

# Got Rum?®

JANUARY 2017

FROM THE GRASS TO YOUR GLASS, SINCE 2001!



**COOKING WITH RUM - ANGEL'S SHARE - CIGAR & RUM -  
MUSE OF MIXOLOGY - RUM HISTORIAN -  
RUM IN THE NEWS - EYE ON CRAFT -  
RUM UNIVERSITY**



# CONTENTS

JANUARY 2017

5	FROM THE EDITOR
6-9	THE ANGEL'S SHARE - RUM REVIEWS
10-11	COOKING WITH RUM
12-13	RUM UNIVERSITY LIBRARY
14-17	THE RUM UNIVERSITY - Ideas That Changed The Rum World
18-19	RUM UNIVERSITY LABORATORY
20-21	RUM UNIVERSITY 5-DAY COURSE
22-25	THE MUSE OF MIXOLOGY
26-28	THE RUM HISTORIAN
30-31	RUM IN HISTORY
32-35	RUM IN THE NEWS
36-37	EYE ON CRAFT
40-43	CIGAR AND RUM PAIRING



# Got Rum?®

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Got Rum?™

## FROM THE EDITOR

### Janus and White Rum

**J**anus, the ancient Roman god of beginnings, gates and transitions, presided over the beginning and ending of conflicts, consequently presided over war and peace. *Janus* was often depicted as having two faces, since he was looking at the past and at the future concurrently. The month of January, against common belief, is not named after Janus, but rather after *Juno* (daughter of Saturn), but I've always believed it has more common traits with the former than with the latter.

This issue of "Got Rum?" marks the start of a new calendar year, it is also devoted to white rum or, more precisely, to colorless rum. In this sense, both are synonymous with beginning and birth. White rums are, after all, representative of the sugarcane distillate as it first emerges out of the still: unpretentious, unadulterated, ready to be consumed as-is or to be put into a barrel only to be born again from it many years later.

If there is a white rum renaissance, as our beloved Rum Historian Marco Pierini states in his article this month, then we are witnessing a movement to honor what has always been true about rum: that it is born naked and beautiful in its simplicity.

The fact that rum has to be aged or not, to meet a norm or a recognition, obeys to human laws, not nature's ones. Juno, ironically, was the ancient Roman goddess devoted to



protecting and counseling the state, thus completing our Janus-Juno-White Rum metaphor of change through past, future and through state regulations.

Regardless of one's views towards white rum, one thing cannot be denied: aged rum would not be possible without its existence. Perhaps if consumers and producers start appreciating it more in its pristine nature, its aged counterparts could also rise in quality? Certainly Janus will know, as the future inevitably becomes the past.

Cheers,

A handwritten signature in black ink that reads "Luis".

Luis Ayala, *Editor and Publisher*

**LinkedIn** <http://www.linkedin.com/in/rumconsultant>

Do you want to learn more about rum but don't want to wait until the next issue of "Got Rum?"? Then join the "Rum Lovers Unite!" group on LinkedIn for updates, previews, Q&A and exclusive material.

# THE ANGEL'S SHARE

by Paul Senft



My name is Paul Senft - Rum Reviewer, Tasting host, Judge and Writer. My exploration of Rums began by learning to craft Tiki cocktails for friends. I quickly learned that not all rums are created equally and that the uniqueness of the spirit can be as varied as the locales they are from. This inspired me to travel with my wife around the Caribbean, Central America, and United States visiting distilleries and learning about how each one creates their rums. I have also had the pleasure of learning from bartenders, brand ambassadors, and other enthusiasts from around the world; each one providing their own unique point of view, adding another chapter to the modern story of rum.

The desire to share this information led me to create [www.RumJourney.com](http://www.RumJourney.com) where I share my experiences and reviews in the hopes that I would inspire others in their own explorations. It is my wish in the pages of "Got Rum?" to be your host and provide you with my impressions of rums available in the world market. Hopefully my tasting notes will inspire you to try the rums and make your own opinions. The world is full of good rums and the journey is always best experienced with others. Cheers!


## Cardinal Spirits Tiki Rum

**B**ased in Bloomington Indiana, Cardinal Spirits Distillery operates out of a converted sheet metal factory. Using a Copper Column still the company produces a spirit line of vodkas, gins, liqueurs, whiskey and rum.

Their "Tiki Rum" is named after Tiki Tuesday events hosted by staff bartenders, Baylee Pruitt and Chris Resnick. The success of the events led the Cardinal Spirits team to experiment with a combination of sugar cane juice, molasses, and a variety of yeasts until they discovered the flavor profile they wanted for their product. Working with Indiana University Biochemist Matt Bochman, the distillery uses Hefeweizen yeast for their rum. Combined with their special balance of sugar cane juice and molasses during the distillation process, they distill their rum up to 150 proof and then blend and bottle at 40 abv.

### Appearance/Presentation

The bulbous 750 ml bottle has simple but informative front and back labels and is secured with a plastic cork with a wooden cap that has the Cardinal Spirits logo on it. Everything about the bottle draws attention to the clear liquid inside. Look closely and you will discover bits of particulate suspended in the rum.



Agitating the rum creates a medium sized ring around the glass that spins off thick legs and takes a surprisingly long time to evaporate.

### **Nose**

The aroma of the rum has a strong banana and coconut forward aroma. Subtle hints of strawberry and herbs follow with a tweak of ginger at the end of the experience.

### **Palate**

Sipping the rum unveils the banana and coconut experience from the aroma as the alcohol ignites the tongue with a warm mouth feel. Notes of strawberry and cantaloupe carry the flavor forward with a pleasant hit of lime and ginger coming in as the rum transitions into a pleasantly sweet finish.

### **Review**

Created for cocktails, this rum does not disappoint and its flavor profile holds up nicely in cocktails that have a heavy fruit or berry base.

Available online and in Indiana, please visit [cardinalspirits.com](http://cardinalspirits.com) for more information about their products and where to find them.



[www.cardinalspirits.com](http://www.cardinalspirits.com)

# THE ANGEL'S SHARE

by Paul Senft

## Bacardí Maestro de Ron

**T**he first time I saw this rum it was being sold duty free in the Caribbean. At that time, the bottle stood out with its own unique bottle design and red wax Bacardi Bat logo front and center on the bottle. Then it was released to the regular market and its presentation was conformed to match the rest of the Bacardi line.

This rum is double aged first for a minimum of one year in used American oak bourbon barrels then blended and aged for another three months before it is coconut charcoal filtered and bottled at 40 abv.

### Appearance/Presentation

The crystal clear liquid has obviously had all color or character filtered and stripped from it. Swirling the rum creates a thin line that beads up and evaporates quickly.

### Nose

The rum delivers an aroma of sweet vanilla, coconut, hint of lime and candied apple with an interesting mint note at the end.

