RUM

CARIBBEAN

• Angostura ‘1824’ — $25 — 80 proof / 40% ABV
Aged for 12 years, the nose opens with caramel, burnt sugar, caramelized banana, and subtle orange cream. The sugar and caramel lighten on the velvety, mouth filling palate while chocolate, butterscotch, hints of cherry, and subtle baking spices guide toward a vanilla and oak finish.

• Angostura ‘1919 Grand Reserve’ — $23 — 80 proof / 40% ABV
Vanilla, toasted coconut, caramel, and dried apple represent the high tones in this 8 year old Rum. Brown sugar and hints of banana and kiwi become more obvious as you sip the textured, peppery spirit. The finish is clean and dry.

• Appleton Estate 8 Year ‘Reserve’ (Single Estate) — $23 — 86 proof / 43% ABV — #AE8

• Appleton Estate 12 Year ‘Rare Casks’ (Single Estate) — $25 — 86 proof / 43% ABV
Appleton Estate 12 draws from estate-grown molasses, fermented with proprietary Jamaican yeast cultures and distilled in a pot-and-column blend before tropical aging a full 12 years in American oak at the Nassau Valley estate. Master Blender Joy Spence selects older, complex casks to
Using select casks aged at least 12 years, fruity aromas of banana, orange zest, and dried apricots carry a woody profile of anise and coriander. Caramel and baking spice are the through line from nose to palate as hazelnut, brown sugar and rich chocolate rest on the rich but lively molasses texture. A fading memory of orange zest lingers through a somewhat bittersweet chocolate finish.

• Appleton Estate 15 Year 'Black River Casks' (Single Estate) — $31 — 86 proof / 43% ABV — #AE15
Toasted almond and brown sugar are followed quickly by roasted coffee, vanilla, citrus peel, and a melange of baking spice. The palate is warming but smooth, offering tropical fruit, caramelized banana, dark chocolate, roasted almonds, and dried apricots. Cinnamon and coriander build into a finish of pineapple and a hint of oak tannin.

• Appleton Estate 30 Year — $410 — 90 proof / 45% ABV — #AE30
Only 4000 bottles were released of this gorgeous rum carefully selected by Master Blender Joy Spence.

• Appleton Estate Signature Marque 20 years Park Avenue Liquor Shop Exclusive — $170 — 90 proof / 45% ABV — #AESM20

• *Appleton Estate Hearts Collection 1984 — $481 — 126 proof / 63% ABV — #AEH84

• Appleton Estate 'Hearts' 1993 - 2022 (29 Years, 100% Pot Still) — $145 — 126 proof / 63% ABV — #AEH93
With a total congeners count of 1.456 g./100 LAA, this powerful yet elegant beauty is the result of a 13-cask blend, joint work of Chief Blender Joy Spence and Rum expert and collector extraordinaire Luca Gargano. This is one of 3,600 bottles released.

• Appleton Estate 'Hearts' 1994 - 2020 (26 Years, 100% Pot Still) — $145 — 120 proof / 60% ABV — #AEH94
Total congeners count of 1184 g./100 LA. 3000 bottles released.

• Appleton Estate 'Hearts' 1995 - 2020 (25 Years, 100% Pot Still) — $145 — 126 proof / 63% ABV — #AEH95
Total congeners count of 1440 g./100 LA. 3000 bottles released.

• Appleton Estate Hearts Collection 1998 - 2023 (25 Years, 100% Pot Still) — $209 — 126 proof / 63% ABV — #AE-1998
Total congeners of 995 g/100 LAA. Twenty-five years in ex-Bourbon casks, aged entirely in Jamaica’s tropical warehouses, this pot-still vintage moves from baked citrus and cocoa to tea-tannin dryness. More linear and savory than its 1993 predecessor, it shows the elegant discipline within Appleton’s high-ester heritage. A study in time, heat, and balance from Joy Spence’s meticulous stewardship. This is one of 2,706 bottles released from a blend of 19 casks.

• Appleton Estate 'Hearts' 1999 - 2020 (21 Years, 100% Pot Still) — $185 — 126 proof / 63% ABV — #AEH9921
Total congeners count of 855 g./100 LA. 3000 bottles released.

