Rum Tasting Experience

A nod to an OLD New England tradition

There is no other distilled spirit that has enjoyed the fame – and infamy – of that ol' devil rum. Before bourbon and whisky, the drink of choice in New England was RUM. Rum production became early Colonial New England's largest and most prosperous industry. Estimates of rum consumption in the colonies before the American Revolution had every man, woman, or child consuming an average of 3 gallons of rum each year.

The popularity of rum continued after the Revolution, with George Washington insisting on a barrel of rum at his 1789 inauguration. New England became known for its dark, full-flavored rum. While all old rum distilleries have long vanished in New England, there is a new found appreciation for the spirit. People are discovering that dark, aged rum offer the same enjoyment as an aged cognac, single malt scotch or fine bourbon. After a minimum of five years of aging in oak barrels, the natural sprits turn amber and the flavors of maturity – vanilla, nuts and spices – come out on the palate. At this level of excellent you don't want to mix these lovely sprits; they are meant to be enjoyed slowly, and neatly.

See . . . Swirl . . . Smell . . . Sip

How to sip. . . .Suggested sipping method. . .

1. VISUAL PLEASURE: Raise the glass to *SEE* the color, clarity and shade of amber.

2. PLEASURE OF SCENT: *SWIRL* the glass to release aromas of molasses, sugarcane, spice, tobacco, caramel, citrus or oak. Gently inhale to *SMELL* the fragrance. Allow the rum(s) breathe 3 - 5 minutes while swirling, prior to sipping. Their fiery enthusiasm will soften and open within a short time.

3. ULTIMATE PLEASURE: Take a small *SIP*. Consider the flavor and texture: is it sweet or dry? Light, medium or full-bodied (think pinot grigio, chardonnay, or Cabernet). The flavors that you first detected through smell alone now mingle on your plate.

Sip slowly to enjoy the subtleties of aroma and flavor.

Over for our list of aged sipping rums.

Rum Flight Menu

Enjoy the sensory pleasures of true sipping rums; golden to dark amber in color; full flavored more akin to Cognac, fine Scotch & good bourbon more akin to Cognac and fine Scotch than to the white spirits, such as vodka and gin, to which it is often compared. In the Caribbean aged rums are savored straight up in brandy snifters. Please try a flight day!

Flights are 1 ounce pours, or select an individual rum.

Fight or Flight — *15*

301 **Cruzan Distiller's Collection, Estate Diamond Dark, *US Virgin Islands.*** *BOTTLED UNFILTERED FOR ULTRA RICHNESS; SWEET ALMOND & BITTER COFFEE NOTES; REFINED & BALANCED.* *10*

302 **Bacardi, 8-Anos, *Puerto Rico.*** *DARK AMBER HUE; AROMAS & FLAVORS OF SMOKEY OAK, COLA,, LIGHT CARAMEL WITH NOTES OF CINNAMON, PECAN AND MAPLE.. RICH, SMOOTH, SOFT FINISH.* *8*

303 **Captain Morgan, 'Private Stock', *Puerto Rico.*** *MELLOW & SMOOTH WITH PRONOUNCED VANILLA AROMAS & FLAVORS; NICE RUMMY CARAMEL, BAKING SPICES NOTES ON A PLEASURABLE FINISH.* *8*

Island In The Sun — *25*

304 **Cruzan Single Barrel Estate Rum, 12 yrs, *US Virgin Islands.*** *RICH TOFFEE & OAK AROMAS; VANILLA & CITRUS PEEL, BUTTERSCOTCH, DRIED FRUIT & NICE SHERRY NOTES; A MILD, SILKY, DRY FINISH.* . . . *12*

305 **Mount Gay Extra Old, *Barbados.*** *AGED UP TO 15 YEARS. MUSKY OAK, MULLING SPICE, & RICH MOLASSES AROMAS; RIPE BANANA, CURRANT & TOASTY OAK FLAVORS. SWEET WHISKY-LIKE CHARACTER.* *14*

306 **Pyrat Reserve XO, *Guyana.*** *DEEP AMBER HUE; AROMAS & FLAVORS OF BUTTERSCOTCH, ORANGE LIQUEUR, CINNAMON & CLOVES; RICH, PLUSH PALATE, PLEASING & SMOOTH. THE PERFECT AFTER DINNER RUM.* *14*

Stairway to Heaven — *30*

307 **Barbancourt Estate, Reserve 15-Year, *Haiti.*** *A SUPERB AGRICOLE (CANE JUICE RUM); AROMAS OF SPICY-OAK & BUTTERSCOTCH; WARM, WITH OAK, PEPPER & .A LITTLE CARAMEL WITH A LONG, DRY FINISH.* *15*

308 **Atlantico Private Cask, *Dominican Republic.*** *STRONG AROMAS OF CARAMELIZED MOLASSES & FRUIT CAKE SPICES; NUTTY, BUTTERY, SPICY-OAK & TOBACCO FLAVORS; NICE OFF-DRY NUTTY FINISH..* *14*

309 **Ron Zacapa, Solera Grand Reserva, 23 Yrs. *Guatemala.*** *MADE WITH FIRST PRESSING FROM BEST CANE; DRIED FRUIT, HONEY, SHERRY & TOASTED ALMONDS AROMAS & FLAVORS; A PERFECT SIPPER.* *16*

Dark & Stormy — 35

310 **Mount Gay *1703, Old Cask Selection, Barbados.*** *AGED UP TO 30 YEARS. DEEP SMOKE, SWEET OAK SPICED AROMAS; NUTMEG, CINNAMON, BITTER-SWEET TOASTY OAK FLAVORS; LET BREATHE 3-5 MINUTES.* *25*

311 **Gosling's, Family Reserve Old Rum, *Bermuda.*** *RICH AROMAS OF SPICY MOLASSES & CIGAR BOX; COMPLEX, WITH FLAVORS OF DRIED FRUIT, COFFEE , CUBAN TOBACCO & CLOVE;. LET BREATHE 5-10 MINUTES* *21*

312 **Zaya, Gran Reserva, 12 Years, *Trinidad & Tobago.*** *MADE FROM TOP VIRGIN SUGAR CANE; AROMAS OF APPLE PIE, NUTMEG, MAPLE, CARDAMOM & ORANGE PEEL; LOVELY BITTERSWEET BRANDY LIKE FINISH* *18*

Vertical Flights—a progressive tasting from the same rum maker

Mount Gay Estate Barbados (Eclipse, Extra Old, 1703 Old Cast) – *20*

Cruzan Estate US Virgin Islands (Estate Aged Dark 3 yrs., Diamond Dark 5 yrs., & Single Barrel 12yrs.) – *15*