### Palate

On the palate the rum has a strong sugary vanilla sweet entry that

differentiates it from Superior and tis Facundo counterpart, Neo. The alcohol tingle ignites the tongue mid-palate providing notes of lime, black pepper and light banana that is quickly overwhelmed by charcoal mineral and oak notes that linger in an unpleasantly long mineral and ethyl alcohol finish.

### Review

With the title "Gran Reserva Maestro de Ron" my expectation for this rum was a bit higher than what was actually delivered. Created to be a step up from Superior, I am not sure they achieved this goal, as I found the rum was too simple and did not differentiate itself enough from other silver rums in the marketplace.

Designed to be used in cocktails, it is serviceable in this role but be prepared to use strong flavored mixers to subdue the ethyl alcohol notes.





[www.Bacardi.com](http://www.Bacardi.com)

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Photo Credit: <http://3.bp.blogspot.com/-jjuja5QyUgk/TXng1kLZDvI/AAAAAAAAAANE/SacBKLu7UAo/s1600/Roast%2BChicken%2Bwith%2Bstuffing.jpg>

for 1 ½ to 2 hours, basting frequently with the rum. Remove to a serving platter, carve and spoon out the stuffing.

Pour the basting sauce and juices over both the chicken and stuffing. Serves 4.

### Zabaione (Zabaglione) a la Rum

#### Ingredients:

- 4 Egg Yolks
- 4 Tbsp. Sugar
- 8 Tbsp. Marsala
- 4 Tbsp. Dark Rum
- Fresh Berries for garnish

#### Directions

Put the egg yolks, sugar and Marsala in the top of a double boiler, heat over water and whisk. Add the rum and beat until thick and fluffy.

Serve warm in a desert glass and garnish with fresh berries. Serves 4.



Photo Credit: [http://www.cbc.ca/inthekitchen/assets/\\_c/2012/01/Zaba-gllione3851-thumb-596x350-166075.jpg](http://www.cbc.ca/inthekitchen/assets/_c/2012/01/Zaba-gllione3851-thumb-596x350-166075.jpg)

# THE RUM UNIVERSITY LIBRARY

[www.RumUniversity.com](http://www.RumUniversity.com)



## THE Rum<sup>®</sup> UNIVERSITY

Welcome to The Rum University Library. In addition to the material found on our official website, we also periodically publish on "Got Rum?" reviews of books on topics including fermentation, distillation, aging, mixology and many more. You can also find additional valuable material at

[www.RumBook.com](http://www.RumBook.com)

## Traditional Fermented Food and Beverages For Improved Livelihoods

Good fermentation knowledge and practices are essential in the production of a good distillate. Anyone wishing to understand and better control the quality of the resulting condensate needs to take a few steps back and truly understand the underlying and preceding fermentative processes.

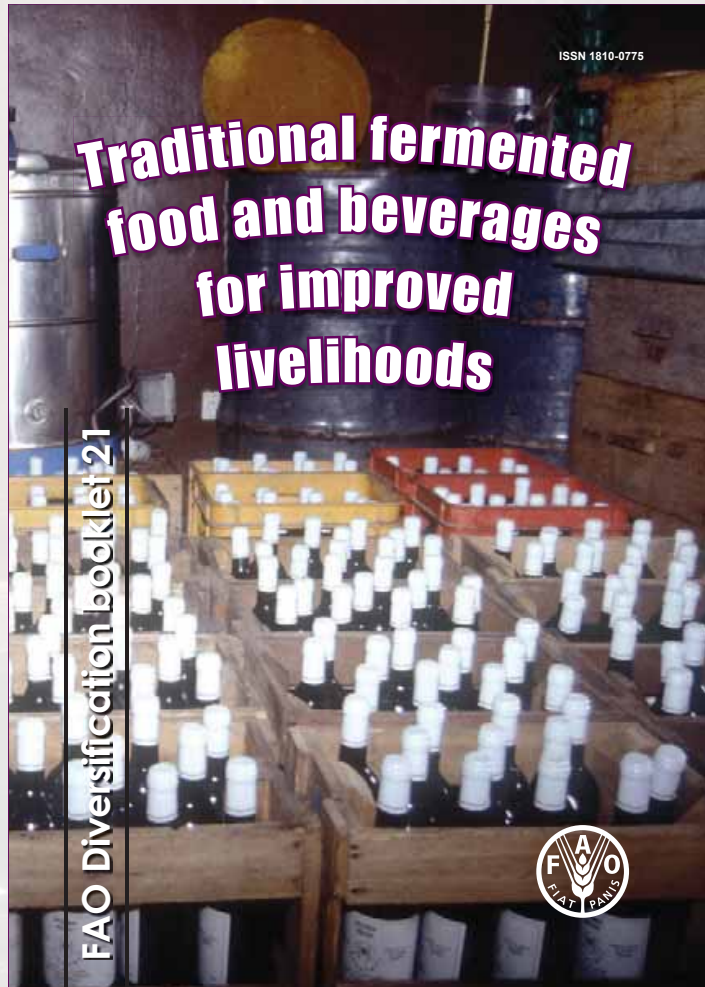
According to the preface, this booklet, published by the *Rural Infrastructure and Agro-Industries Division* of the Food and Agriculture Organization of the United Nations, is “aimed at increasing awareness and providing decision support information about opportunities at farm and local community level to increase the incomes of small-scale farmers.” The booklet, however, does a great deal more, by presenting comprehensive historical research and case studies, along with nutritional, manufacture and financial considerations for those wishing to start a business involving fermentation.

Two of the case studies I enjoyed the most are the one about starter cultures around the world and the one about the Palm Toddy.

A proper understanding of how fermented beverages have been made around the world for millennia can help identify and understand “accidents” or unexpected outcomes in today’s modern distilleries.

Cheers!

Margaret Ayala, Publisher





A photograph of a rum distillery. In the foreground, several wooden barrels are stacked on a wooden platform. In the background, a large, dark, cylindrical still is visible, illuminated by a warm, golden light. The walls are made of rough, textured stone or brick. The overall atmosphere is rustic and industrial.

**IDEAS**  
THAT  
CHANGED  
THE  
**RUM**  
WORLD





## Idea: pH Meter

Arnold Orville Beckman was born in Cullom, Illinois, a village of about 500 people in a farming community. He was the youngest son of George Beckman, a blacksmith, and his second wife Elizabeth Ellen Jewkes. He was curious about the world from an early age. When he was nine, Beckman found an old chemistry textbook, Joel Dorman Steele's *Fourteen Weeks in Chemistry*, and began trying out the experiments. His father encouraged his scientific interests by letting him convert a toolshed into a laboratory.

After receiving a Caltech Ph.D. in photochemistry in 1928 for his application of quantum theory to chemical reactions, Beckman was asked to stay as a professor.