• Appleton Estate 'Hearts' 1999 - 2025 (26 Years, 100% Pot Still) — $215 — 126 proof / 63% ABV — #AEH9926
Total congeners count of 1.135 g/100 LA. 1406 bottles released.

• Appleton Estate 'Hearts' 2002–2022 (20 Years, 100% Pot Still) — $79 — 126 proof / 63% ABV — #AEH22
Total congeners: 834 g/100 LAA, this is one of 5700 bottles released, part of the ‘Hearts Collection’ co-birthed by Chief Blender Joy Spence and Rum expert and collector extraordinaire Luca Gargano. 20 casks were blended together to create this magnificent, 100% pot still rum. Dense and powerful on the nose, candied orange peel, fresh nectarine and apricot, and vanilla bean open to dark brown sugar, roasted coffee bean, plumeria, and ylang ylang. The hot palate shows roasted banana, buttery caramel, espresso, toasted coconut, and ginger. Chocolate and black tea notes linger while dried guava and cinnamon round out the finish.

• Appleton Estate 'Hearts' 2003 - 2021 (18 Years, 100% Pot Still) — $75 — 126 proof / 63% ABV — #AEH02
Total congeners count of 688 g/100 LAA. 5000 bottles released.

• *Appleton Estate Private selection ‘Flavor Flav’ — $39 — 86 proof / 43% ABV — #AEFF

• Barceló 40 Anniversario — $55 — 86 proof / 43% ABV — #BARIMP

• Brugal 1888 Gran Reserva ‘Doblemente Añejo’ — $23 — 80 proof — #BRUDOB
Brugal Doblemente Añejo begins with molasses distilled on Brugal’s crisp, low-congener column system, The complexity found in this rum is owed to maturation in American oak ex-Bourbon barrels before transfer to European oak ex-Sherry cask. Vanilla, cherry, raisin, and café crema lean into a palate rich with toffee, strawberry jam, caramel, and hints of baking spice. It finishes tidy and moderate with a brown sugar finish.

• Chairman’s Reserve ‘The Forgotten Casks’ — $23 — 80 proof / 40% ABV — #CR

• Chairman’s Reserve ‘1931’ — $39 — 80 proof / 40% ABV — #CR

• Clarendon 2007 15 Years Plantation — $23 — 96.8 proof / 48.4% ABV — #CL07

• Cruzan 13 Years 'Island Reserve’ — $23 — 80 proof / 40% ABV — #CRUZ

• Don Q Gran Reserva (9–12 Years) — $25 — 80 proof / 40% ABV— #DONQGR
This complex blend of rums is built primarily on 9-12 year old spirit aged first in ex-Bourbon barrel before finishing in ex-Sherry cask. The remainder of the blend comes from a 50 year old solera. The profile is complex, defined by plum, fig, cigar box, toasted marshmallow, and vanilla. Toffee, dried fruit, cinnamon, and honey emerge on the palate and linger through the warm finish.

• Facundo 'Eximo' 10 Years — $26 — 80 proof / 40% ABV — #FACEXI
Unlike most spirits, this rum is blended from several distillations before entering maturation in ex-Bourbon barrels for 10 years. The nose starts with fig, raisins, caramel, dark chocolate, and vanilla. A polished texture carries cocoa nib, caramelized sugar, nutmeg, walnut, and dark cherry. Cinnamon, nutmeg, and toasted almonds lead to a dry tobacco finish.

• Facundo 'Exquisito' (7–23 Years, Sherry Cask Finish) — $37 — 80 proof / 40% ABV — #FACEXQ
Exquisito blends well-aged molasses-based column distillates 7–23 years old, tropically matured in the Bahamas before a finishing period in sherry-seasoned casks. The older components lend depth—dried fruit, cocoa, polished oak—while the sherry finish contributes a supple raisin and nutty warmth. Its satin glide reflects Bacardi’s refined column style. Exquisito

stands as the Facundo collection’s bridge between age-driven structure and Iberian-influenced elegance.

