

★ **UNCLE VAL'S** ★

HANDCRAFTED GIN



96 PTS

TASTING
PANEL



93 PTS

WINE
ENTHUSIAST



96 PTS

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 | Crafted to be a true sipping gin, this gin boasts a big-yet-smooth floral and citrus profile. The Botanical is a wonderful way to fancy up classics like a Gin & Tonic, French 75, or a Bee's Knees.

RESTORATIVE Juniper • Coriander • Cucumber • Rose Petals | Tasty as both a mixer or alone, this gin features savory coriander, along with a rich, cucumber sensation. Well-suited cocktails for this classic gin would be a Martini, Arnold Palmer, Tom Collins, or a classic Negroni.

ZESTED Juniper • Bergamot Orange • Coriander • Barley Malt | This gin inspired by Uncle Val's undeniable zest for life, awakens the senses with its fresh citrus as well as it's spicy sensation of white pepper. An ideal base spirit to add a refreshing touch of natural orange citrus to cocktails such as a Negroni, Mimosa, or Breakfast Martini.

SOTOL QUECHOL



94 PTS

TASTING
PANEL



93 PTS

WINE
ENTHUSIAST

AAAA
THE SPIRIT
THAT SOARS
VVVV

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.

DOMINICAN RUM KIRK and SWEENEY

SANTIAGO DE LOS CABALLEROS, D.R.



94 PTS

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93 PTS

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94 PTS

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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.