In 1934, Sunkist Growers was having problems with its own manufacturing process, they needed to know the acidity of the product at any given time, and the colorimetric methods then in use, such as readings from litmus paper, did not work well because sulfur dioxide (used as a preservative in the production of pectin and citric acid) interfered with them. Chemist Glen Joseph at Sunkist was attempting to measure the hydrogen-ion concentration in lemon juice electrochemically, but sulfur dioxide damaged hydrogen electrodes, and non-reactive glass electrodes produced weak signals and were fragile.

Joseph approached Beckman, who proposed that instead of trying to increase the sensitivity of his measurements, he amplify his results. Beckman, familiar with glassblowing, electricity, and chemistry, suggested a design for a vacuum-tube amplifier and ended up building a working apparatus for Joseph. The glass electrode used to measure pH was placed in a grid circuit in the vacuum tube, producing an amplified signal which could then be read by an electronic meter. The prototype was so useful that Joseph requested a second unit.

Beckman saw an opportunity, and rethinking the project, decided to create a complete chemical instrument which could be easily transported and used by nonspecialists. By October 1934, he had registered patent application U.S. Patent No. 2,058,761 for his "acidimeter", later renamed the pH meter. The Arthur H. Thomas Company, a nationally known scientific instrument dealer based in Philadelphia, was willing to try selling it. Although it was priced expensively at \$195, roughly the starting monthly wage for a chemistry professor at that time, it was significantly cheaper than the estimated cost of building a comparable instrument from individual components, about \$500.

The original pH meter weighed in at nearly 7 kg, but was a substantial improvement over a benchful of delicate equipment. The earliest meter had a design glitch, in that the pH readings changed with the depth of immersion of the electrodes, but Beckman fixed the problem by sealing the glass bulb of the electrode.

Today, pH meters based on Dr. Beckman's invention are used widely in the rum industry: testing the soil where sugarcane is grown, measuring the water used in fermentation and in proof dilutions and also testing the spent wash produced from the distillation, etc. His invention of the pH meter truly revolutionized the study of chemistry and biology.

⊖ *Sal in genere*

# THE RUM UNIVERSITY LABORATORY

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⊖ *Acidum mineralis*  
⊕ *Acidum Vitrioli*  
⊕ *c. concentratum, d. dilutum*  
⊕ *Acidum Nitri, Ⓞ a n. phlogisticatum*  
∇ *Aqua fortis*  
⊕ *Acidum Salis Ⓞ a / dephlogisticatum*  
∇ *Aqua Regis*  
⊕ *Acidum fluoris mineralis*  
⊕ *Acidum Arsenici*  
⊕ *v. Acidum Vegetabile*  
⊕ *Acidum tartari*  
⊕ *Acidum Sacchari*  
⊕ *Acetum*  
⊕ *a. Acidum animale*  
⊕ *Acidum urinae; phosphori*  
⊕ *Acidum formicarum*  
⊕ *Acidum aereum; atmosphaericum*  
⊕ *Sal alcalinus*  
⊕ *p. Sal alc. purus (Causticus)*  
⊕ *v. Alkali fixum vegetabile*  
⊕ *m. Alkali fixum minerale*  
⊕ *Alkali volatile*  
∇ *Terra*  
∇ *Lapis*  
∴ *Arena*  
∴ *Calx, p. pura (ustulata)*  
∴ *Calx vitriolata (Selenites, gipsum)*  
∴ *Terra ponderosa*  
∴ *Magnesia*

making your own

# Caraway Rum Liqueur

Ingredients:

- 3/4 Cup Water
- 1 1/2 Cups Sugar
- 2 Tbsp Caraway Seeds
- 1 tsp Fennel Seeds
- 1 tsp Aniseed
- 1 tsp Coriander Seeds
- 1 tsp Dried Angelica Root, finely chopped
- 3 Whole Cloves
- 2 Cups Overproof White Rum

Directions:

Bring water and sugar to a boil over medium heat, stirring constantly. Add the seeds and boil for 4 minutes. Let the liquid stand until it reaches room temperature, strain and discard the solids. Add the white overproof rum and allow the blend to rest in a cool, dark area for 1 to 2 months.

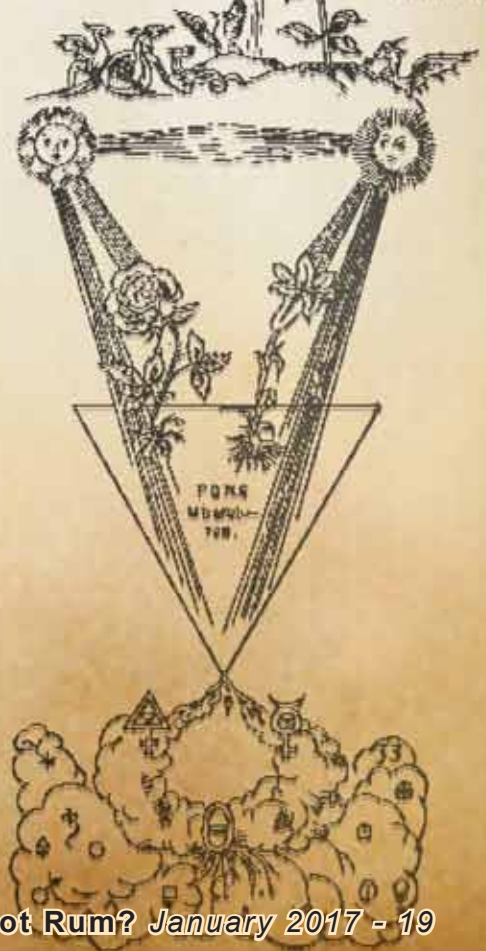
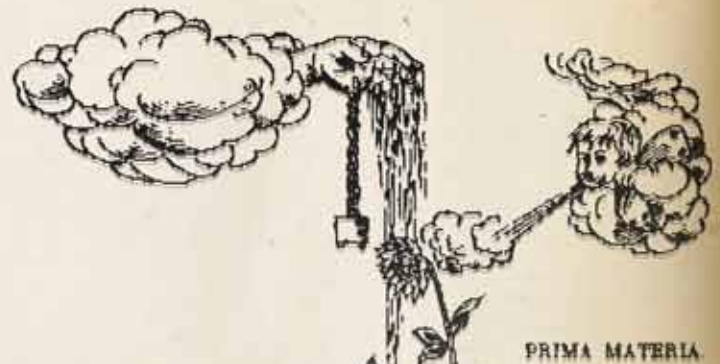
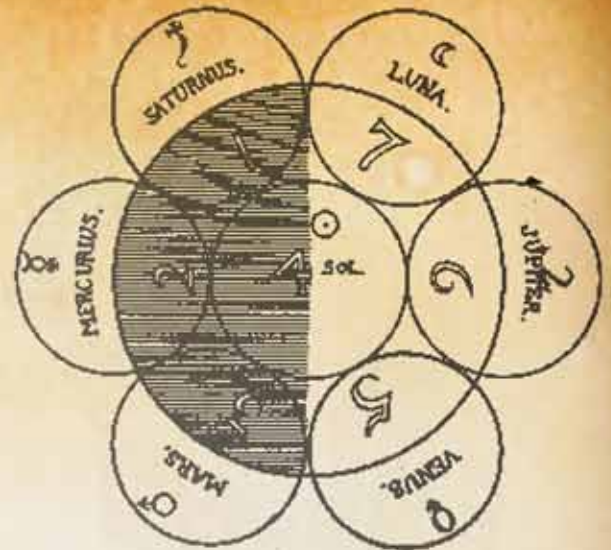


**Did you know that...**

The caraway plant (*Carum carvi*) is a member of the carrot family, that it is related to coriander and cumin and it is also known as meridian fennel and Persian cumin?