• Facundo 'Paraiso XA' (17–23 Years, Cognac Cask Finish) — $67 — 80 proof / 40% ABV — #FACPRA
Paraiso XA marries long-aged (17–23 year) molasses distillates matured in American oak before finishing in well seasoned Cognac casks. The oak influence integrates gently into the fruity profile of this rum, joining vanilla, marzipan, toasted wood, and spice with apples, chutney, tropical fruit, and raisins. Further secondary notes of honeycomb, pipe tobacco, hazelnut, and chocolate deepen the experience.

• *Foursquare 'Touchstone' 14 years — $55 — 122 proof / 61% ABV

• Foursquare 'Penultimus' 15 years — $57 —114 proof / 57% ABV

• *Foursquare 'Isonomy' 17 years — $62 —116 proof / 58% ABV

• *Foursquare 'Epilogue' 19 years — $82 —114 proof / 57% ABV

• Foursquare 'Probitas' Coffey & Pot still Unique Blend — $23 —114 proof / 57% ABV

• Foursquare 'R.L. Seal’s' 12 years — $23 —92 proof / 46% ABV

• Hampden 'HLCF Classic' (High Ester, 1,606.9 g/hl AA Congeners) — $33 — 120 proof / 60% ABV — #HMPHLCF
The high ester spirit in this bottling is distilled from long-fermented molasses using dunder and wild microbiota. As a result of long acetic fermentation and pot still distillation, volatile alcohol, banana, and ripe pineapple come to the fore. Starfruit, caramel, jackfruit, cinnamon, and vanilla build complexity as citrus oils and oak tannins fill out the palate.

• Hampden 'Pagos' (Sherry Butt Matured) — $37 — 104 proof / 52% ABV— #HMPPAG
Pagos is a full-pot-still
Referencing the Spanish name of a vineyard plot used primarily in the Sherry region of Andalusia, ‘Pagos’ is built from Hampden's HLCF rum which is aged in a solera of sixteen 500 liter ex-Oloroso casks sourced from Bodegas Fundador. Walnut, chestnut, and almond are introduced by the wood while dates, tropical flowers, peach pit, and coffee are delivered by the rum. Waves of floral, citrus, and savory spice notes follow.

• Hampden 'Great House' Distillery Edition 2023 — $45 — 114 proof / 57% ABV — #HMPGH23
This fifth edition of the ‘Great House’ line presents a unique minerality. The nose opens with more delicate cane flower, vanilla, and granulated sugar before drifting into pineapple, banana, charcoal, and flecks of olive brine. On the palate you can expect a spicy and smoky quality with

camphor, liquorice, and clove driving a soft lemon-drop acidity. Plum appears towards the finish with coconut, thyme, and sage.

• Hampden 'Great House' Distillery Edition 2024 — $45 — 114 proof / 57% ABV— #HMPGH24
Showcasing the fruity side of Hampden rums, a deep and complex bowl of apple, sweet mango, candied pineapple, and tangerine speak loudly on the oaky vanilla frame. Coconut, passionfruit, and creme brulée come through on a medium bodied palate before leading into ginger and coriander. Hints of tobacco emerge before lavender, mint, and pepper conclude the finish.

• Hampden x PM Spirits / Habitation Vélier (2–5 Years) — $39 — 120 proof 60% ABV— #HMPPMV
This bottling is a blend of three of Hampden's eight marks (LFCH, LROK, and Diamond H) ranging in age from 2-5 years. The rum plays bright and young with vanilla, fresh lime, allspice, and grilled pineapple taking forward notes. Complexity gained from these unique marks follow swiftly with passionfruit, underripe mango, honeydew melon, and volatile tropical aromas leaning gently into a warm, spicy, juicy finish.

• Long Pond 15 Year 'John Dore Pot Still' — $56 — 90.2 proof / 45.1% ABV — #LPJD15
John Dore was a legendary producer of pot stills whose designs could effectively boost fruity ester content while removing sulfurous compounds during distillation. The stills are highly sought after and rare, which makes this rum a unique and special experience. Mango, banana, lychee, and caramel open into currant, wet stone, tobacco leaf, and baking spice. Almonds and starfruit come to a toasty finish.

