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BADGE
Mixology
★ ★ ★



IN THE SPIRIT OF THE RUM-RUNNING SCHOONER *KIRK and SWEENEY*,
THIS RUM IS WELL WORTH PURSUING. IT WAS DISTILLED USING
TRADITIONALLY HARVESTED SUGAR CANE AND AGED IN OAK FOR 18 YEARS
TO FULLY DEVELOP ITS PROFILE—AN ENTICING SCENT OF SHERRY
AND MOLASSES, FOLLOWED BY THE TASTE OF DEEP VANILLA WITH
A HINT OF CARAMEL AND DRIED FRUITS.

DOMINICAN RUM
KIRK and SWEENEY

SANTIAGO De Los CABALLEROS, D.R.

18^{YEAR}



★ 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

Eighteen years of aging and expert blending come 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.

Alcohol

80 PROOF / 40% ALC. BY VOLUME

Bottle size

750 ML

★ 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 ★

An antique nautical map of the main east coast smuggling route is silkscreened around the circumference of the bottle, while the canvas sailcloth neck features the *DOMINICAN REPUBLIC* coat of arms and a vintage USCG citation. 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.

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.

★ 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 average aging of rum in the Caribbean is generally two years, Kirk and Sweeney is the rare exception. Aged eighteen years (non solera) in ex bourbon barrels in brick houses at the distillery, this is indeed a rum well worth pursuing.

