

BOZAL

mezcal



97 PTS
 TASTING PANEL

95 PTS
 WINE ENTHUSIAST

WILDLY
 refined

PASOTE

TEQUILA



92 PTS
 WINE ENTHUSIAST

96 PTS
 TASTING PANEL

97 PTS
 TASTING PANEL

95 PTS
 TASTING PANEL

100%
 AGAVE
 TEQUILA

SOTOL QUECHÖL



94 PTS
 TASTING PANEL

93 PTS
 WINE ENTHUSIAST

THE SPIRIT
 THAT SOARS

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, Mexicano, and Barril 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.

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 mouth feel. Savory notes of intense agave are balanced with flavors of crisp and juicy pineapple.

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 mouth feel. Long barrel aging mellows the character, bringing out hints of cooked caramel, dried fruits, and coffee.

STILL STRENGTH BLANCO Flavors are complex starting with sweet plantains and burnt sugar layered with savory notes of green pepper and a touch of white pepper spice.

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 harks 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 high-quality sugar cane and is oak barreled.

BURNING MAST Enticing aromas of caramel, vanilla, and honeysuckle. The silky red-hot finish consumes the palate with sensations of freshly sliced chili peppers and cashews.

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

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 delight the senses with hints of raisin and sherry, built upon layers of spice and sweet dried fruits. Long, robust, and warm finish.