• Long Pond 2005-2024 18 Year 'Light Pot Still' Impex collection — $56 — 117.2 proof / 58.6% ABV — #LPLPS18

• Long Pond / Plantation 2009–2022 (Orange Wine Cask Finish) — $35 — 106 proof / 53% ABV — #LPOR09
After being distilled at Long Pond in 2009 aged tropically in Jamaica, the rum was transferred to France for additional continental maturation in Pierre Ferrand Cognac casks. The funky ester nose is restrained after time in cognac cask with orange marmalade, cooked pear, baked apple, and honeycomb joined by clove, cinnamon, and rich coconut. The fusion of cognac and rum is apparent on the palate, as well, as the finish glides smooth and silky with floral and herbal low tones.

• Monymusk 2007 MSR limited edition 17 years — $44 — 110.2 proof / 55.1% ABV — #MM07

• Monymusk Special Reserve — $23 — 80 proof / 40% ABV — #MMSR

• *Mount Gay Andean Oak cask — $81 — 86 proof / 43% ABV — #MGAO
Less than 3000 bottles were released of this unique rum in 2021. The spirit starts in a classic fashion with 14 years spent in ex-Bourbon barrels, and then goes into virgin Colombian Andes mountains oak-made casks for 11 months. A very interesting rum with a rich, woody character.

• Mount Gay 15 years exceptionally aged — $34 — 96 proof / 48%ABV— #MGPX21
This limited release was matured for 20 years in ex-Bourbon before being transferred to former PX Sherry casks for a year of finishing. The red fruits shine here with stewed red cherry and cranberry complementing the richer tropical fruit and caramel notes. Banana comes through on the mid palate with plum butterscotch, vanilla, and walnuts. On the finish, brown butter and apple butter boost a plum and spice profile into a moderately long warmth.

• Papalin Jamaica (High Ester, 5 Years) — $25 — 114 proof / 57% ABV — #PAPJ5
This label from independent bottler Habitation Velier is a blend of 63 different casks across three different Jamaican distilleries: Hampden, Long Pond, and Worthy Park. Each of the casks was aged for five years before bottling. The dunder-rich rums deliver high levels of fruit in this youthful bottle, providing initial notes of passionfruit, overripe tangerine, pineapple skin, and vanilla with a touch of cinnamon. Baked orchard fruit and herbal notes lead into a finish of fruitcake and volatile liquorice lift.

• Plantation ‘20th Anniversary’ XO (Barbados) — $25 — 80 proof / 40% ABV — #PL20XO
Both tropically and continentally aged, this rum sees between 8-15 years in Barbados-based ex-Bourbon barrels before a 2-10 year maturation in France-based Ferrand Cognac casks. Coconut is explosive on the nose and the palate with cinnamon, jackfruit, cocoa, and hints of vanilla present on the initial impact. Apricots, dates, and caramel find their way as the finish becomes framed by sweet coconut cream and baking spice.

• Pusser’s ‘British Navy’ 15 Years (Guyana, Trinidad, Barbados) — $31 — 94 proof / 47% ABV — #PUSS15
The recipe used for this rum follows old Royal Navy specifications and comprises a significant amount of distillate made in 200-300 year old wooden pot stills. The wood, known as Greenheart, increases the depth and body of the spirit while encouraging an oily texture while lighter column still rums balance the profile. Rich in every way, expect brown sugar to push citrus, marzipan, dried fruits, cocoa, and baking spice to an oak tannin finish. As a Navy-style rum, it preserves the deep Demerara lineage that defined historic shipboard blends.

• Pusser’s ‘Gunpowder proof’ (Guyana, Trinidad, Barbados) — $23 — 109 proof / 54.5% ABV — #PUSSGP

• Saison ‘Triple Cask’ 5 years (Barbados) — $23 — 92 proof / 46% ABV — #SRBAR5

• Worthy Park ‘Single Estate Reserve’ — $25 — 90 proof / 45% ABV — #WPSER

Made from long-fermentation molasses and 6–10 years in ex-Bourbon barrels, the profile on this rum is banana- and pineapple-forward with supporting aromas of raisins, tobacco, and black tea. Anise, allspice, and ripe mango fill out the rich palate.

