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BADGE
Mixology



95
POINTS

Tasting Panel Magazine

THIS 80-PROOF SPIRIT OFFERS AROMAS OF MOCHA LATTE, TOFFEE-COATED COFFEE BEANS, AND TANGERINE PEEL. NOUGAT NOTES ENVELOP PEACH, APRICOT, AND CINNAMON STICK. PIQUANCY ON THE MID-PALATE IS SOOTHED BY SHERRY-CEDAR TONES.

— TASTING PANEL MAGAZINE

KIRKANDSWEENEYRUM.com

KIRK and SWEENEY

★ GRAN RESERVA SUPERIOR RUM ★

★ TASTING NOTES ★

Aroma The aroma presents subtle notes of dried fruits and sweet, toasted breads, along with a base toffee, fresh honey and caramelized sugar. You can also appreciate a faint hint of almonds and vanilla.

Taste This rum is as pleasantly complex as the nose would suggest, offering a rich evolution on the mouth—from fresh, sweet sensations to dried fruits.

Finish Finishing off each decadent sip, you'll find endnotes that range from a distinct caramel, to sherry, to a well-balanced blend of almond and vanilla.

★ 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 rum is then aged in a variety of American and French oak barrels, with the distiller conducting various steps of dumping, blending and re-barreling through the years. The final blend is a selection of variously aged rums between 6 and 25 years, painstakingly hand selected, this is indeed a rum well worth pursuing.

ALCOHOL 80 PROOF / 40% ALC. BY VOLUME

VOLUME 750 ML

SRP \$59



KIRKANDSWEENEYRUM.com

KIRK AND SWEENEY RUM, 40% ALC/VOL
3 BADGE BEVERAGE, SONOMA, CA



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