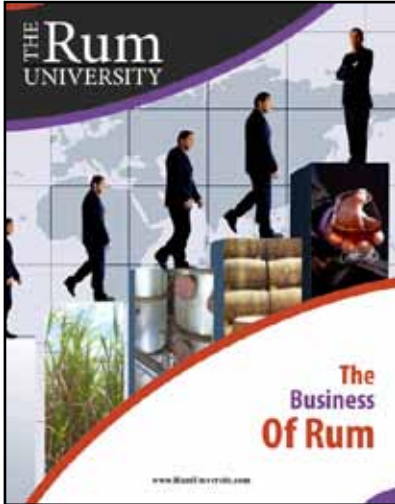
Caraway is native to central Europe and then spread to other parts of Europe, the Middle East and the Mediterranean. Both the roots and the seeds are edible. If you ever get your hands on some, the roots can be cooked just like carrots.

Caraway seeds are highly aromatic and have a distinctive earthy anise flavor!





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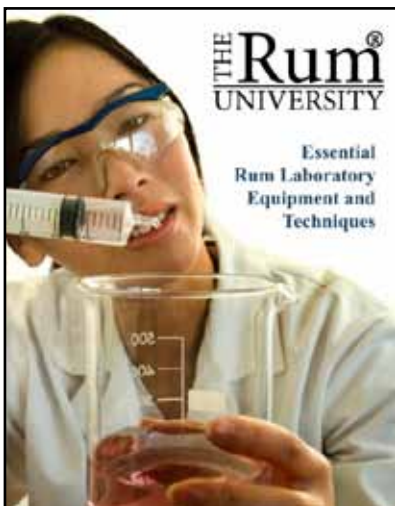
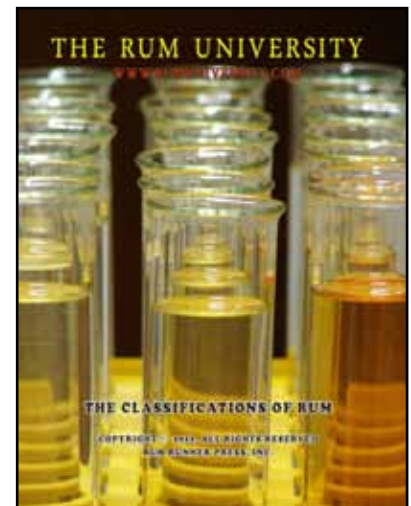
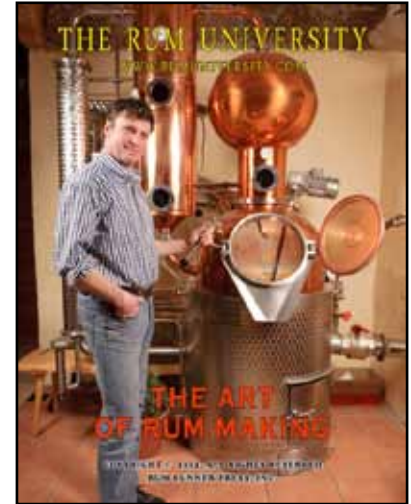
**Day 2: The Classifications of Rum.** We analyze commercially available rums to identify their organoleptical characteristics and associated production costs.

**Day 3: The Art of Rum Making.** You will spend an entire day exploring the distillation of rum, understanding cuts and derived styles, using laboratory and production stills.

**Day 4: History and Science of the Barrel.** You will spend a full day exploring and understanding rum's transformation inside the barrel.

**Day 5: Essential Rum Laboratory and Techniques & Introduction to Rum Blending.** On the last day of the course, you will devote time to understanding and using laboratory techniques, culminating in your blending of three different rums.

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(B. Caffery, Louisiana)

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(L. Cordero, Puerto Rico)

*"Very good."*  
(C. Boggess, Indiana)

*"Well worth it!"*  
(B. Tierce, Texas)

*"It was excellent. I commend your group and team for this fine course. I'm honored to have been here."*  
(F. Stipes, Puerto Rico)

*"Congratulations! Keep up the great work. Tremendous learning experience (and humble). The course brought so much confidence about the topic."*  
(F. LaFranconi, Nevada)



*"Very beneficial for me."*  
(D. Boullé, Seychelles)

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# THE MUSE OF MIXOLOGY


by Cris Dehlavi



My name is Cris Dehlavi and I am a native of Arizona, but have lived in Columbus, Ohio for the past 13 years with my daughter, Desi. I have been running the bar program at "M", of the Cameron Mitchell Restaurant group since 2005. I am currently the President of Columbus USBG as well as a consultant for bars and restaurants nationally.

In 2013, I attended the rigorous B.A.R. 5 Day Spirits Certification and have been recognized as one of the top mixologists in the U.S.A. I am one of the senior managers of the prestigious apprentice program at Tales of the Cocktail and work as a mentor to many bartenders around Ohio.

My contribution to Got Rum ? magazine will include everything from reviews of national cocktail events, articles on mixology, garnish trends, recipes and techniques, to interviews with some of the leading bartenders in the industry.



## White Rum Cocktails

So what exactly is “white rum”, and is it as good as aged rum? Well I think that is in the eye of the beholder and from the mixology standpoint it depends on the cocktail you are using the rum IN.

Over the last few years the American whiskey industry has had a trend of producing “white whiskey” which essentially is UN-AGED. In my travels I find that a lot of people don’t realize that the color in spirits--whether it is bourbon, scotch, Irish whiskey, or RUM, comes from the wood barrel that it has aged in.

The wood imparts color but also flavors and can also really mellow out the spirit that goes in directly from the still. So does that make an AGED spirit better?

In some cases, absolutely, and in my opinion whiskeys really need that time in wood. But rum is one of the exceptions.

Many rums around the world have wonderful, complex flavors all on their own and don't require years in a barrel. That being said there are white rums that are aged for just a few years but still retain that clear color. This is one of the many reasons I love rum--- because you can have a white rum (also known as light or silver) that is complex, or an older, aged rum, both of which are unique and fantastic in their own respect.

