



AWARD WINNING SINGLE ESTATE OLD GEORGIA RUM



"America's
best aged
rum"

Dave Russell
Rum Gallery

The Spirit of Georgia®

RARE AUTHENTIC SINGLE ESTATE QUALITY

The Distillery is operated by the proprietors of Vennebroeck Estate where sugar cane is cultivated for the purpose of making Rum.

EXCEPTIONAL PURITY

Artisan crafted and copper pot distilled to accentuate vegetal and floral qualities of pure unrefined sugar cane. No preservatives, spices, flavor enhancers, color agents or additives. Gluten free.

SINGLE BARREL DISTINCTION

Pampered to maturity in virgin American oak barrels. Each barrel is bottled individually. Barrels are never blended and never re-used.

'First aromas reveal caramel, vanilla and espresso. Palate introduces sugar cane, tobacco and field flowers. Long finish with hints of dark chocolate, figs and oak tannins'.



RICHLAND SINGLE ESTATE OLD GEORGIA RUM

The Spirit of Georgia Sails Out of the South

Sometimes rum luxury can be defined as creating something that is extremely rare and can't be replicated anywhere else. Such is the case with Richland Single Estate Old Georgia Rum, a bona fide, field-to-glass artisanal product.

In 1999, husband and wife Erik and Karin Vonk set out to create a genuinely memorable rum made from pure, unrefined sugarcane juice. So they purchased a farm outside of Atlanta—in an area that had at one time been used to cultivate sugarcane—named it Vennebroeck Estate, planted cane and started distilling. While continuing to source cane from their estate, the couple eventually moved the distillery operations from their farm to the nearby city of Richland, replaced their improvised pot still for two copper alembic stills from Portugal, branded the rum after the town and great things started happening from there.

Richland Rum is made in a similar fashion as rhum agricole. Both start with freshly pressed sugarcane juice, but, to enhance the flavor profile, the Vonks condense the juice first by gently applying heat. Then, after fermentation, the wash is distilled only once with a single focus on congenier profile, not alcohol yields.

Richland Rum is aged in virgin American oak barrels, not for “set” periods of time, but until individual barrels “signal” that they have reached their optimal maturity, usually between 30 and 45 months. Based on that, single barrels are selected and bottled. Bottles are marked with “their” barrel number, and consumers are invited to trace the pedigree of “their” barrel on the company’s website.

“Unrefined cane rum has a wealth of flavors and aromas that you won’t find in other spirits. Pure, fresh sugarcane juice is naturally graced with beautiful, sweet, flowery, vegetal and grassy notes,” says Erik Vonk. “If the juice is heated first to let water evaporate and allow some of the sugars to caramelize, the flavor and aroma profiles expand even further to include elements of caramel, licorice, butterscotch, anise and tobacco.”

Richland Single Estate Old Georgia Rum is the real deal. It has a burnished copper hue, a curvaceous body and the fetching aromas of vanilla, cinnamon, caramel, anise, honey and toasted oak. The longer the spirit is allowed to breathe, the more delectable aromas come forth. The entry is remarkably smooth with nary a trace of esophageal burn. The best part of the experience is the palate, a smorgasbord of chocolate, butterscotch, caramel, honey, vanilla, anise, and clove with light grassy notes. The finish is long and flavorful.

The State of Georgia should be proud.

RICHLAND DISTILLING COMPANY



TASTING NOTES

Richland Single Estate Old Georgia Rum Copper pot-distilled in Georgia and aged in virgin American oak barrels, this stunningly hued 86-proof brass-colored rum has flavors of seared orange skins and buttered, burnt sugar. Warming the palate and actually heating the back of the throat with a most soothing slide, the handcrafted spirit is mature and regal. **94** —M. M.