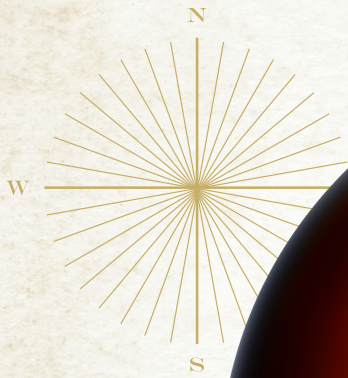


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Mixology



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ORANGE PEEL, HONEYED OATMEAL, AND WALNUT ARE SUMPTUOUS ON THE NOSE. NOTES OF DEEP-DISH PECAN PIE AND BROWN-SUGARED PEACHES SURGE FORTH ON THE PALATE AS ORANGE ZEST SPICES THE SILKY MOUTHFEEL, AWAKENING THE SENSES BEFORE A VANILLA-OAK FINISH.

— TASTING PANEL MAGAZINE

KIRKANDSWEENEYRUM.com

KIRK and SWEENEY

★ GRAN RESERVA RUM ★

★ TASTING NOTES ★

Aroma This full-bodied rum delivers an intriguing range of aromas, from intense vanillas to faint notes of sherry and raisins—all built upon a notable undercurrent of roasted cane sugars.

Taste Expert blending comes to life with the first taste, revealing a deep vanilla flavor, followed by dried fruits, nutmeg, cinnamon spices and a hint of oak.

Finish Immensely smooth all the way through, this rum unwinds with a gently wavering sensation of oak, sherry and raisin.

★ 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. Legend has it that it was seized off the coast of New York with a massive amount of rum aboard. In the spirit of this rum runner, Kirk and Sweeney Dominican Rum is well worth pursuing.

★ 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 processed for fermentation and distillation. 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 5 and 20 years, painstakingly hand selected, this is indeed a rum well worth pursuing.

ALCOHOL 80 PROOF / 40% ALC. BY VOLUME

VOLUME 750 ML

SRP \$49



KIRKANDSWEENEYRUM.com

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



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