There is certainly no rule that certain cocktails **MUST** be made with white vs aged rum, but for the following 3 recipes I much prefer the white rum and feel like it provides cocktails with a lighter, cleaner feel on the palate:

### **HEMINGWAY DAIQUIRI (also known as PAPA DOBLE)**

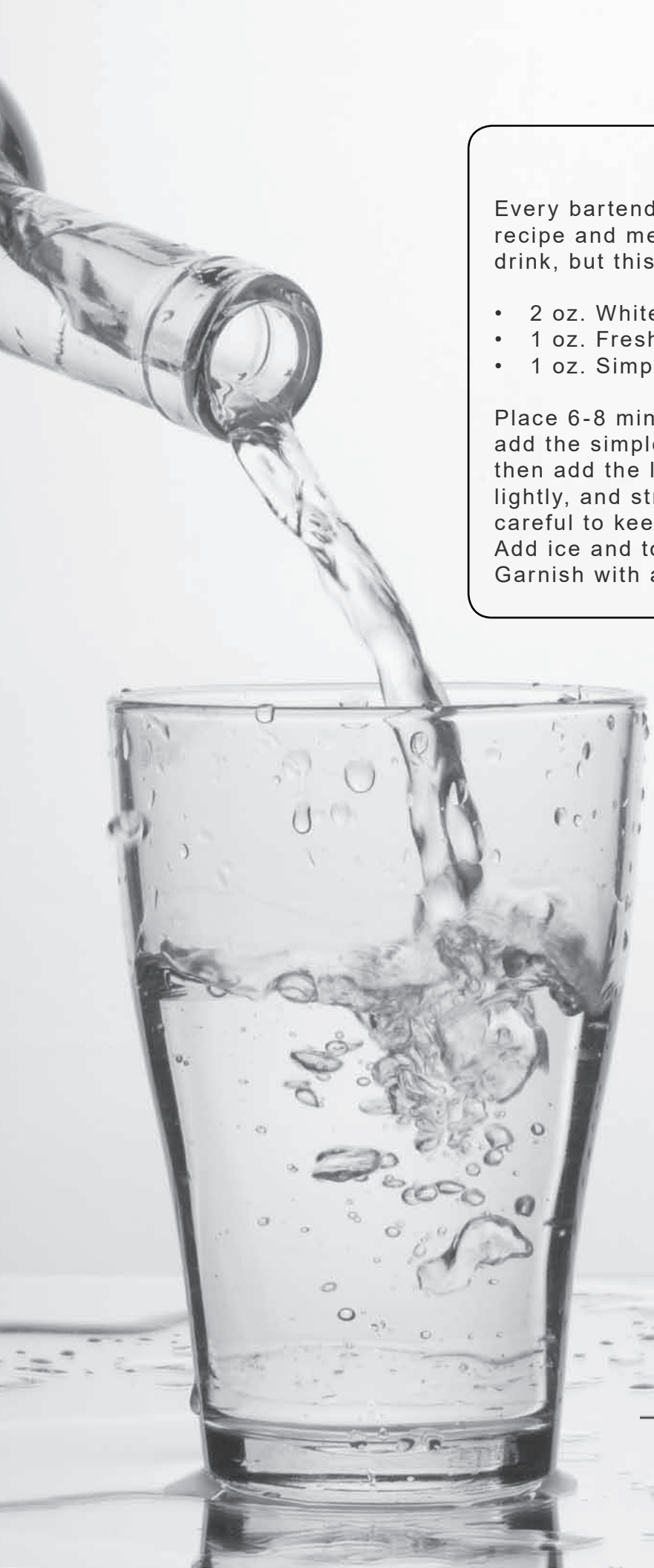
Ernest Hemingway's favorite drink, which he used to consume at the famed La Floridita bar in Havana, Cuba. This is one of my very favorite cocktails to enjoy in warm weather.

- 2 oz. White Rum
- 1 oz. Fresh Grapefruit Juice
- .5 oz. Fresh Lime Juice
- .25 oz. Luxardo Maraschino Liqueur

Shake well with ice, strain up in a coupe glass. Garnish with a grapefruit twist.







## MOJITO

Every bartender has their own personal recipe and method of how to make this iconic drink, but this is how I like to do it

- 2 oz. White Rum
- 1 oz. Fresh Lime Juice
- 1 oz. Simple Syrup

Place 6-8 mint leaves in a mixing glass and add the simple syrup. Muddle lightly and then add the lime juice, rum, and ice. Shake lightly, and strain into a tall glass, being careful to keep the mint out of the glass. Add ice and top with a splash of club soda. Garnish with a big sprig of fresh mint.

## EL PRESIDENTE

This is one of my favorites because it isn't the typical fruity tiki style cocktail that so often you see made with rum. The history of this drink dates back to the 1920's in Havana.

- 1.5 oz. White Rum
- .5 oz. Cointreau
- .75 Dolin Blanc Vermouth
- 1 barspoon Grenadine (make sure it is real grenadine)

Add all ingredients in a cocktail shaker with ice, shake well. Strain into a martini glass and garnish with an orange twist.

# THE RUM HISTORIAN

by Marco Pierini



**M**y name is Marco Pierini, I was born in 1954 in a little town in Tuscany (Italy) where I still live. I got a degree in Philosophy in Florence and I studied Political Science in Madrid, but my real passion has always been History. And through History I have always tried to know the world, and men. Life brought me to work in tourism, event organization and vocational training. Then I discovered rum. With Francesco Rufini, I founded *La Casa del Rum* (The House of Rum), that runs a beach bar and selects and distributes Premium Rums in Italy, [www.lacasadelrum.it](http://www.lacasadelrum.it).

And finally I have returned back to my initial passion: History. But now it is the History of Rum. Because Rum is not only a great distillate, it's a world. Produced in scores of countries, by thousands of companies, with an extraordinary variety of aromas and flavors; it has a terrible and fascinating history, made of slaves and pirates, imperial fleets and revolutions.

All this I try to cover in this column, in my FB profile, [www.facebook.com/marco.pierini.3](https://www.facebook.com/marco.pierini.3) and in my articles on the Italian webpage [www.bartender.it](http://www.bartender.it).

## WHITE RUM RENAISSANCE

As far as I know, the first one to speak about it was Javier Herrera, founder of the International Rum Conference in Madrid. A few years ago, when giving a conference in Rome, he said that an important role in the future of rum would be played by white rum. A new kind of white rum. Not the neutral distillate which still makes up the main part of rum consumption: almost odorless and flavorless, largely used in the most commonplace mixology to give alcoholic strength to cocktails. An entirely different product: high-quality, rich in aroma and flavor, with a lovely long finish. A rum born to be drunk neat, sipped leisurely, savored.

