

Subkingdom Tracheobionta - Vascular plants

Superdivision Spermatophyta - Seed plants

Division Magnoliophyta - Flowering plants

Class Liliopsida - Monocotyledons

Subclass Commelinidae

Order Cyperales

Family Poaceae - Grass family

Genus Saccharum L. - sugarcane

Species Saccharum officinarum L. - sugarcane
```

Sugarcane have stout, jointed, fibrous stalks that are rich in sugar and measure 2 to 6 meters tall. All of the sugarcane species interbreed, and today's major commercial cultivars are complex hybrids.

Sugarcane is responsible for around 70% of the raw table sugar production worldwide, with the remaining production coming from sugar beet (in temperate countries). Sugarcane stores energy as the non-reducing disaccharide sucrose, which accumulates in large amounts in the vacuoles of parenchyma cells of stem tissues (up to 23% w/v). This organic compound is especially used for producing table sugar via simple crystallization of sucrose from stem juice and further refining and clarification. Ethanol and spirits such as rum are produced via yeast fermentation and subsequent distillation of the stem juice. Chopped sugarcane stalks are also widely used as cattle feed, especially during dry season when pastures are unavailable for grazing.

Sugarcane is considered a first-generation biofuel crop. In sugarcane-producing countries, most energy converted to ethanol biofuel is derived from the sucrose extracted from squeezing the sugarcane stems and fermenting the juice. However, only a third of the plant's potential energy is extracted using this technology, with the remaining being stored in less readily available compounds, such as the cellulose deposited in plant cell walls.

#### **Sugarcane Harvest**

Hand cutting is the most common harvesting method throughout the world but some locations have used mechanical harvesters for several years. After cutting, the cane is loaded by hand, mechanical grab loaders, or continuous loaders. Cane is transported to the mills using trailers, trucks, railcars, or barges, depending upon the relative location of the cane fields and the processing plants.

Shortly after the cane is cut, it starts to deteriorate rapidly. Therefore, unlike sugar



beets, sugarcane cannot be stored for later processing without excessive deterioration of the sucrose content.

#### **Sugar Production**

The cane is received at the mill and prepared for extraction of the juice. At the mill, the cane is mechanically unloaded, placed in a large pile, and, prior to milling, the cane is cleaned. The milling process occurs in two steps: breaking the hard structure of the cane and grinding the cane. Breaking the cane uses



revolving knives, shredders, crushers, or a combination of these processes. For the grinding, or milling, of the crushed cane, multiple sets of three-roller mills are most commonly used although some mills consist of four, five, or six rollers in multiple sets. Conveyors transport the crushed cane from one mill to the next.

Imbibition is the process in which water or juice is applied to the crushed cane to enhance the extraction of the juice at the next mill. In imbibition, water or juice from other processing areas is introduced into the last mill and transferred from mill to mill towards the first two mills while the crushed cane travels from the first to the last mill.



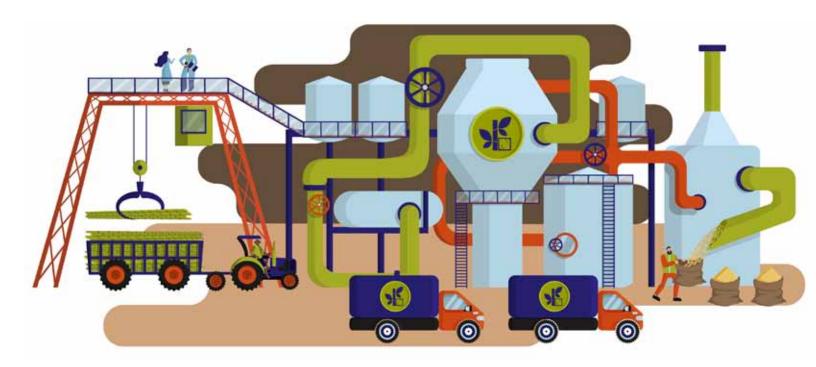
The crushed cane exiting the last mill is called bagasse. The juice from the mills is strained to remove large particles and then clarified.

**Evaporation** is performed in two stages: 1) initially in an evaporator station to concentrate the juice and then 2) in vacuum pans to crystallize the sugar. The clarified juice is passed through heat exchangers to preheat the juice and then to the evaporator stations. Evaporator stations consist of a series of evaporators, termed multiple-effect evaporators; typically a series of five evaporators. Steam from large boilers is used to heat the first evaporator, and the steam from the water evaporated in the first evaporator is used to heat the second evaporator. This heat transfer process continues through the five evaporators and as the temperature decreases (due to heat loss) from evaporator to evaporator, the pressure inside each evaporator also

decreases which allows the juice to boil at the lower temperatures in the subsequent evaporator. Some steam is released from the first three evaporators, and this steam is used in various process heaters in the plant. The evaporator station in cane sugar manufacture typically produces a syrup with about 65 percent solids and 35 percent water. Following evaporation, the syrup is clarified by adding lime, phosphoric acid, and a polymer flocculent, aerated, and filtered in the clarifier. From the clarifier, the syrup goes to the vacuum pans for crystallization.

Crystallization of the sugar starts in the vacuum pans, whose function is to produce sugar crystals from the syrup. In the pan boiling process, the syrup is evaporated until it reaches the supersaturation stage. At this point, the crystallization process is initiated by "seeding" or "shocking" the solution. When the volume of the mixture of liquor and crystals, known as massecuite, reaches the capacity of the pan, the evaporation is allowed to proceed until the final massecuite is formed. At this point, the contents of the vacuum pans (called "strike") are discharged to the crystallizer, whose function is to maximize the sugar crystal removal from the massecuite. Some mills seed the vacuum pans with isopropyl alcohol and ground sugar (or other similar seeding agent) rather than with crystals from the process. From the crystallizer, the massecuite (A massecuite) is transferred to high-speed centrifugal machines (centrifugals), in which the mother liquor (termed "molasses") is centrifuged to the outer shell and the crystals remain in the inner centrifugal basket. The crystals are washed with water and the wash water centrifuged from the crystals.

The liquor (A molasses) from the first centrifugal is returned to a vacuum pan and reboiled to yield a second massecuite (B massecuite), that in turn yields a second batch of crystals. The B massecuite is transferred to the crystallizer and then to the centrifugal, and the raw sugar is separated from the molasses. This raw sugar is combined with the first crop of crystals. The molasses from the second boiling (B molasses) is of much lower purity than



the first molasses. It is reboiled to form a low grade massecuite (C massecuite), which goes to a crystallizer and then to a centrifugal. This low-grade cane sugar is mingled with syrup and is sometimes used in the vacuum pans as a "seeding" solution. The final molasses from the third stage (blackstrap molasses) is a heavy, viscous material used primarily as a supplement in cattle feed. The cane sugar from the combined A and B massecuites is dried in fluidized bed or spouted bed driers and cooled. After cooling, the cane sugar is transferred to packing bins and then sent to bulk storage. Cane sugar is then generally bulk loaded to trucks, railcars, or barges.

Cane sugar is refined either at the same location where it was produced as part of an integrated facility or at separate raw sugar refineries. The initial step in cane sugar refining is washing the sugar, called affination, with warm, almost saturated syrup to loosen the molasses film. This is followed by separation of the crystals from the syrup in a centrifugal and washing of the separated crystals with hot water or a high purity sweetwater. If the refinery is part of the cane sugar production facility, the cane sugar may be washed more heavily in previous steps and the affination step omitted.