• Worthy Park ‘Special Cask Series’ Madeira Finish — $29 — 90 proof / 45% ABV — #WPMAD10
This Jamaican rum begins with estate-grown molasses, long fermentation, and 100% copper pot distillation at Worthy Park.This long-fermented distillate spends its final months in ex-Madeira casks, gaining a sweet, dark fruited complexity. Pepper, cinnamon, and banana open to toasted almond, vanilla, and caramelized tropical notes. Darker fruits appear on the palate as plums and rich red cherries rest on a smooth, caramel palate as baking spices develop into a bowl of fresh berries.

• Worthy Park ‘Special Cask Series’ Port Finish — $29 — 90 proof / 45% ABV— #WPPO
This 10-year rum is aged for 8 years in ex-Bourbon barrels and then 2 years in ex-Port barrels.

• Worthy Park ‘Single estate collection’ 2026 — $34 — 108 proof / 54% ABV— #WPPO
Unaged beauty from long-fermented sugar cane juice distilled in copper pot stills, this is a special selection for Skurnik distributors. Worthy Park’s highest-ester mark to enjoy in a chilled glass for best representation: grassy and funky rum!

FRENCH CARIBBEAN

• Ak Zanj 15 years Haiti — $32 — 86 proof / 43% ABV— #AZ15
The Linge family in Haiti can trace their rum making roots to the early 1800’s. ‘With Angels’ is a nod to the slow evaporation taking place in the Haitian climate. This 15 year old rum is aged in French oak (Cognac) barrels after being distilled in copper column stills from ‘Madame Muez’ varietal sugar cane juice.

• Barbancourt 8 Year ‘Réserve Spéciale’ Haiti — $23 — 86 proof / 43% ABV — #BBCT8
The house profile arrives spicier and deeper in this bottling which is matured in both small cask and large foudre. Opening with baking spice and peppercorn, the nose begins to shift fruitier toward orange peel, nougat, caramel, and vanilla. Green apple and sweeter citrus develops on the palate as almond, butterscotch, and soft chocolate qualities usher in a long, clean finish.

• Barbancourt 15 Year ‘Estate Reserve’ Haiti — $61 — 86 proof /43% ABV — #BBCT15
Barbancourt uses a three-stage process in which the rum is rotated between small casks and large foudres to avoid an over-extraction of tannins during aging. The result is a smooth and gently textured rum which combines flavors of maturation with more delicate fruit notes. Prune,

fig, cinnamon, nutmeg, grapefruit, and baking spice are prominent while toffee, butterscotch, toasted nuts, and tobacco develop on the long, lingering palate.

• Barbancourt ‘Cane Blossom, Mizunara mellowed, edition exclusive’ Haiti — $61 — 90 proof / 45% ABV — #BBCTCBM

• Providence 2020 3 years Haiti — $44 — 104 proof / 52% ABV— #PRO3
Distilled in bain-marie stills from fermented sugar cane syrup, this 3 year old ‘single rum’ is astonishing!

• Clément 10 Year Très Vieux Agricole Martinique — $31 — 88 proof / 44% ABV — #CLEM10
Clément 10 is distilled from fresh Martinique cane juice on the estate’s Creole column
Initial maturation takes place in first-use Limousin oak before transfer to re-charred ex-Bourbon barrels. Despite its age, the rum is delicate and floral with citrus, dry grass, and fennel emerging before light caramel confection. Cocoa beans and cigar box develop on the palate as leather and anise take hold. The finish is long and warming with savory smoke and baking spices concluding the spirit.

• Clément 'Cuvée Homère' Hors d’Âge Martinique — $54 — 88 proof / 44% ABV — #CLEMHOM
The Cuvée Homère blends a selection of rums aged 6-15 years from high quality stock. The range of aging allows for apple flesh, tropical fruits, and floral notes to cohabitate with dried stone fruit, liquorice, and vanilla. The soft palate is slightly viscous towards buttery and never leans too far toward spicy on a longe, citrus-forward finish.

• Clément VSOP (4 Years) Très Vieux Agricole Martinique — $23 — 80 proof / 40% ABV — #CLEMVSOP
This entrance to the Clément identity is soft, light, and fruit driven with herbal and floral notes in the background but opening with richer aromas. Coffee, mocha, and roasted coffee bring about a core of dried fruit, candied citrus peel, and raisins. Silky coconut, banana, and crème brulée appear with subtle herbs on the palate before a tight drying finish.

