

Hamilton White 'Stache



In the twenty years I spent sailing the West Indies I enjoyed drinking some great white rums. Back in the US, I missed the slight coconut/papaya aroma and fresh, tropical fruit flavor of aged molasses-based rum that has been carbon-filtered to remove the color leached from the barrels over the few years the rum spent aging in the tropics.

Like so many things, those rums that I enjoyed in the '90s are no longer made. To capture those flavors and aroma that are as rare today as the green flash at the end of another day in the islands I had to blend three rums from different islands.

The bulk of this rum was distilled and aged in Trinidad to which I blended molasses distillates from Guyana and Santo Domingo as the windward half of Hispaniola is known in the islands.

At the Five & 20 Distillery in Westfield, NY the high proof rum blend is slowly diluted with filtered well-water over five days

to preserve the most delicate aromas and flavors in the finished product. I bottle my rums at Five & 20 because they care about quality as much as I do and their water has never been part of a municipal water supply to which chemicals such as chlorine or fluorides have been added.

Bartenders told me they really didn't need another 80 proof rum and neither did I so I bottled my White 'Stache at 87 proof. It is only bottled in liters, because 750 ml of this stuff just isn't enough.

Enjoy my White 'Stache in moderation in cocktails that call for premium white rum. While this is no substitute for rhum agricole in a 'ti punch, I drink it in daiquiris and swizzles with a dash of bitters. I'm not a bartender, I don't play one on the internet and I don't have any silly signature cocktail recipes for you. You know what to do with good rum.

And if you're still reading this, I want you to know there is nothing in this bottle but good, honest rum and filtered well-water. No flavors, sugar, glycerin or anything else that you might find in other spirits. And yes, this is gluten and GMO free, but I can't put all of that on the label due to federal regulations.

I hope you enjoy my White 'Stache Rum as much as I have enjoyed bringing it to you.

Cheers and Salud!

A handwritten signature in blue ink, which appears to be "Edmund Harts".

<http://www.caribbean-spirits.com/labeldetails.php?id=10028>

UPC 0 0051307307 2

SCC 10000513073079

44 liters/pallet

4 layers x 11 cases