The washed raw sugar is sent to a premelter and then to a melter, where it is mixed with high-purity sweetwaters from

other refinery steps and is steam heated. The resultant syrup is passed through a screen to remove any particulate in the syrup and sent to the clarification step. The syrup from the crystal washing, called affination syrup, is transferred to a remelt processing station or reused in the raw sugar washing step.

In the remelt station, the syrup volume is reduced to form the massecuite, and the sugar crystals are separated from the syrup. The separated liquor is blackstrap molasses. The sugar crystals are sent to a melter and then to the clarification step. Two clarification methods are commonly used: 1) pressure filtration and 2) chemical treatment; chemical clarification is the preferred method. Two chemical methods are also commonly used: 1) phosphatation and 2) carbonation; both processes require the addition of lime. The phosphatation uses phosphoric acid, lime (as lime sucrate to increase solubility), and polyacrylamide flocculent to produce a calcium phosphate floc. Air flotation is usually used to separate the floc from the liquor and the floc skimmed from the liquor surface. Carbonation consists of adding lime to the raw melter liquid and then bubbling carbon dioxide (CO2) through the liquor to produce a calcium carbonate precipitate. The source of CO2 is boiler flue gas, which contains about 12% CO2 by volume. The clarifier systems yield either presscakes, muds, or scums which are treated to remove entrapped sugar, and then sent to disposal.

The next step is decolorization, which removes soluble impurities by adsorption. The two most common adsorbents are granular activated carbon and bone char, manufactured from degreased cattle bones. Powdered carbon and synthetic resins are less commonly used. Bone char or activated carbon are used in either fixed or moving bed systems. Spent adsorbent is removed from the bed, regenerated, and stored for reuse.

Some refineries then send the decolorized sugar liquor to heaters, followed by multipleeffect evaporators, and then to the vacuum pans. The sugar liquor from the evaporators is transferred to the vacuum pans to further reduce the liquor volume and form the massecuite. In refined sugar production, the most common boiling system is the four-strike system. When the liquor in the pans has reached the desired level of supersaturation, the liquor is "seeded" to initiate formation of sugar crystals. At this point, the strike is discharged to a mixer and then to the centrifugal. In the centrifugal, the white sugar is retained in the inner basket and the liquor centrifuged to the outer shell.





The sugar liquor is returned to a vacuum pan for further volume reduction and white or brown sugar production. The white sugar is then washed in the centrifugal; the separated wash water (containing liquor and dissolved sugar) is returned to the vacuum pans. The moist sugar from the centrifugals contains about 1% water by weight.

To produce refined granulated sugar, white sugar is transported by conveyors and bucket elevators to the sugar dryers.

As you can see, it requires a lot of specialized equipment and many skilled workers to produce sugar and molasses, but the results of their hard work literally make life sweeter around the world!

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y name is Marco Pierini, I was born in 1954 in a little town in Tuscany (Italy) where I still live.

I got a degree in Philosophy in Florence and I studied Political Science in Madrid, but my real passion has always been history. Through history I have always tried to know the world. Life brought me to work in tourism, event organization and vocational training. Then I discovered rum. I cofounded La Casa del Rum, that ran a beach bar and selected premium rums.

And finally I have returned back to my initial passion: history, but now it is the history of rum. 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 has a terrible and fascinating history, made of slaves and pirates, imperial fleets and revolutions.

All this I try to cover in this column, in my FB profile: www.facebook/marco.pierini.3 and in my new Blog: www.therumhistorian.com

I have published: "AMERICAN RUM A Short History of Rum in early America" (2017) and "FRENCH RUM - A History 1639-1902" (2020). 7.31.1970 - 7.31.2020 BLACK TOT DAY 50 ANNIVERSARY

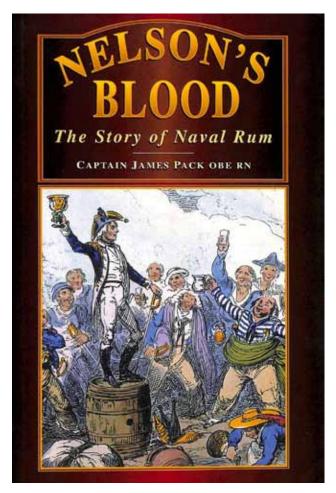
# 4. THE MYTH OF THE SECRET FORMULA

In the three previous articles of this series we have focused on the origin, development and end of the TOT, the daily distribution of rum (or better of Grog) in the British Navy. In this article and in the next, instead, we will dedicate ourselves to dispelling a few myths about the TOT, which are extremely widespread in the Rum World.

The first myth is the so called secret formula of the rum utilized by the Navy to make the grog ration. We know it was a blend of different rums, and much has been written about the real provenance of these rums and the exact composition of the blend. Much has been said and written about the secret formula which gave birth to a special, inimitable product; some even claim they produce today exactly (or almost) the same rum the British sailors used to drink, diluted in the grog ration, until 50 years ago.

Lat's start, as usual in this series, with J.

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Pack's "Nelson' Blood. The Story of Naval Rum" published in 1995.

"The process of blending, therefore, accelerated from this time on until an established blend, primarily of Demerara and Trinidad rums, along with a small portion of other rums was finalized. The precise formula was always a closely guarded secret, and there is scant reference to it. Above all the rum broker had his own particular reason for keeping it quiet"

Nostalgia often plays tricks on you, and even our beloved Pack gives in to it when speaking about this precise, secret formula. And yet, he himself had written shortly before:

"Records reveal that the exclusive brokering rights for supplying rum to the Royal Navy started in 1784 when they were awarded to James Man, a cooper and merchant dealing in a variety of goods imported from the West Indies. The rum, obtained by the broker at about 40% overproof, was delivered to a bonded warehouse from which it was bought by the victualling department. The department then arranged with the Customs and the Excise for the rum to be transferred to the Deptford vats, and later to Gosport and Devonport vats where it was reduced in strength for supply to ships in cask. In 1870 when the laws of England permitted the registration of a business name, the firm was registered as "E D and F Man", taking the initials of the then current partners. The company's name remains unchanged to this day."

So, we have a large trading company which for almost two centuries bought great quantities of overproof rums from several producers, shipped them to London, blended them into a new rum and sold it every year to the Navy. The Navy stored it in huge vats in order to preserve it before casking it, reducing it in strength and sending it to the ships. It was a complex process which involved, year after year, for nearly 200 years, a significant number of businessmen, public servants, clerks, workers, officers, sailors etc. Is it reasonable to think that a precise formula of the blend sold by E D and F Man to the victualling department of the Navy, had it even existed, would remain secret?

There is more. I feel sorry for the many fascinated by the myth, but the rum sold by E D and F Man to the Navy could not possibly be always the same. In the course of time the technical processes of rum production have changed greatly. Therefore, the rum produced has changed too. Suffice it to think that in the past the only distillation equipment available was the Pot Still and that only since the 1830s did the use of Column Stills, slowly, spread. Column Stills that, in the following decades did not certainly remain the same but which obviously underwent a continuous technological development. Therefore, even if E D and F Man got its supplies from the same producers, the rums they purchased, blended and then sold to the Navy would have been different.

Moreover, we know that *E D and F Man* did not get its supplies always from the same producers. It was a normal business company which bought rums from different producers, in different countries, according to the actual availability and the price. Lastly, during the many periods of war communications were difficult and the fleets farthest from Britain often supplied themselves with what was on hand. Pack himself tells us, in other parts of his book, that in certain periods the rum came from Natal, South Africa and also from Cuba and Martinique.