I confess I didn't believe him. As we all do, I loved aged rums, their amber color, their aromatic and gustative fullness. I remember thinking that Javier was exaggerating and that the trend he was describing, even assuming it was real, would be something for a handful of connoisseurs, a mere niche.



I was wrong. The facts have confirmed Javier's intuition: in the space of a few years, many new sipping white rums have reached the market. Now, many white rums are available to consumers. Some are new products, others existed already, but were virtually impossible to find: Clairin, overproof Jamaican whites, white rhums agricole, many pure juice rums, for example from Mauritius, molasses white rums produced in Japan, in Scotland, etc. And this is only the beginning, others will follow.

Some are aged a few months or a few years and then filtered to remove the color, others are not aged at all: producers just let them rest a while before bottling. They are often good: they have a lovely aroma, a rich flavor and a long finish. They already have a share of the market – small, admittedly, but growing steadily.

Of course, a good white rum is not easy to produce. Without the contribution of the barrel, it is all about careful fermentation and then skillful distillation. It takes the

right yeasts and a lot of knowledge. But the result is worthwhile: tasteful rums, often smooth, others with a strong note of cane, sometimes a bit rough, but at any rate good and, obviously, less expensive. And, on top of that, difficult to tamper with.

If I may introduce a personal note, I have started drinking them regularly myself and I'm enjoying them more and more; indeed, they interest me more and more.

Anyway, the importance of white rum is not an absolute novelty, rather a comeback, a renaissance: White Rum Renaissance, precisely.

To my knowledge, nobody has studied the history of the ageing of rum seriously yet, possibly because until now it was taken for granted that rum had to be aged. However, in the past all rum used to be white and locally used to be consumed young, just distilled. Or it was put into barrels to export it. With time, people realized that the months spent in the barrels, during the long voyages, made

it more palatable, healthier; in short, better. And when one knows the rough methods of distillation of the time, that is hardly surprising. But the practice of ageing rum on purpose is relatively recent: it probably started in the second half of XVIII century and thrived commercially around the middle of XIX century, in Cuba and elsewhere.

Even nowadays, in the Caribbean they drink mainly young, white rum. Dark, aged rums appeal especially to European and North-American consumers. So, to please us, many rums have been released which boast many years of ageing. They are dark, full-bodied, and expensive. They are rums for a demanding consumer, it is said, willing to pay a lot for the long, costly years of ageing.

There is nothing wrong in this. There are on the market wonderful aged rums which deserve all the money they cost. Sadly, we know that that is not always the case and that the number of years printed on many labels raise some doubts. Besides, in order to chase after the taste of new consumers, many new aged products have reached the market, and many of them have been successful too, which are far removed from authentic rum because they are meant to be more like whisky, or cognac.

Rum is rum, though, not a bad copy of other spirits. It does not make sense to age it too much. And, without too many years in a barrels it needn't be expensive. Rum is the joyful child of sugarcane: it must smell and taste like cane, grass, sunshine. So, the new white rums can only be authentic if they want to be good, that is, they must be well fermented and well distilled, that's all.



But there is more. I believe that white rum is the most appropriate for responding to some of the main trends of today's market, not just of the rum world.

Firstly, because it answers the growing demand for authentic products, made according to traditional methods – natural, genuine products.

Secondly, rum craft distilleries are already an important reality in the US, bound to grow and spread everywhere. And the first products they release are usually young, white rums.

Last, but not least, discerning consumers increasingly want to know what they drink. Rum Festivals, events devoted to rum, masterclasses, lectures, guided tastings etc are on the rise. And white rum is easier to look into, explain, understand, evaluate.

All this will increase the appeal of white rum and the perception of its worth, and will boost consumption growth – all that, somewhat emphatically, we have called its Renaissance.

Marco Pierini

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# RUM IN HISTORY



1474



1750

## January Through The Years

1474 - 23 year-old Christopher Columbus begins entertaining the possibility of a westward passage to Cathay (China). The young navigator uses projections made by German mathematicians and Italian mapmakers at Sangres to revive the ancient Greek knowledge

1609 - The Virginia colony declines in population to 67 by January as food stocks run low despite the introduction of carrots, parsnips and turnips.



1526



1623

Ever wondered what happened in  
the month of **JANUARY**  
throughout history?

1662 - Catherine da Braganza introduces to the London court the Lisbon fashion of drinking tea. Sugar demand increases as a result.

1674

1799 - Friedrich Wilhelm III of Prussia receives a loaf of beet sugar from Berlin chemist Franz Karl Achard and is persuaded to provide land and financing to Achard to continue his work with sugar beets in Silesia.

1724

1774

1795 - The Royal Navy orders lime juice rations aboard all vessels after the fifth or sixth week at sea, following confirmation last year of James Lind's theory that citrus juice is an anti-scorbutic. The juice is usually combined with the rum ration.



# RUM IN THE NEWS

by Mike Kunetka



NEWS

## **BARRELL RUM**

At Barrell Craft Spirits, their goal is to find and select barrels of great tasting, high quality spirit. They craft products that explore the unique effects of different distillation methods, barrels and aging environments, and bottle them at cask strength. Every batch of spirits they produce is a limited release and has an intentionally distinct flavor profile. Barrell take pride in producing, preserving and presenting spirits to the people who enjoy them most. Up to this point they have focused on bourbons and whiskeys, but now they have released their first Barrell Rum. It is a pot still rum, distilled and aged in Jamaica. It is blended and bottled at cask strength (134.73 proof) in Kentucky.

## **ANGOSTURA**

Last month the Trinidad Express reported that Angostura was buying bulk rum from Cuba and South America and repackaging it for sales to export markets. The Express further reported that the issue first came to the attention of the Angostura Board of Directors in August when it was asked to sign off on a \$16.5 million purchase of heavy rum concentrate to meet its rum production quota for 2016 and early 2017. Following the discovery by the Board of Directors, Angostura chief executive Robert Wong has been placed on administrative leave. After internal review, Genevieve Jodhan, CEO Acting of Angostura Holdings Lt., released a statement saying "The

integrity of Angostura's international branded rums is not under audit. All our international branded rum products are aged and meet international standards. The company is ISO certified, which allows its products to enter export markets. In addition to this, Angostura uses the official standard for Caribbean Rums - the West Indian Rum Producers Association's (WIRSPA) Authentic Caribbean Rum marquee for all its branded aged rums, guaranteeing age claims made."

## **HAMILTON NAVY STRENGTH RUM**

Ed Hamilton, of Caribbean Spirits and the Ministry of Rum, recently released Hamilton Navy Strength Rum, a full-bodied blend of high proof Jamaican Pot Still Rum from the Worthy Park Estate and aged Guyanese rums, bottled at 114 proof by the Five & 20 Distillery in Westfield, New York. Intended for spirit-forward rum cocktails, it is a hearty blend of aged Demerara and Jamaican rums designed for tiki and other specialty drinks that call for stronger, more flavorful rum. It is bottled at 57% ABV.

