

BOZAL

mezcal



100 PTS

TASTING
 PANEL

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, 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.

PASOTE

TEQUILA



TEQUILA Aztecs were among the most loyal, ferocious fighters in history. Victories and sacrifices were celebrated by drinking the sacred agave plant. This PASOTE spirit lives on in our matchless Jalisco Highlands tequila. Distilled with volcanic rock-filtered water and estate-grown agave, this liquid art is distinctively herbal and incredibly pure.

BLANCO Utterly clean and clear, with an exquisitely bright mouthfeel. Savory notes of intense agave are balanced with flavors of crisp and juicy pineapple on the mid-palate.

REPOSADO Lusciously supple, warm, and rich with succulent flavors. Sweet flavors of light caramel and dried fruits lead to subtle notes of vanilla and roasted nuts.

AÑEJO A decadently rich and velvety smooth mouthfeel. Long barrel aging mellows the character, bringing out hints of cooked caramel, dried fruits, and coffee.

SOTOL QUECHÖL



SOTOL Meaning "precious feather" in the Nahuatl language, QUECHOL is a colorfully crafted sotol that honors the Aztecs and their sacred reverence for birds. Derived from the dasylirion plant in the Mexican state of Durango, QUECHOL is made in small batches using time-honored traditions that are thoughtfully passed down from one generation of sotoleros to the next.

WHEELER This sotol is mild and tame with prominent and juicy flavors of black licorice. The finish is round and balanced, with subtle vegetal notes.

TEXANUM Jalapeños are front and center giving way to more delicate and sweeter notes of black licorice and anise. A spicy finish lingers and spreads throughout the mouth slowly.

★ **UNCLE VAL'S** ★

HANDCRAFTED GIN



96 PTS **96 PTS** **93 PTS** **96 PTS**

TASTING PANEL TASTING PANEL WINE ENTHUSIAST WINE ENTHUSIAST

GIN Uncle Val's is a small-batch botanical gin inspired by Zio Valerio's 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 exceptionally unique and smoothly delicious gin.

BOTANICAL Juniper, Cucumber, Lemon, Sage, Lavender. Bright lemon gives way to a warm, spicy, lavender finish, softened by cool cucumber.

PEPPERED Juniper, Red Bell Pepper, Black Pepper, Pimento. Exhibits a crisp, floral taste profile that harkens back to the classic American gin.

RESTORATIVE Juniper, Coriander, Cucumber, Rose Petals. Represents a truly unique flavor profile, starting with sharp peppercorn and evolving into char and juniper.

ZESTED Juniper, Bergamot Orange, Coriander, Barley Malt. Awakens the senses with its fresh citrus profile yet spicy sensation of white pepper.

DOMINICAN RUM
KIRK and SWEENEY

SANTIAGO DE LOS CABALLEROS, D.R.



94 PTS **93 PTS** **94 PTS** **95 PTS**

TASTING PANEL WINE ENTHUSIAST WINE ENTHUSIAST TASTING PANEL

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. In the spirit of this rum-runner, Kirk and Sweeney Dominican Rum is well worth pursuing. This rum is crafted 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.

XO Flavors of toasted oak and vanilla dwellight the senses with hints of raisin and sherry, built upon layers of spice and sweet dried fruits. Long, robust, and warm finish.

BENJAMIN CHAPMAN



95 PTS

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94 PTS

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 TASTING
 PANEL

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.

7-YEAR WHISKEY Fashioned with a blend of 51% 10-Year Canadian Rye and 49% 7-Year Canadian Prairie Wheat. 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.

4-YEAR CORN Fitted with a mash of 80% Corn, 11% Rye, and 9% Malt. Delicate and soft on the entry, tropical notes from the aromas are prominent on the velvety palate with baked upside-down pineapple cake.

La PIVÓN

— de España
 VERMOUTH



94 PTS

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 TASTING
 PANEL

94 PTS

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 TASTING
 PANEL

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. French oak influences the lengthy, balanced vanilla finish.

BLANCO Soft yellow in color, aromas are bright and commanding with citrus, vanilla and subtle cinnamon. A light sweet entry bears fruit to the mid-palate with a delicate flavorful finish.