Here is what Pack writes: "The Second World War provided its peculiar problems as, year by year, it became increasingly difficult to obtain rum from West Indies sources. Demands to the broker had to take account of all those puncheons of overproof spirit which German submarines were committing to the seabed. ... Things became so critical in 1943 that the Admiralty was forced seriously to consider discontinuing rum, which, for reason of morale, the board was loath to do. A solution was found in the nick of time by the Treasury's agreement to buy expensive and immature rum from Cuba and Martinique to make up the million gallons that were needed each year. ... Rum from Natal was available in quantity for supply to ships in south east Asian and far eastern waters but, unblended it was far from popular, particularly as 'taste' was rum's most important quality in hot climates. And taste was not Natal rum's strong point." Natal rum was used until 1961.

But, in order to definitely dispel this myth of a precise and secret formula, the best thing is to have another careful look at a part of the minutes of THE ROYAL COMMISSION ON WHISKEY AND OTHER POTABLE SPIRITS (1908) to which I dedicated various articles a few months ago.

(My bold)

TWENTY- FOURTH DAY, Tuesday, July 7th, 1908. Mr. Frederik Henry Dumas Man, called

12992. What is your firm? - E.D. and F. Man, Colonial Broker.

12993. That is a firm of old standing, is it not? – It dates back to 1793.

12994. How long have you yourself been in business? - Twenty-nine years.

12995. What is the nature of your business? — We deal in Colonial produce — sugar, rum, cocas, etc. We have got from three-quarter to seveneighths of the rum trade, and a small fraction of the sugar trade.

12996. Is your trade exclusively in Jamaica rum? — Not at all — any rum.

12997. But a large quantity of it is Jamaica rum? — A large quantity of it is Jamaica rum.

12998. How is that rum that you sell produced? – In various ways. The Jamaica rum is, I think, entirely made in a pot still. The rum from the other countries is chiefly patent still, but there is more than one patent still. There is the Coffey still and some other still.

12999. Are you speaking of rum produced from the other West Indian islands?

– Yes.

1300. In which islands, so far as your knowledge goes, is the patent still employed? – It is employed both in Demerara and Trinidad. Those are the two chief producing countries, besides Jamaica.

13001. Have you any knowledge of a patent still being employed in some of the West Indian Islands? — Oh, yes. Trinidad uses nothing but a patent still.

13002. But other than Trinidad? — I think St. Kitts uses one, but I am not quite sure. We do not hear much about how it is made; we only have to test the quality.

13003. Is there much variation in the quality of Jamaica rum? – Tremendous.

. . .

13007. How do you form an opinion of the value of the rum? – Simply by smell. We mix two parts of water to one of rum and compare it very carefully with other rums. The water brings out the flavours.

13008. You do not use any chemical analysis? – No.

13009. You are employed by the Admiralty, are you not? – Yes, we buy their rum.

13010. Do you buy all the rum for the Navy? - Yes, all.

- - -

13034. Mr. Nolan recommended and pressed on the Commission that no rum coming from the West Indies should be allowed to be sold as rum unless it was made in the pot still? – That is Mr. Nolan's idea, I know.

13035. You are interested in the question generally. What would your view be about that? — I think that is ridiculous. Some rum made in patent stills is quite equal to some made in pot stills. To brand only one sort as rum and the other as something else is, to my mind, ridiculous.

13036. Do you think that would generally be the view of the people who are engaged in the trade of rum generally and not confined to Jamaica rum? – I am sure that would be their view. We once supplied the Admiralty with Jamaica rum (they usually take Demerara and Trinidad) and the sailors did not like it so well.

13037. But you sell more Jamaica rum than anything else, do you not? — No, I do not think so. It varies according the crop. Sometimes there is a big crop of Jamaica rum, and sometimes a big crop of Demerara ...

13038. You do not know which predominates? - What we call the proof rum, that is rum other than Jamaica.

13039. The bulk of the Navy rum, what is that? — That would be proof rum – not Jamaica.

13040. Proof rum, I take it, is an expression of your own over there? — A trade expression. It means to say that the rum is sold per proof gallon.

13041. But that rum is largely patent still rum? — Chiefly patent still rum.

Therefore, in 1908, during a long period of peace and stability, the rums that *E.D.* and *F. Man* purchased from its suppliers in order to blend them and sell the new blended rum to the Navy were not always the same but varied according to the years, the prices, the crops etc.

To sum up, I am sorry for anyone nostalgic (and for marketing guys), but a single, precise, more or less secret, formula of the Navy rum never existed.

Marco Pierini

#### POST SCRIPTUM

As we had predicted, in the past few months the rum world has been flooded with posts, videos, articles, interviews etc. regarding the Black Tot. We have seen serious pieces of historical research, good and less good popular articles, and even some evident marketing operations. Of course I haven't read everything that has been published and in any case I wouldn't dare to pass judgement. However, let me recommend to any readers curious to know more the articles written by Matt Pietrek in his interesting Blog CocktailWonk, https://cocktailwonk.com/ . As usual, Matt's articles are serious, informative, passionate and well written, which does not hurt.



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)



#### **MATERIALS & METHODS**

#### IBA Official cocktail (1)

#### Ingredients:

- Light Rum 1 oz. (30 mL)
- Galliano 0.5 oz (15 mL)
- Triple Sec 0.5 oz (15 mL)
- Fresh Lime Juice 0.5 oz (15 mL)
- Garnish Lime Wheel or Lime Peel

#### Directions:

- Add all ingredients into a cocktail shaker filled with ice
- 2. Shake all ingredients vigorously.
- 3. Strain into a chilled cocktail glass.
- Garnish with Lime Wheel or Lime Peel.

#### DISCUSSION

#### Origin

Written record dictates that the name "Yellow Bird" was first used as a term for a cocktail in 1954 at The Half Moon, a resort in Rose Hall, Jamaica. The original recipe called for rum, crème de bananas, coffee liqueur and orange juice (2). The recipe reads as a delicious concoction of ingredients but lacks a bright yellow tint using modern standards. However, the claim that the cocktail originated in Jamaica remains strong even to today.

With that said, the title "Yellow Bird" has an ardent link to Haitian culture, due to the release of a lyrical poem by Oswald Durand called Choucoune in 1883. The lyrical poem is a fervent dedication of love by a man to a Haitian woman he is in love with and was put to music in 1893 becoming a popular slow meringue in Haiti (3). Fast forward to 1957, Choucoune was rewritten in English and titled "Yellow Bird" and recorded by many artists. The words "Yellow Bird" likely originated from

the Haitian words "ti Zwazo" (little bird) mentioned in the original poem. The most successful incarnation came in the summer of 1961 when the Arthur Lyman Group created an exotica version of the song and could be heard on repeat at the Shell Bar in The Hawaii Village (4). In honor of the song, a Yellow Bird cocktail using Galliano was said to have been served.

As the exotica adaptation of Yellow Bird grew in popularity in Hawaii and the Yellow Bird cocktail continued to be served on cocktail menus at The Half Moon resort in Jamaica, Galliano took out a multi-page advertisement on June 25th, 1972 in The Palm Beach Post further distancing the cocktail's legacy roots to Haiti (5). As part of this advertisement Galliano highlighted a cocktail yellow in color called the Yellow Bird which called for Galliano, white rum, Triple Sec, and lime juice. The cocktail was an immediate hit and this recipe has become the popular and iconic recipe thanks in a large part to the Galliano marketing team.