• Clément XO (6 Years) Très Vieux Agricole Martinique — $29 — 88 proof / 44% ABV— #CLEM6XO
Maple syrup and toffee start a deep profile of dates and cigar box as eucalyptus and lemongrass play around the edges. Keeping in the light profile of Clèment, a candied fruit profile of tangerine, orange, and lemon drive the richer flavors of gingerbread, vanilla, mocha, and pepper. The finish remains fruit-driven with a long, warm conclusion.

• Clément Private Cask 'Tequila Cask' (5 Years) Martinique — $35 — 121.6 proof /60.8% ABV — #CLEMTQ
The first four years of this rum are spent in heavily charred ex-Bourbon casks before spending a final year in ex-Tequila casks. This limited ‘Private Cask’ release highlights ester flavors of

banana, crisp green apple flesh, and overripe pineapple before the agave and agricole grassiness start to emerge. Cinnamon and agave citrus build on a molasses backbone as a slight mineral brine flows through a long, fading finish.

• HSE Rhum Blanc Agricole Martinique — $23 — 80 proof / 40% ABV— #HSEBLANC
Distilled from fresh Martinique cane juice on HSE's Creole column and
Rested briefly in stainless steel before bottling to settle the spirit, this unaged rum delivers a profound herbal experience. Fresh cut grass, cane leaf, and diatomaceous earth on the nose lead into bell pepper and parsley on the palate. Banana and pineapple esters balance the green notes up to a clean finish suggestive of white pepper.

• HSE 'Black Sheriff' (3 Years) Rhum Vieux Agricole Martinique — $23 — 88 proof / 44% ABV — #HSEBS
The rum in this bottling is aged exclusively in heavily charred ex-Bourbon barrels from Kentucky and Missouri, leading to an exaggerated influence on the flavor of the spirit. As a result, the rum is declassified from the AOC. Oaky flavors of vanilla, espresso, and campfire build up to forest underbrush and baking spice. Guava, pineapple, and exotic fruits shine alongside honeycomb and vanilla bean.

• HSE VSOP Très Vieux Rhum Agricole 3 Years Martinique — $23 — 90 proof / 45% ABV— #HSEVSOP
Apricot, peach, and cantaloupe jump out of the glass while grilled almonds and caramel develop in this 3-5 year rum. Coffee, orange peel, nutmeg, and light cocoa develop on a buttery palate through to a mineral driven finish of tobacco, ginger, and drying tannins.

• HSE 'World Cask Finish' Sauternes Cask Martinique — $23 — 82 proof / 41% ABV— #HSESAUT
Using barrels sourced from Château La Tour Blanche, this limited release lives in ex-Bourbon oak for 9 years before 8-12 months in Sauternes cask. The influences of the finish are noticed immediately as aromas of golden raisin, honey, and apricot take center stage. Passionfruit, gingerbread, and vanilla present on a rich palate that impresses sweetness before a citrus zest finish.

• HSE 'World Cask Finish' Highland Cask Martinique — $23 — 88 proof / 44% ABV

• JM Terroir Volcanique Martinique — $23 — 86 proof / 43% ABV

• JM VSOP Martinique — $23 — 86 proof / 43% ABV — #JMVSOP
Guava, apple, banana, and hints of morning grass are balanced by an impression of fudge and baking spice. This chocolate quality continues into a palate where toasted chestnuts, caramel, and gingerbread exist alongside woody smoke. A hint of salty minerality and orange zest show in the moderate, warming pepper finish.

CENTRAL AMERICA

• Abuelo 12 ‘Twin Oaks’ — $25 — 80 proof / 40% ABV — #ABU12

• Abuelo 15 Year ‘Oloroso’ — $23 — 80 proof / 40% ABV — #ABU12
Abuelo XV ‘Oloroso’ is made from molasses distilled on Panama’s column stills and aged in ex-Bourbon barrels, then finished in ex-Oloroso Sherry casks.

