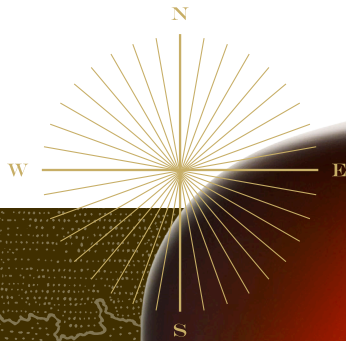


3
BADGE
Mixology
★ ★ ★



95
POINTS

Wine Enthusiast

93
POINTS

Tasting Panel Magazine

DOUBLE
GOLD
MEDAL

*Spirits International
Prestige Awards*

NAMED FOR A WOODEN SCHOONER FAMED FOR SMUGGLING RUM DURING PROHIBITION, THIS AMBER RUM HAS A RELATIVELY LIGHT FEEL FOR A SPIRIT AGED A FULL 12 YEARS. FLAVORS AND AROMAS RUN TO HAZLENUT, COOKIE DOUGH, BROWN SUGAR AND VANILLA, PEPPED UP WITH DARK CHOCOLATE AND ESPRESSO. -WINE ENTHUSIAST

DOMINICAN RUM
KIRK and SWEENEY
SANTIAGO De Los CABALLEROS, D.R.
12^{YEAR}

★ TASTING NOTES ★

Aroma

This deep mahogany colored rum presents a sweet aroma balanced heavily toward cane honey, with earthy sugar cane undertones, along with a hint of vanilla, luscious toasted oak, caramel and dried fruits.

Taste

Initial taste reveals a nectar-sweet quality, leading to a weightier body that indicates substantially aged rum that's serious in character but not overbearing. Light notes of vanilla and wood hit the palate transforming into an incredibly smooth offering.

Finish

Bold, ripe, and sweet vanilla flavors evolve near the end, providing a smooth, long and luxurious finish.

Alcohol

80 PROOF / 40% ALC. BY VOLUME

Bottle size

750 ML

*Suggested
Retail*

\$39



★ INSPIRATION

KIRK AND SWEENEY [★] was a wooden schooner, best known for smuggling rum from the Caribbean to the Northeast during the early years of Prohibition. In 1924, it was seized off the coast of New York with a massive amount of rum aboard. The schooner was subsequently renamed “Chase” and pressed into duty as a Coast Guard trainer, serving until the late 1940’s when it was retired and salvaged.

★ DESIGN

The bottle and the raised cork were inspired by the elegantly squat 18th-century *onion* bottles, which typically contained rum. These beautiful bottles were sometimes encased with hemp netting which could be used as a handle or to hang the bottle from a ship beam.

Playing off the concept of global navigation, an antique nautical map of the main rum smuggling route is silkscreened around the circumference of the bottle. The neck features a photo of Kirk and Sweeney and a Coast Guard styled citation with the batch and bottle number. Along with the ornate logo and the safety seal printed to look like nautical brass, the design serves as a reminder of the risk so many were willing to take for a good taste of rum during the 1920’s.

★ PRODUCTION ★

Handcrafted in the Dominican Republic, this rum adheres to the very strict regulations to be called “Dominican Rum”. The process begins with hand harvested, high quality sugarcane that is pure. The byproduct of the sugarcane, “Blackstrap Molasses” is then carefully fermented and distilled. The average aging of rum in the Caribbean is generally two years, Kirk and Sweeney is the rare exception. Aged twelve years (non solera) in ex French Oak wine barrels in brick houses at the distillery, this is indeed a rum well worth pursuing.