#### Flavor Profile

#### Rum

The addition of a light rum (white rum) to the Yellow Bird cocktail was strategic by Galliano to allow for the liqueur in the cocktail, which is bright yellow, to shine. The use of a light rum also allows the other ingredients in the cocktail to exhibit the aromatic properties contributing to a wonderful flavor profile. For the most part, the use of light rum in the drink's construction is only contributing to the high ABV (Alcohol By Volume) of the cocktail because light rums generally are low congener and lack the complexity of esters which are typically found in heavier, less rectified rums.

#### Additional Ingredients

#### Galliano

Galliano was created by an Italian distiller and its trademark tall bottle towers over most other spirit bottles on a

cocktail bar shelf. Owned now by a Dutch distiller, Lucas Bols, Galliano remains a sweet liqueur produced at 60 proof (30% ABV) and possesses a vanilla-anise flavor with subtle citrus and woodsy herbal notes (6). The spirit is bright in yellow color because Galliano possesses Tartrazine which is a synthetic lemon tinted yellow dye primarily used as a food coloring.

#### Triple Sec

In modern bartending vocabulary, Triple Sec is a term used to reference any orange liqueur between 20% ABV and 40% ABV. While both Combier and Cointreau claim to be the world's first triple sec producer, the liqueur hails from France and continues to be a popular cocktail additive.

#### Fresh Lime Juice

Much like it enhances other classic cocktails, fresh lime juice is a major source of flavor and aroma for the Yellow Bird cocktail. Lime juice is a citric juice with a very low pH of 2.8. The presence of such a strong acid in the cocktail is a key indicator of sourness.

#### NUTRITION

The Yellow Bird cocktail is a relatively healthy cocktail compared to many other iconic rum cocktails and has less sugar and total carbohydrates as such. Almost a Daiquiri with a splash of Galliano and Triple Sec, the cocktail is deceptive from an alcohol standpoint. The flavor of the cocktail combined with the bright yellow charm of the cocktail masks the high ABV and presence that this cocktail has a high alcohol by volume content.

#### **NUTRITION FACTS**

(Amount Per 1 Fl oz in a 2.5 Fl oz Cocktail)

Calories: 62.8

Total Fat: 0 g

Cholesterol: 0 mg

Sodium: 0.4 mg

Total Carbohydrates: 4.32 g

Dietary Fiber: 0.02 g

Sugar: 2.74 g

#### CONCLUSION

If the world had a cocktail that could be considered a cultural melting pot it would be the Yellow Bird cocktail. The drink has roots in Haiti, was commercialized in Jamaica and Hawaii, and was popularized in the mid-20th century to iconic rum cocktail status in South Florida by Galliano.

With a bright and fun appearance, the Caribbean inspired cocktail was built for the beach and for those that love to enjoy relaxation and the beach

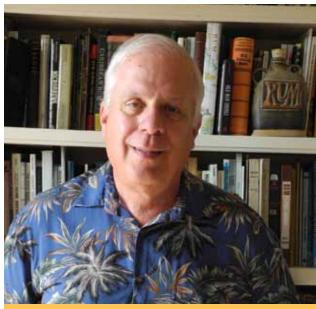
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# RUM IN THE NEWS by Mike Kunetka





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.

#### SPIRITS OF LATIN AMERICA

A James Beard Award-nominated bartender explores the history and culture of Latin American spirits in this beautifully photographed travelogue, with 100+ irresistible cocktails featuring tequila, rum, pisco and more. Through its in-depth look at drinking culture throughout Latin America, this book offers a rich cultural and historical context for understanding Latin spirits. Ivy Mix has dedicated years to traveling south, getting to know Latin culture, in part through what the locals drink. What she details in this book is the discovery that Latin spirits echo the Latin palate, which echoes Latin life, emphasizing spiciness, vivaciousness, strength and variation. After digging into tequila and Mexico's other traditional spirits, Ivy Mix follows the sugar trail through the Caribbean and beyond, winding up in Chile, Peru and Bolivia, where grape-based spirits like pisco and singani have been made for generations. With more than 100 recipes that have garnered acclaim at her Brooklyn bar, Leyenda, including fun spins on traditional cocktails such as the Pisco Sour, Margarita and Mojito, plus drinks inspired by Ivy's travels, like the Tia Mia (which combines mezcal, rum, and orange curacao, with a splash of lime and almond orgeat)

or the Sonambula (which features jalapeño-infused tequila, lemon juice, chamomile syrup, and a dash of Peychaud's bitters), along with mouthwatering photos and gorgeous travel images, this is the ultimate book on Latin America Spirits. Martin Cate, author of the award-winning book, Smuggler's Cove, and owner of the successful rum bar in San Francisco of the same, name gives Spirits of Latin America high praise. "It's clear as soon as you crack the cover that lvy Mix long ago left her heart somewhere beneath the Tropic of Cancer. Her passion for the remarkably diverse spirits, peoples, and lands radiates from each page, and her book (and bar, Leyenda) are a testament to her desire to share them with us. Like the first sip of an ice-cold cocktail on a warm San Juan night, this book refreshes and delights." The book measures 6-3/4 x 9-1/4 inches and has 256

https://www.penguinrandomhouse.com/books/600316/spirits-of-latin-america-by-ivy-mix/

#### **MONTANYA DISTILLERS**

Montanya Distillers has launched a new barrel program offering customers an all-American rum experience. This barrel program allows liquor stores, bars, restaurants, wholesalers, and individuals to hand-select their own private stock of premium Montanya rum. All Montanya rums (Oro, Platino, Exclusiva, and Valentia) are included in the program. "This barrel program allows us to share everything we love about making rum with our customers, from our commitment to small-batch distilling to our unique location in the Colorado Rockies. We designed the program so people can see and taste the rum in person (with COVID protocols) or virtually," said Karen Hoskin, founder and owner of Montanya Distillers. "As a femaleowned, environmentally and socially responsible rum company, it also gives us a way to collaborate with partners who share a similar mission and philosophy, including some of our longtime customers. We look forward to coming together to reach rum drinkers in a creative and personalized way." With Montanya's barrel program, on- and off-premise venues can offer a unique product and also recognize VIP staff or customers by giving a one-of-a-kind Colorado rum experience. Participants of the barrel program will receive:

- Barrel samples from Montanya's rack house to select the rum of their choice
- In-person or virtual training offering in-depth rum education for staff
- The barrel that aged their rum, along with personalized branding for their bottle (if desired) and a customized display sheet that tells the story of the rum
- The option to help bottle the rum and receive a private distillery tour

"We've created the complete experience, which we've made sure can be done in-person with safety measures in place, or virtually," added Rob Richardson, director of sales for Montanya. "We've already had interest from long-time partners looking for a new offering for customers, so we're thrilled to see the excitement already building." Each barrel is

priced in line with the regular Montanya portfolio, with full and half barrels available. The Platino and Oro barrels have 70 cases of rum (400+ bottles), Exclusiva has about 46 cases (280 bottles) and Valentia has about 33 cases totaling 200 bottles of rum. Once a barrel is selected, expect delivery to take 6 to 8 weeks. http://montanyadistillers.com/barrel-program.