• Abuelo 15 Year ‘Napoléon’ — $23 — 80 proof / 40% ABV — #ABU12
Abuelo XV ‘Napoléon’ is made from molasses distilled on Panama’s column stills and aged in ex-Bourbon barrels, then finished in ex-Cognac casks.

• Abuelo 15 Year ‘Tawny’ — $23 — 80 proof / 40% ABV — #ABU12
Abuelo XV ‘Tawny’ is made from molasses distilled on Panama’s column stills and aged in ex-Bourbon barrels, then finished in ex-Tawny Port casks.

• Abuelo ‘Centuria’ — $53 — 80 proof / 40% ABV — #ABUCEN
The spirit for this rum is drawn from a 30 year solera of agricole rums matured in ex-Jack Daniels barrels. Bottled in the sweeter style, the licorice, chocolate, caramel, baking spice, and petrol aromas provide tension to the créme brulée, coffee, dried fruit, and smoky wood palate. Pepper spice begins to emerge alongside fruit tart as the finish concludes neatly and sweetly.

• Don Pancho 8 Year 'Reserva' — $23 — 80 proof / 40% ABV — #DP8
Fruit driven and assertive, aromas of candied dates, maduros, dried plums, and vanilla lead to a smooth and rich palate. Caramel, persimmon, and ghee, open into cinnamon, nutmeg, and leather before grassy tea notes conclude in a long, complex finish of macadamia and ground black pepper.

• Don Pancho 18 Year 'Reserva' — $29 — 80 proof / 40% ABV — #DP18
Powerful notes of honey, fig, dates, and cinnamon drive the nose before oxidation can yield hints of cardamom and dried orange peel. Allspice, honeycomb, and touches of plum and butterscotch build the complex core of the palate. This spirit finishes warm and lingering as black tea and warming spices persist.

• Don Pancho 30 Year — $150 — 80 proof / 40% ABV — #DP30
The intense maturity of this tropically aged rum produces aromas of figs, black raisins, tangerine peel, tobacco, and almonds. Dutch fat cocoa powder at the end of the nose pulls together a full bodied palate that largely mirrors the nose with vanilla and baking spice included. A long, complex, and moderately intense finish of dried fruit, praline, and old leather brings you to a sensuous conclusion.

• Holmes Cay South Africa 2018-2024 ‘SAWP MHOBA’ 6 Years Single Cask — $54 — 118 proof / 59% ABV— #HCSA
Pot still distilled at the Mhoba rum distillery in Malalane, this cane juice based rum was aged for 6 years in a single peated whiskey cask. Best enjoyed neat, with a splash of water.

• Plantation Panama single cask 14 years (11+2+1) — $35 — 103.8 proof / 51.9% ABV — #PLPAN08
This 2021 edition, molasses-based rum was aged in Panama in ex-Bourbon barrels before its finishing phase in Ferrand Cognac casks in France for 2 years, followed by an extra ‘twist’ of NY Distilling company rye cask finish.

• Zacapa ‘23’ (6–23 Years) — $25 — 80 proof / 40% ABV — #ZAC23
Built using a solera system combining ex-Bourbon, sherry, and wine casks, this sweeter rum shows raisin, cocoa, brown sugar, and a touch of black cherry. Tobacco and sweet, smoky wood ties together the rich palate before a finish of butterscotch, vanilla, and honey.

• Zacapa XO (Cognac Cask Finish) — $45 — 80 proof / 40% ABV — #ZACXO
Using ‘23’ as a base, Zacapa XO receives a final élevage in French Cognac barrels to enhance its fruit character. Dark cherry, prune, overripe peach, and dates combine with the cocoa- and molasses-forward profile to produce a more complex, drier experience.

• Zacapa ‘Edición Negra’ (6–14 Years, Light Smoke) — $29 — 86 proof / 43% ABV — #ZACNEG
Edición Negra is a solera-aged blend of rums matured in charred American oak and double-charred finishing barrels, producing darker caramel, cocoa, and ember-tinged spice. Plums, raisins, and spicy, smoked chocolate persist through the long, bold, sweeter finish.

