

PASOTE TEQUILA



93 POINTS **5 STARS** **91 POINTS**

TASTING PANEL

BEVX

WINE ENTHUSIAST

BOZAL ^{mezcal}



100 POINTS

TASTING PANEL

BENJAMIN CHAPMAN



95 POINTS **92 POINTS**

TASTING PANEL

WINE ENTHUSIAST

TEQUILA Aztecs were among the most loyal, ferocious fighters in history. Victories and sacrifices were celebrated by drinking the sacred agave plant. Distilled with pure rainwater, natural spring water and agave grown personally by our master tequilero, this liquid art is distinctively herbal and incredibly pure.

BLANCO Crisp, zesty citrus dominates the foreground, unfolding mid-palate to pure succulent blue agave.

REPOSADO The fruit forward taste of roasted agave melds with fresh floral notes and subtle hints of sweet vanilla.

AÑEJO Long barrel aging mellows the character of the roasted agave, bringing out hints of roasted oranges and spicy cinnamon.

MEZCAL On the steep, precarious hillsides of Oaxaca, Guerrero and Durango, varieties of agave, indigenous to the region, grow wild and are heavily sought after by the local mezcaleros. These varieties produce flavors that are exotically intense and traditionally extracted to produce mezcal that is wildly refined.

ENSAMBLE A light blend of Espadín, Barril and Mexicano magueys crafted into a slightly smoky, herbaceous and citrus forward mezcal.

SINGLE MAGUEY Single variety of maguey is used in production, producing mezcal true to its distinct maguey characteristics.

SACRIFICIO Age-old tradition from mezcaleros, sacrificial mezcal is produced in small batches for personal consumption with locally sourced protein, fruit, and grains suspended into the final distillation.

ANCESTRAL "Ancestral" mezcal strictly uses clay pot distillation, an ancient practice that is synonymous with the traditions of the local people.

WHISKEY This whiskey might possibly be the most tangible connection to Benjamin Chapman that exists today. From what we've been able to gather, this eponymous whiskey exemplifies the refined preferences of one of the world's most intriguing and enigmatic men.

AROMA As alluded to by the brilliant, iridescent amber liquid, cinnamon and vanilla spice dominate the nose with subtle layers of caramel apple, dark chocolate and maple syrup.

TASTE An invitingly smooth sipper, there is a hint of spice promised from the rye, balanced with silky flavors of white chocolate and crème brûlée from the wheat.

FINISH An explosion of spice leads to a pleasing and smooth finish with lingering flavors of toasted oak.

★ **UNCLE VAL'S** ★
HANDCRAFTED GIN
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96 POINTS **96 POINTS** **93 POINTS**
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TASTING PANEL TASTING PANEL WINE ENTHUSIAST

DOMINICAN RUM
KIRK and SWEENEY
SANTIAGO De Los CABALLEROS, D.R.



94 POINTS **94 POINTS** **95 POINTS**
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TASTING PANEL TASTING PANEL TASTING PANEL

La
PIVÓN
— de España
VERMOUTH



94 POINTS **94 POINTS**
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TASTING PANEL TASTING PANEL

GIN Uncle Val's is a small-batch botanical gin inspired by Zio Valerio's (zio means 'uncle' in Italian) love of gardening and Tuscan cuisine. The botanicals were chosen because they're not only Uncle Val's favorite cooking ingredients, but also happen to make a truly unique and smoothly delicious gin.

BOTANICAL Juniper, Cucumber, Lemon, Sage, Lavender

PEPPERED Juniper, Red Bell Pepper, Black Pepper, Pimento

RESTORATIVE Juniper, Coriander, Cucumber, Rose Petals

RUM Kirk and Sweeney was a wooden schooner, best known for smuggling rum from the Caribbean to the Northeast during the early years of Prohibition. This rum is crafted in the Dominican Republic from blackstrap molasses and is oak barreled.

RESERVA Sweet aromas balanced heavily toward cane honey, earthy sugar undertones and vanilla.

GRAN RESERVA Intense vanillas to faint notes of sherry and raisins, all built upon roasted cane sugars.

GRAN RESERVA SUPERIOR Pleasantly complex as the nose would suggest, offering a rich evolution on the mouth from fresh, sweet sensations to dried fruits.

VERMOUTH Combining the rich traditions of Spanish vermouth with a distinct blend of ingredients, La Pivón is a vermouth that is somehow both richly nuanced yet easy drinking. Inspired by Spain's daily ritual of La Hora del Vermut (Vermouth Hour), La Pivón embodies a flavor and a lifestyle you'll find strikingly attractive.

ROJO Ochre in color with slight orange tones, herbs develop strong on the palate with cinnamon, cardamom and clove.

BLANCO Soft yellow in color, aromas are bright and commanding with citrus, vanilla and subtle cinnamon.