#### JAMAICA GOLD SUGAR

The Jamaica Gleaner reported that spirit company J. Wray & Nephew Limited, a subsidiary of the Campari Group, has entered the retail sugar market under a 50:50 partnership with Worthy Park Estate to package and market the sweetener under the Jamaica Gold brand. The brand was acquired from Jamaica Cane Products Sales, a sugar marketing company now in the process of winding up its operations. The terms of the transaction were not disclosed. "This partnership will allow us to provide sugar produced exclusively from Appleton and Worthy Park Estates for the domestic and export markets under the familiar local brand," Jean-Philippe Beyer, Managing Director of J. Wray & Nephew said in emailed responses to Financial Gleaner queries. Worthy Park Estate is involved in the business of commercial production of cane and sugar. It also distributes branded rum. "This joint commercial venture will ensure that there is efficiency in delivering a quality product to our customers," Beyer said. JWN also confirmed that given the partnership, Worthy Park brand will no longer be packaging the product under the Worthy Park Estate name. Beyer noted that the sugar industry in Jamaica has faced several challenges over the years with the declining price of sugar globally, removal of the preferential access to the European Union territories and changes in consumer taste. "J. Wray & Nephew has responded to the bleak outlook by putting measures in place to improve operational efficiencies, reduce the size of its sugar operations and collaborating with other players in the industry such as Worth Park Estate. This is a testament to the Campari Group's commitment to contributing positively to Jamaica's economy and its development," he said. "It is our hope that the Jamaican Sugar industry will show signs of improvement soon. In the interim, J. Wray and Nephew will continue to review our operations and proactively implement corrective action," Beyer added. JWN said it will be establishing a facility at the company's Spanish Town Road, Kingston premises for packaging the sugar on behalf of the companies.

#### JOHN BARLEYCORN AWARDS

John Barleycorn Awards honors the innovative distillers, writers, marketers, designers who cultivate the fertile traditions of the spirits industry. The John Barleycorn Society is an assemblage of the world's top journalists and industry professionals who foster a modern approach to recognizing excellence in the spirits industry from seed to glass. Taste, print and digital marketing, package design, public relations, journalism, social media, event production, filmmaking, and bar design are some of the general categories judged by our select panels. The John Barleycorn Society is dedicated to redefining todays spirits awards

by acknowledging the entire scope of the industry and revolutionizing the process. This year, in the Taste category, two Double Gold Medals were awarded to rums, both from Maison Ferrand, Plantation Isle of Fiji Rum and Xaymaca Special Dry Rum. Gold Medals were awarded to: Iron Goat White Rum, from the Iron Goat Distillery in Texas; Maison Ferrand's Plantation 5 Year Old Rum and Plantation XO 20th Anniversary Rum, both from Barbados; and Coral Cay Distilling's Tommy Bahama Tommy #2 Rum from the Caribbean. https://barleycornawards.com/

#### **NIGHTCLUB & BAR SHOW**

Questex, the parent company of the Nightclub & Bar Show scheduled for October 19-21, 2020 inside the Las Vegas Convention Center, has been forced to cancel due to the current State of Nevada virus mitigation mandate limiting group gatherings to 50 people or less. Nightclub & Bar Show has been the hub for bar, restaurant and nightlife professionals to come together with their passion for hospitality to learn, grow their businesses, and network with their peers, while building lasting partnerships and friendships. The 2021 edition is scheduled to take place June 28-30, 2021 at the Las Vegas Convention Center in Las Vegas, NV. This will be the first time in 34 years the event has been forced to cancel. Our thoughts go out to everyone who has been affected by the current situation and our number one priority remains keeping our entire community safe. Our team is working through all the logistics that are involved with cancelling an event. We understand that you will have questions and concerns. All attendee registration tickets purchased for the original Nightclub & Bar Show 2020 dates will be honored for a full credit towards the 2021 event. Exhibitors will be contacted soon with information. Questex helps people live better and longer. Questex brings people together in the markets that help people live better: travel, hospitality and wellness; the industries that help people live longer: life science and healthcare; and the technologies that enable and fuel these new experiences. We live in the experience economy, connecting our ecosystem through live events, surrounded by data insights and digital communities. We deliver experience and real results. It happens here. Additional updates regarding Nightclub & Bar Show will be published on ncbshow.com

#### **RON IZALCO**

Phenomenal Spirits' Ron Izalco 10 Year Rum has finally come to the United States. The company was founded in 2017 by visionary spirits entrepreneur Karthik Sudhir with the mission of invoking phenomenal moments for phenomenal people through handcrafted, authentic and exceptionally high-quality spirits. To accomplish his mission, Sudhir has assembled a team of

dedicated professionals including distillers, master blenders, brand builders and marketers focused on identifying unfulfilled opportunities in the spirits category and developing phenomenal spirits to fill those gaps. Having identified a gap in the super and ultra-premium rum segments, Phenomenal Spirits set its sights on creating exceptionally high quality super-premium and ultra-premium sipping rums under the Ron Izalco umbrella. Every expression of Ron Izalco is a blend of Central America's finest rums. Straight aged in ex-bourbon barrels in their respective distilleries, the rums are inspired by and dedicated to the people of Central America, its volcanic land and rich black soil which is best suited for growing sugar cane. Ron Izalco 10 Year is the company's first expression to launch in the US. It is a 43% ABV, minimum 10 year aged rum that was first commercialized in 2018 in Bordeaux and has since, quickly caught on in popularity throughout Europe, expanding its footprint through France and in the UK, Denmark and Poland. Since its inception, Ron Izalco 10 Year has received numerous awards giving testimony to the superior quality and craftmanship of the extraordinary liquid in the bottle. In 2018, Ron Izalco 10 Year won a coveted Gold Medal at the San Francisco World Spirits Competition followed by numerous awards in 2019, including: Double Gold & Rum Trophy at the International Spirits Challenge and Master of Rum in the Ultra-Premium category from Spirits Masters. It also received a 98-point rating by Tasting Panel Magazine's esteemed tasting team. When asked what makes Ron Izalco 10 Year so special, Sudhir responded "Curious rum drinkers and enthusiasts are very much aware of premium rums and their taste profiles, but true rum lovers are eager to move on to the next level. They are searching for rum that is evenly balanced and less sweet with full body, complex fruity notes and a long finish. This is precisely what Ron Izalco 10 year has to offer consumers. Straight-aging for 10 years in ex-bourbon barrels with 43% ABV versus Solera ageing like many other regular 40% ABV rums, results in a beautifully balanced rum with an explosion of congeners as it hits the middle of the tongue. We specifically developed the 10-year expression for sipping and to enjoy in high-end craft cocktails and signature pours." Ron Izalco is currently available in Washington DC, Maryland and Delaware through Lanterna Distributors, in California through Liberation Distribution (LibDib), in Illinois through SpiritHub and shipped to 28 states through Curiada's E-Commerce platform. Sudhir added, "At Phenomenal Spirits, we are on a very focused mission to create exceptionally high-quality spirits. To help guide us forward, we have recently onboarded Matt Witzig, Co-founder and Master Distiller of Joseph Magnus Distillery. Matt is working along with me to build our next ambitious and very exciting Rye whiskey brand finished in Ron Izalco Cask, which is due to be launched in September of this year." Phenomenal

Spirits has invested in building its own blending facility to achieve scale and operational efficiency. The company is fully functional which allows Phenomenal Spirits to control quality and consistency along with all aspects of product development. Sudhir concluded, "We believe the passion of our mission is evident in every drop of Ron Izalco 10 Year along with the other spirits we will be introducing. Even better, it is a thrill to experience just how much consumers, retailers and on-premise operators agree and are embracing the realization of our dream." Phenomenal Spirits is an idea, vision and an incubation platform to develop exceptionally high quality super-premium and ultra-premium spirits. The team consists of phenomenal distillers, master blenders, brand builders and marketers with an undying mission to invoke phenomenal moments for phenomenal people through phenomenal spirits.