## **CUBA OFFERS TO PAY CZECH DEBT WITH RUM**

According to the Czech Finance Ministry, Cuba has offered to pay back a \$270 million dollar debt with rum. Havana's debt dates back from the Cold War era, when Cuba and what was at the time Czechoslovakia were part of



These are the most recent and noteworthy headlines in the rum industry. If you want us to share your news with our readers, please send an email to [Mike@gotrum.com](mailto:Mike@gotrum.com). Mike Kunetka is a land-locked rum enthusiast, he is based in Colorado, USA.

the Communist bloc. The Czech Finance Ministry said negotiations over how the old debt will be paid are still in the “early stages,” and stressed that it would like at least part of the debt to be paid in cash. The Czech Republic imported about \$2 million worth of rum from Cuba last year, according to the European nation’s statistics office. At that rate, it would probably take more than a century for Czechs to drink the rum payment if it was used to pay off Cuba’s entire debt.

#### **LIVERPOOL RUM**

When Halewood purchased the Liverpool Gin brand, the company said the acquisition would “pave the way” for the distillation of a wider range of premium spirits. They have now added a small batch, single cask dark rum to their Liverpool spirits line, less than a year after acquiring the brand. Distilled from sugar cane molasses at an unnamed distillery on the Caribbean island of Trinidad, Liverpool Rum has been “double matured” and then finished in ex-American Bourbon barrels. “The launch of Liverpool Rum was inspired by Liverpool’s rich heritage and culture,” said a spokesperson for Halewood. “It celebrates the brand’s super-premium standards, appeals to rum connoisseurs and follows on from the outstanding popularity and success of Liverpool Gin.” Bottled at 43% abv, the rum is said to have an aroma of oak and caramel with a “rich oaky sweetness, subtle spice notes and a long, lingering finish” on the palate.

#### **RICHLAND SINGLE ESTATE GEORGIA AGRICOLE RUM**

Richland Rum celebrates the start of the Sugar Cane Harvesting Season on the second Saturday of each year with a limited production of Single Estate Georgia Agricole, made directly from the First Pressing of the 1st harvested cane of the crop. This Virgin Rum, handcrafted from fresh juice within hours after crushing cane stalks, highlights the terroir of the Georgia Grown Sugar Cane with distinct flavors and aromas imparted by the native soil, water from the Georgia Aquifer and the warm southern climate.

“The 2016 Vintage of our Single Estate Georgia Agricole has surprised us, after the record drought this year, with its fresh, floral and grassy notes over an earthy and dry base,” said Erik Vonk, Richland Estate’s proprietor. He continued: “The 2016 harvest demonstrates again that Georgia Terroir supports our commitment to handcrafting the Best Rum in America and allows us to strictly use fresh ingredients and all natural processes.” The all-manual production of Virgin Rum from the year’s first harvest is limited to a single batch which will yield no more than a few hundred cases. Once pressed, the fresh cane juice is immediately fermented and then distilled. The Virgin Rum is then allowed to rest for 60 – 90 days before bottling and scheduled for release to the Distillery’s Distributors in March 2017.

# RUM IN THE NEWS (continued)

by Mike Kunetka

A stack of newspapers is visible in the background, slightly out of focus. In the foreground, four white dice are arranged in a row, spelling out the word 'NEWS' in large, bold, black letters. The dice are resting on a light-colored, textured surface, possibly a tablecloth or paper.

## SEAWOLF RUM

SeaWolf, the first white rum to be distilled on Scottish soil, launched on December 1st, 2016. It has been created by Mike Aikman and Jason Scott, the brains behind Edinburgh bar Bramble, cited by Drinks International as one of the World's 50 Best Bars, and Vino Wines' co-founder, Gavin Ferguson, who have formed drinks innovation company, Boilermaker Drinks Co. It's a bold move for the trio, one they hope will help make rum the UK's next craft sector.

"Rum is a massive player in the cocktail world. However, when we started looking around for a British brand, we realized that very few brands are distilled here and so SeaWolf was born," explains Aikman. "We feel that British rum is about to have its time in the spotlight and we aim to be at the forefront of this." Taking its name from the Native American term for killer whales, the name makes a subtle nod to both Britain's naval links with rum importation but also the pods of sea wolves that are found dotted around the coastline today. 18-months in the making, it has a limited first run, with only 300 bottles being made available before the end of the year.

Made in Angus at Ogilvy Spirits, the fermentation of the cane molasses, the spirit's base ingredient, is done at low temperature for four weeks using both rum and champagne yeast, which gives this drink its unusual flavor profile.

Once poured, notes of unripe banana and sugar cane on the nose give way to tropical fruits on the palate with a faint citrus and spice finish. "We decided that if we were going to make the first white rum distilled in Scotland, it would be one that would be proudly Scottish... good enough to work well straight and as a base for cocktails," says Aikman. "It had to have character, flavor, mouthfeel and body which can be difficult with an unaged spirit but we think we've delivered on all aspects. SeaWolf is Boilermaker Drinks Company's first project but we have aspirations to produce a stable of Scottish spirit products and eventually produce in our own distillery."

## CARIBBEAN JOURNAL RUM AWARDS

For the fifth year, The Caribbean Journal, a website for all good things Caribbean, has awarded their annual Rum Awards. Here are some of the awards and the Journal's comments:

The Rum of the Year Award went to Mount Gay 1703. "Mount Gay has taken its legendary rum to a new level in the last few years, trying out new formulas, unveiling new limited editions and taking its existing blends to another level. And that's precisely what happened with its halo 1703 rum, which is drinking better than ever before. This is a simply exquisite rum." Runners Up were Rhum Damoiseau XO from Guadeloupe and Rhum Depaz VSOP from Martinique.

Pusser's Gunpowder Rum was chosen as Best New Rum. "It's powerful, robust and an authentic tribute to the Navy rums of yesteryear. This is what Pusser's should taste like."

The Best New Rhum Agricole Award went to A1710 Nuée Ardente. "A 1710 rums are a blend of rums from across the French Caribbean, including Martinique and Guadeloupe. An intoxicatingly complex blend of rums between 9 and 17 years of age."

Santiago de Cuba Carta Blanca won Best White Rum. "There's no better white rum than that of Cuba's Santiago de Cuba brand, which is, right now, producing the island's best rum expressions."

Best White Rhum Agricole Award went to Rhum Bologne Black Cane. "Simply astonishing white rhum, with notes of tropical fruit, mango, cane and anise and a sweet finish. Most importantly, it's so good you don't even need to put sugar in your Ti' punch."

Rum-Bar Gold Rum won Best Gold Rum. "a classic gold rum aged for a minimum of four years with a profile marked by fruit, coconut, vanilla, confectioners' sugar — it's a terrific mixing rum and sippable, too, on the rocks."

