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BADGE
Mixology
★ ★ ★



IN THE SPIRIT OF THE RUM-RUNNING SCHOONER *KIRK and SWEENEY*, THIS RUM IS WELL WORTH PURSUING. MADE WITH BLACKSTRAP MOLASSES AND AGED IN OAK BARRELS, *Kirk and Sweeney* RESERVA SHOWS A RICH MAHOGANY COLOR, SMOOTHLY CAPTURING A COMPLEX RANGE OF FLAVORS, FROM EARTHY SUGAR CANE AND DRIED FRUIT TO VANILLA AND TOASTED OAK.

KIRKANDSWEENEYRUM.com

KIRK and SWEENEY

★ RESERVA RUM ★

★ TASTING NOTES ★

Aroma This deep mahogany colored rum presents a sweet aroma balanced heavily toward cane honey, with earthy sugar cane undertones, along with a hint of vanilla, luscious toasted oak, caramel and dried fruits.

Taste Initial taste reveals a nectar-sweet quality, leading to a weightier body that's serious in character but not overbearing. Light notes of vanilla and wood hit the palate transforming into an incredibly smooth offering.

Finish Bold, ripe, and sweet vanilla flavors evolve near the end, providing a smooth, long and luxurious finish.

★ 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 ★

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 into grade three Blackstrap Molasses 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 3 and 14 years, painstakingly hand selected, this is indeed a rum well worth pursuing.

ALCOHOL 80 PROOF / 40% ALC. BY VOLUME

VOLUME 750 ML

SRP \$39



KIRKANDSWEENEYRUM.com

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