http://www.phenomenalspirits.com

#### **ABELHA ORGANIC CACHACA**

The Responsible Trading Company & Fazenda Vaccaro Farm introduced Abelha Organic Cachaça in New York, New Jersey and Connecticut this summer. The sustainable, delectable, and artisanal cachaça is made with care for the land and respect for the farmers who tend it. With its smooth, sippable, and socially-conscious character, Abelha has already earned placements in world-renowned bars and restaurants throughout Europe and Asia. "Cachaça is an amazingly diverse and interesting category," says Tom Stockley, co-brand owner. "I'm excited and proud to introduce Abelha Organic Cachaça into the U.S., with its hugely diverse cocktail culture, high passion for unique and quality spirits, and eclectic mix of renowned venues." Abelha ("Bee" in Portuguese) is named for the hundreds of Brazilian honey bees that drink the fresh sugarcane juice during the juicing process. It also pays homage to the hardworking team behind Abelha, who run a self-sufficient, communitydriven and sustainable farm. All waste is reused in future farming, the cars and tractors on the farm are powered on the byproducts from the distillate, and the team is always looking to improve organic technologies and infrastructure. The proliferation of South & Central American spirits, along with more home bartenders experimenting with different types of spirits, makes this an ideal time to introduce Abelha Organic Cachaça to the States. The interest in organic spirits also continues to grow, as well as the move to make cachaça a distinct spirit category in the U.S. Abelha Organic Cachaça is produced in Rio de Contas on the border of the Chapada Diamantina National Reserve, in Bahia, the northeast region of Brazil. Marcos Vaccaro, master distiller and creator of the first organically certified cachaça in Brazil, created Abelha, on his fazenda (farm), in partnership with U.K.-based Responsible Trading

Company, whose values and motivations aligned with his own. Together, they're on a mission to train and certify local Brazilian farmers in organic sugar cane production, safeguard traditional and natural farming techniques, and create the highest quality organic cachaça. Abelha Organic Cachaça is made with cane, care, and craft. The brand is committed to the highest standard of production at every step of the process. Abelha has no added sugar or additives of any kind. The cachaça is organically certified in both the growing of the sugarcane and the distillation process at international standards. Only natural fertilizer is used, with no pesticides. The sugar cane is grown on sandy highland soils where the high temperature differential between day and night, the fertile soil, and crystal-clear spring water enable high quality sugarcane to grow. The sugarcane fields are cut in sequence by hand according to sugar content readiness and ripeness because, once cut, the sugarcane must be juiced for fermentation within 24 hours. Following fermentation, the cachaça vinho is distilled in traditional 800-liter alembic, copper pot stills. The cachaça then hits the road for its long twelve-hour journey from farm to port and beyond, bringing this extraordinary spirit to the rest of the world. Abelha Prata, the silver expression, is a full-flavored artisanal cachaça, with an intense, fruity, aromatic nose, fresh sugar cane and stone fruits on the palate, and a smooth dry finish. To create the distinctive character of Abelha Prata, the cachaça is rested for 6 months in open steel tanks, allowing the by-products to evaporate and oxidize, which gives the cachaça its signature bouquet. No sugar is added, and there are no impurities or toxins in the cachaça, resulting in fresh aromas when you open a bottle and pure flavors when you take a sip. Abelha Ouro, the gold expression, is a complex yet approachable aged cachaça. The honeyed nose is brightened with notes of tropical fruit, and the palate is rich with stone fruit, balsamic and spice notes. This remarkable flavor profile is achieved by aging the cachaça for three years in 65-gallon Garapeira casks; a native Brazilian ash, Garapeira is highly valued by cachaça producers because it enhances the natural flavor of the spirit with a multifaceted layer of sweetness and spice. Abelha Cachaça was founded in 2009 by brothers Hal & Tom Stockley, alongside Anthony Goh & Marcos Vaccaro. Abelha Organic Cachaça is produced in Rio de Contas on the border of the Chapada Diamantina National Reserve, in Bahia, the northeast region of Brazil. Marcos, master distiller and creator of the first organically certified cachaça in Brazil, created Abelha and his fazenda (farm), in partnership with the U.K.-based Responsible Trading Company, whose values and motivations aligned with his own. Launched in the US in 2020, Abelha plans to expand into more states as soon as possible. Abelha Organic Cachaça is imported & distributed by MHW (mhwltd.com) in New York, New Jersey & Murphy Distributors in CT. https:// abelhacachaca.com/

## **RUM ASTROLOGY**

ov 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.

#### Virgo the Virgin

August 23 - September 22

Virgo's are organized, sophisticated, kind, and delightful to chat with. Virgo's are one of the earth signs, inquisitive and naturally intuitive. The Virgo needs balance in their lives and are excellent teammates in work and social activities.

I have always thought of the Mary Pickford as a sophisticated, balanced cocktail and it was the first one that came to mind for the Virgo sign. Mary Pickford (known as "America's Sweetheart") was a silent movie actress, and cofounded the United Artists Film Studio with Charlie Chaplin and her famous husband Douglas Fairbanks.

#### Ingredients:

- 1.5 oz. White Rum
- 1.5 oz. Pineapple Juice
- .5 oz. Luxardo Maraschino Liqueur
- .25 oz. Grenadine

#### Directions:

Shake all ingredients well with ice, strain up in a martini glass or coupe. Garnish with a cherry.



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# 3rd Annual RUIM And The Environment AWARDS OPEN CALL



### **EXCLUSIVE INTERVIEW**

by Margaret Ayala



Being a rum producer means different things to different people: to some, it means owning/operating a distillery, to others it means also producing sugar and fermenting molasses. Yet there is a very small group of people for whom it means planting, growing, harvesting and processing the cane, for the sole purpose of making rum, not sugar. I'm



very pleased to share this interview, it exemplifies complete and uncompromising commitment in rum production.

Margaret Ayala, Publisher

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

Robert Dawson, Co-Founder, Kō Hana Distillers, Kunia, Hawaii

Q: What inspired you to get into the spirits industry and why rum?

When I moved to Hawai'i in 2008 with my family, we really wanted to do something meaningful here. Hawai'i gave us so much aloha, we wanted to give something back. I decided to explore opportunities related to agriculture and upon learning of the amazing 1,000-year history of sugarcane in Hawai'i dating back to the original Polynesian seafarers, I was hooked. I was already a big fan of rum, and rum being the spirit



distilled from sugarcane, it seemed like fate and destiny to learn about these ancient canoe plants so important to my new home and the idea for a farm-to-bottle rum distillery was born. I met my business partner, Jason Brand, in 2008 and after years of brainstorming and learning together, we officially launched our rum distillery in 2011.

# Q: For those of us outside Hawai'i, your company name seems very exotic. Can you tell us more about it?

Kō is the Hawaiian word for "sugarcane." Hana is the Hawaiian word for "work." Together, they mean "the work of the sugarcane," which is our Hawaiian Agricole Rum.