The Best Spice Rum Award went to Siesta Key Distiller's Reserve Solera Blend. "without a doubt, the world's best spiced rum."

Siesta Key also won Best Flavored Rum with its Siesta Key Toasted Coconut Rum. "a superb expression infusing white rum with real shredded coconut. The result is, well, spectacular."

Best Overproof Rum was Rhum Neisson Esprit Bio. "It is the Caribbean's first-ever certified organic rum. It's a full-fledged overproof rum with a robust, decidedly vegetal taste that's unlike any other overproof you'll find."

Rhum Clement Canne Bleue 2016 won Best Bottle Design. "Clement is still king, with another beautiful design for this year's Blue Cane variety."

Rum Bar of the Year went to Rum Bar at the Cooper Island Beach Club. "remains one of the Caribbean's best, with a great mix of molasses-based and agricole rums and great cocktail creations, too. It's a Mecca on the Caribbean rum trail."

#### **EDWARD'S RIDGE DISTILLERY**

Nathan Brown, Luis Gonzalez, Joe Neely and Jonathan Reading have opened Edward's Ridge Distillery on the north side of San Antonio, Texas. They have two fermenting tanks called Bob, a cooker named Chef and a still named Billy. Billy is a cedar-clad, 250-gallon still purchased from Hillbilly Stills. They just opened the 1,200 square-foot tasting room on New Year's Eve and are currently producing William, Talus Silver and William, Talus Gold Rum.

The tasting room is about a third of the 3,200-square-foot facility that has been two years in the making. An idea born after a night of whiskey and rum tastings, Edwards Ridge Distillery began its journey in 2014. Over two years later, after a lot of construction, paperwork, inspections, paperwork, hard work, and more paperwork...rum production finally began.





**W**hen it comes to safety, large distilleries have the resources needed to study and comply with work safety and food safety regulations. Large distilleries also operate under the scrutiny of environmental, health and tax agencies, so they are better prepared to survive audits and to deliver distillates that are not toxic to their consumers.

Small, or craft distillers, on the other hand, are usually under-staffed, under-financed and often unaware of regulations designed to keep them and their consumers safe. This section, named “Eye on Craft” is aimed at this group, but also at their consumers. Educating both segments of the chain will hopefully result in increased awareness and ultimately in increased compliance.

## Chapter I: PVC and Ethanol

Polyvinyl Chloride, usually abbreviated PVC, is the world’s third most widely-produced synthetic plastic polymer. It is very popular because it is inexpensive to fabricate and its uses are numerous. When it comes to distilleries, however, it should be handled with great care, as the vinyl chloride can be dissolved by high-proof ethanol. And why is it a problem to have dissolved vinyl chloride in one’s alcohol? Because it is a known carcinogen! So, if you are a craft distiller and you have PVC pipes or hoses and you are using them to collect or transfer your



distillate, stop right away, discard the contaminated alcohol and replace PVC pipes and hoses with metal pipes or with food grade EPDM hoses.

If you are a bartender, distributor, brand ambassador, etc., keep an eye open for PVC sightings at craft distillers. It is OK for them to have PVC around, for handling filtered water and waste water, for example, but it should not be in contact with the alcohol coming out of the still!

One common misconception is that “food-grade” PVC is safe for handling alcohol, which is not true.

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# CIGAR & RUM PAIRING

by Philip Ili Barake



**M**y name is Philip Ili Barake, Sommelier by trade. As a result of working with selected restaurants and wine producers in Chile, I started developing a passion for distilled spirits and cigars. As part of my most recent job, I had the opportunity to visit many Central American countries, as well as, rum distilleries and tobacco growers.

But my passion for spirits and cigars did not end there; in 2010 I had the honor of representing Chile at the International Cigar Sommelier Competition, where I won first place, becoming the first South American to ever achieve that feat.

Now I face the challenge of impressing the readers of "Got Rum?" with what is perhaps the toughest task for a Sommelier: discussing pairings while being well aware that there are as many individual preferences as there are rums and cigars in the world.

I believe a pairing is an experience that should not be limited to only two products; it is something that can be incorporated into our lives. I hope to help our readers discover and appreciate the pleasure of trying new things (or experiencing known things in new ways).



## Delicious

It is a new year and I'm thinking about ways to surprise you, the reader, with a new pairing. One of the biggest surprises I had during 2016, was how much I enjoyed testing pairings with lightly aged (or white) rums. I used to believe that cigar pairings could only work with aged distillates, but white/un-aged products open up the door to a whole new world of pairings, this was a very important lesson for me and one that I plan to put into practice for this month's pairing.

For this occasion I selected Rhum Blanc Agricole from Maison La Mauny, located in the South of the island of Martinique. This particular bottle was a gift from a great friend of mine, Mr. Benoit Bail. I am sure neither he nor I knew then that this was going to be the fate of the rum!

As far as the cigar, I opted for a Habano from H. Upmann, the Connoisseur A (52 x 140mm) to be precise. The factory name for this cigar is "Genios", and it was first used in the Maduro 5 series in 2007 by Cohiba, and more recently released by H. Upmann in 2013. This format is very appealing to serious cigar smokers, since it provides for at least an hour of leisure smoking time.

Since I had selected a white rum I needed a cocktail that would highlight and harmonize with the rum. I decided to try again the Rum Manhattan, but this time drier and without the garnish.

Got Rum?





This is the final recipe:

- 2.5 oz. Rhum Blanc Agricole  
Maison La Mauny
- 1 oz. Vermouth Rosso

Once again I used the blended Vermouth Rosso that I had prepared with cherry liqueur and overproof rum, a very personalized version of Vermouth but one that remains true to its essence.

The Martini glass must be chilled ahead of time, also avoid over-shaking the ingredients to prevent diluting them too much with the melted ice. Follow these two simple steps and you'll achieve a well-balanced cocktail.

To save time, I lit the cigar first and then I proceeded to prepare the Rum Manhattan. The pairing during the first third of the cigar was flawless, the only thing the cocktail needed was the tobacco and toasted wood notes, provided by the cigar. It was simply delicious, hence the name of the pairing.

The cigar, on the other hand, even though I had stored it in my humidor since 2015, was medium-bodied, true to its brand, with an excellent draw.

The pairing unfolded so well that I had to prepare a second cocktail! Unlike what I had expected, the cigar maintained its profile, I'm not sure if it was because the Manhattan was masking the aggressiveness. For this reason, if you cannot find this particular cigar, do not try the pairing with any stronger than H. Upmann, or with a body level heavier than medium. But if you do find it, I'm sure you'll enjoy it as much as I did.

Please stay tuned for new and exciting pairings this year. In addition to pairings with cocktails, I'm also planning to go back to pairings that incorporate a gastronomical dimension.

Philip Ili Barake  
#GRCigarPairing



Photo credit: @CigarIli

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