## Q: Where did you gain the knowledge needed to launch a distillery?

As a company, we mostly learned by doing under the mentorship of experts ranging from local agricultural scientists to ethnobotanists specializing in native Hawaiian sugarcane to craft distillers across the country. I also enrolled in a formal distiller's course in Seattle to learn the basics of craft distillation under the guidance of Rusty Figgins, one of the most respected distillers in our industry. On each step of this journey, we reached out to experts in their respective fields and essentially created an apprenticeship for ourselves with carefully selected mentors who taught us to grow the cane, crush it to juice, ferment it, distill it, and age it



before bottling and labeling it by hand. We started with experimental sugarcane farms for about two years before launching our distillery. Farming is the true cornerstone of Kō Hana.

# Q: Most rum distilleries do not grow, harvest and process their own cane. Why did you decide to do so and where did you gain the knowledge needed?

We made a conscious decision to grow our own sugarcane because no one else was growing the heirloom varietals we wanted to use to make rum. The original Polynesian settlers brought Kō (sugarcane) to Hawai'i with them nearly 1,000 years ago. To bring anything with you on a 3,000 mile ocean voyage at that time, it had to be important to you. Kō was an incredibly significant "canoe plant" as it was used both medicinally and spiritually in Polynesian culture.

The specific varietals they brought had a rich history and vast cultural significance. When the western world happened upon the Hawaiian Islands, they saw how well sugarcane grew here. The earliest colonial industry in Hawai'i was the creation of the sugar plantation that transformed the islands and culture completely. Sadly, during this transformation, much of the beauty of pre-colonial Hawai'i was lost. Kō was one of those things put aside and forgotten. The plantations brought with them (or developed locally) hybrid sugarcane varieties that had higher yields and required less attention when farming them. The original canoe plants disappeared into botanical gardens and Aunty's back yard. As a result, we had to reach out to these far flung sources to find the seed cane and grow the native Hawaiian sugarcane we wanted to use to make the most authentic local rum. In early 2009, we worked with the Hawai'i Agricultural Research Center (HARC) to explore techniques for growing sugarcane. They introduced us to Kō, and we made it our mission to find and grow every variety of Kō that we could. On this journey, we met Dr. Noa Kekuwa Lincoln in 2009 when he was pursuing his ethnobotany doctorate at Stanford. He was born and raised in Hawai'i, and no one is more passionate about the preservation of Hawaiian plants than he is. We hit it off immediately, and we got right down to the business of finding and planting as much Kō as we could, genetically testing each strain.

In 2008 when we first embarked on this grand adventure, most people had no idea sugarcane was brought to Hawai'i by the original Polynesian seafarers. Today, I think just about every distillery in Hawai'i has a Kō garden and is teaching this history thanks to Dr. Lincoln's incredible efforts.

Q: You've decided to take a "Rhum Agricole" approach to making rum, at a time when sugar mills are not operating in Hawai'i. Was this a philosophical or quality-driven decision, as opposed to a pragmatic one?

We love the complexity of true cane juice spirits. Cachaça, Clairin, and Rhum Agricole stood out to us as the benchmarks of what we hoped to create. The amazing diversity of Hawaiian Kō could only be showcased through a pure cane juice rum. Each unique heirloom variety of Kō not only looks different, but also has a truly unique flavor. They vary in sweetness and terroir just as grapes do when making wine. Using anything other than freshly pressed sugarcane juice would be like making wine from grape juice concentrate. We knew this was the hard way, but we also knew it was the only way. This is why we started a farm before we built a distillery. We made a conscious decision from the beginning to have a vertically integrated

farm-to-bottle operation with our own fields of sugarcane.

Q: If sugar mills start producing sugar again, making local molasses available, will you make rum from molasses as well or will you stick to the Agricole approach long term?

Cane juice from heirloom Hawaiian Kō is the only thing we will use to make rum at Kō Hana. This is something we will never compromise.



Q: What do you say to Rhum Agricole producers in Martinique, who are fighting hard to keep the "Agricole" denomination from being used outside their region?

We received our "Hawaiian Agricole" designation from the TTB in 2013 when we went to market with our KEA rum.



For the last 7 years, we have proudly used this term to describe our unique style of making rum from freshly pressed native Hawaiian sugarcane juice. Back then, there were really only two of us making a pure cane juice based spirit in the United States. St. George had their California Agricole from cane they grew in the Central Valley and we had Hawaiian Agricole. The term Agricole, which means "agricultural" in French, honors the traditional French style of rum making, while creating something uniquely Hawaiian from the field to the glass. We do not use the French spelling of Rhum, and we do not preface Agricole with Rum as others have chosen to do. Hawaiian Agricole is who we are and have always been. We are true to the ideal that only freshly pressed sugarcane juice be used in everything we make. No shortcuts, no refined sugar, no molasses, no blending imported spirits. We only make rum one way, and that is the

Hawaiian Agricole way. Farm to bottle every time.

## Q: What rums are currently in your portfolio?

We will soon be offering 5 rums in our portfolio, and our newest additions of KILA and KOA should be available within the next few months. All of our rums are bottled using single varietals of heirloom Hawaiian Kō. The name of the cane is displayed individually on every bottle. The varieties have unique flavor and aromatic properties making each bottle special and varied.

- KEA is our white rum, which is rested in stainless steel for 90 days and bottled at 40% ABV.
- KOHO is our barrel aged rum, rested in new American oak for 24 months and bottled at 45% ABV.

- KILA, our Distiller's Finish, is rested for 18 to 24 months in American oak and then finished in a variety of individual casks for a minimum of 6 months. Finishing casks previously held Pinot Noir, Bourbon, Sherry, Port, or Madiera. KILA is bottled at cask strength of 56-60% ABV.
- KOA is our Koa Barrel Aged rum that is rested for 24 months in a second use Kō Hana rum barrel and then further aged in an endemic Hawaiian koa wood cask (Hawaiian Acacia) for at least 6 months. KOA is bottled at cask strength of 56-60% ABV.
- KOKOLEKA, our chocolate and honey rum, starts with our base spirit which is macerated with locally grown Hawaiian cacao and lightly sweetened with locally sourced Hawaiian Honey. KOKOLEKA is bottled at 30% ABV.

#### Q: Where can people buy your rums?

We ship to most states from Hawai'i through a fulfillment partnership with Speakeasy, and our products can be purchased online at www.kohanarum.com.

We also have an extensive list of retail partners, some of whom may provide shipping. These establishments can be found at www.kohanarum.com/where-to-buy-khana-rum.

## Q: Do you have plans to add more rums to your portfolio?

The KILA and KOA products are new additions to our portfolio. Previously, KOA was the distiller's select cask strength rum we offered. We recently started experimenting with finish aging in Koa wood barrels, and we quickly realized we had something very special on our hands. We decided to create two different cask strength offerings. The finish aging for KILA will be flexible and a fun way to showcase different flavor profiles created by varied second use barrels. The KOA product will only finish



age in Hawaiian grown and made casks of endemic koa wood.

We are constantly looking for new ways to bring the unique flavors of Hawai'i to the world. There will certainly be new products in the future that expand our farm to bottle offerings.

# Q: The food and beverage industries have been hit hard by the Covid-19 pandemic. How has it affected your business?

Like most businesses across the country, the effect of the pandemic has created significant challenges for us. What makes us truly unique is the fact that we only make spirits from sugarcane we grow on farms right here in Hawai'i that we manage ourselves. We are 100% dependent on our farms, as we do not import any ingredients or bulk spirits at all. We are not simply blended in Hawai'i,



we are truly 100% grown, distilled, and bottled in Hawai'i. We take pride in the fact that we don't take any shortcuts. This means we have to maintain our farms while revenue has sharply decreased following a greater than 98% decrease in tourism and the closing of many local bars and restaurants. We can't just stop the next shipment of molasses or grain neutral spirits while we wait out the pandemic and sell from our existing inventory. We have living plants that need water and care no matter the amount of rum we sell. Fortunately, we have a great farm team, and we are getting through it one day at a time. We hope to come out stronger and better than ever once the crisis is over.

Q: Last month we published an ad prepared by Koloa Rum Company asking the public to help Hawaii's craft distillers (your company was featured in the ad as well). Can you tell us how important this request for help is and have you seen any support since then from the government?

Any assistance we can get from the community to nudge the government toward easing our ability to deliver our products directly is critical right now. Koloa CEO Bob Gunter's efforts have been applauded by every alcohol manufacturer in Hawai'i, and we certainly appreciate it. We are all facing very tough times and it is nice to see the beer and spirit community rally together. So far, no changes from the Governor's office have happened, but we remain hopeful.

# Q: Do you offer tours at your distillery? If so, are reservations required?

During the pandemic, distillery tours are offered Friday through Sunday from 11:00 AM to 5:00 PM for groups of up to 5 people. Reservations are recommended and available online, but walk-ins are welcome. We offer tastings without the comprehensive tour on Wednesday and Thursday from 11:00 AM to 5:00 PM. These offerings are subject to change pending evolving government restrictions as we continue to deal with the pandemic in Hawai'i.



Previously, we offered tours daily, and we hope to resume our pre-COVID-19 schedule once it's safe for guests and staff to do so. Please call the distillery to confirm hours and tours prior to your visit (tel: 808-649-0830).

# Q: How has the visitor experience changed, before and after the pandemic started?

Prior to the pandemic, we were open 7 days a week from 10:00 AM to 6:00 PM with tours every half hour for groups of up to 25. We are now open Wednesday to Sunday, and we only offer tastings on Wednesday and Thursday. Small group tours for 5 or fewer are offered on Friday through Sunday. We require masks for all of our guests and staff. Our tasting room attendance is down about 80% compared to pre-pandemic levels since Hawai'i remains essentially closed to visitors with the 14-day quarantine for all incoming travelers. We are seeing a lot of local support, however, for which we are grateful.

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

The best way to reach us is email: info@kohanarum.com. We try to respond to everyone, but please be patient right now if it takes us a little longer, as we are operating with reduced staff as a result of the COVID-19 pandemic.

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

I just want to say how grateful we are to all of our fans and supporters. Every online sale or bar/restaurant that puts us on their menu means more to us than ever before. We can only get through this crisis with your help. Mahalo nui loa from our ohana to yours.

Margaret: Again Robert, thank you so much for this interview and I wish you and your team much success.



# CIGAR & RUM PAIRING by Philip III Barake





My name is Philip III 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

#### 10 Lot 23

For this pairing I didn't want to search through cocktail recipes: I wanted something simple and straightforward. Among the options I spotted a bottle of Bacardi 10 Year Old, which I had opened recently and I imagined its potential paired with a medium-bodied cigar. It is possible that the cigar I selected is slightly more intense, but it was love at first sight so I went with it.

When I first saw the bottle of Bacardi Gran Reserva 10 Year Old, I saw a cigar band (more precisely a "puro" band) around the bottle's neck. It is a visual reminder that Bacardi was born in Cuba, a land also known for its rums and, even though Bacardi is not made there anymore, it will always be part of its history.

The cigar I chose was the Toro (6" x 50) from the Lot 23 line from Perdomo Cigars. It is a cigar from the Estelí Valley in Nicaragua. As the name implies, it is made from tobacco leaves grown in Lot 23, near the cigar factory. Just like a Gran Chateaux in the world of wines comes from a specific lot, throughout the years Lot 23 has been the birthplace of many cigars of different ages. Before lighting it up, I examined it and can indeed tell that it has been aged at least 4-5 years. The complex aromas coming from the foot of the cigar (the end you light up) are a giveaway. The cigar has Nicaraguan filler and Connecticut wrapper.

I gave the cigar a "V" cut (I really like the draw you get with it) and, once lit, it had a textbook medium-intensity body. Towards the end of the second third, the intensity increased a notch, but it was still very enjoyable. I had already



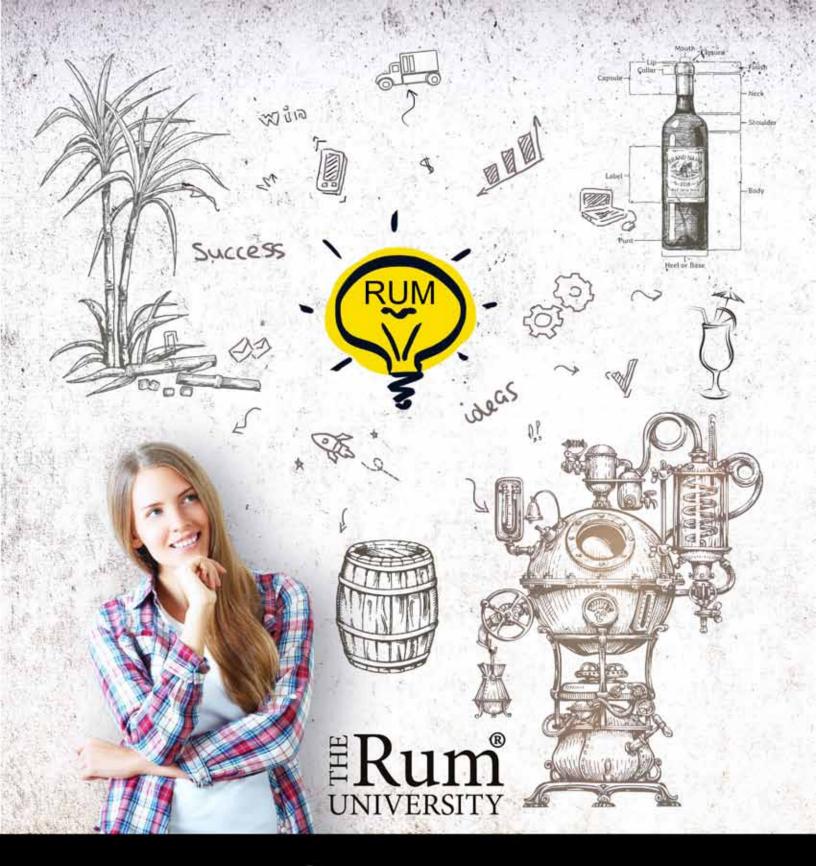


started sipping the rum a few minutes before lighting up the cigar. It is a clean blend of rums, with notes of bananas and pears, a bit oxidized, accompanied by hints of vanilla and soft caramel from the charred barrel aging.

There is great synergy between both products from the very beginning, a great draw, beautiful light grey ash and the tobacco notes start to develop complexity, pairing up with the rum in a very classy way, with prolonged aftertaste. Neither the rum nor the cigar attempt to overpower the other, resulting in a very pleasant pairing that lasts for about an hour.

Philip IIi Barake #GR CigarPairing







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