• Gosling’s ‘Black Seal’ — $23 — 80 proof / 40% ABV — #GOSBS
Black Seal is a blend of pot and column molasses distillates sourced from multiple Caribbean producers before being shipped to Bermuda and aged in re-charred ex-Bourbon barrels, final marrying, and bottling. Popularized as the original - some say essential - rum for the Dark n’ Stormy cocktail, the notes on this spirit are firmly cooked sugar and dried fruit. Molasses, blackened caramel, raisins, and fruitcake on the nose lead to a dense palate that adds dark fruits and hints of baking spice. The finish is moderate and dry with a touch of liquorice.

• *Gosling’s ‘Papa Seal’ 15 Year Single Barrel — $59 — 83 proof / 41.5% ABV — #GOSPS15
This special release uses old 'Family Reserve' ex-Bourbon barrels for maturation. Up to 12 barrels are released at a time, yielding only 2,500 bottles for the market. The extended tropical aging yields deep caramel, tobacco, hints of cherry, and a touch of banana on a cinnamon and vanilla spine. The palate shows the spices first before almond, cooked banana, and toffee layer the classic Gosling’s sugar.

• Gosling’s ‘Spirited Seas’ ocean-aged Volume II — $27 — 88 proof / 44% ABV— #GOSSS

• Dictador XO ‘Perpetual’ — $35 — 80 proof / 40% ABV — #DICTXO
Sugarcane honey is the base material for this distillate which is produced via column still and aged through a 25-35 year solera-inspired system in Colombia using ex-Bourbon and sherry casks. Savory and sweet aromas of coffee bean, leather, and old wood join with toffee, vanilla, and caramel candy. The velvety, plush texture drives the Sherry inspired dark berries before apples, marzipan, fudge, and espresso push forward to a long, warming finish of citrus zest and baking spice.

• Diplomático ‘Ron Antiguo Reserva Exclusiva’ — $23 — 80 proof / 40% ABV — #DIPRE
This ron antiguo (aged rum) is a blend of pot- and column-still rums distilled from molasses and sugarcane honeys aged up to twelve years. A varied array of aromas from chocolate, orange peel, toffee, and raisin deliver nuance before a smooth, confection-driven palate of dark chocolate, fudge, and vanilla. Baking spice rounds out the finish.

• Diplomático Distillery Collection No. 3 ‘Pot Still’ — $28 — 94 proof / 47% ABV — #DIPDP3
The distillate in this batch is made with sugarcane honeys on Diplomático’s copper pot stills before aging in small format ex-Bourbon barrels for 8 years. A compelling mix of tropical fruit, fruitcake, vanilla, and dark fruits show before toffee and cocoa take hold. Cherry, vanilla, woodsy oak, and strong coffee round out the balanced palate as the spirit drives toward a quick, clean, dry finish.

• Diplomático ‘single vintage’ 2013 10 years — $45 — 86 proof / 43% ABV — #DI13

• El Dorado 12 Year ‘Finest Demerara’ — $23 — 80 proof / 40% ABV — #ED12
A blend of spirits distilled in the Enmore and Diamond stills, this rum is rich and sweet on the nose with papaya, mango, vanilla, and honey framed by black sugar and caramel. Deviating from the nose, the palate is full bodied but fresh with banana, tropical fruit bowl, berries, and a touch of coffee. Baking spice drives the smooth, lingering finish with hints of lemon and orange peel adding complexity.

• El Dorado 15 Year ‘Finest Demerara’ — $25 — 80 proof / 40% ABV — #ED15
This expression uses distillates that come from the Enmore, Port Mourant, Versaille, and Diamond stills. Caramel, dark chocolate, raisins, and bright tangerine and orange notes begin an inviting nose as pepper develops. A palate of pear, grilled pineapple and mango, and dates lean into wood-driven flavors of almond and charred oak. The structure remains sweet as the finish goes long with burnt caramel, tobacco, and leather in the conclusion.

• El Dorado 21 Year ‘Special Reserve’ — $49 — 80 proof / 40% ABV — #ED21
Incorporating a blend of the Savalle, Enmore, and Versailles stills, the rum here expresses dark fruit and oak aromas in excellent balance. Mocha, toffee, banana, and nutmeg on the nose lead to a palate of passionfruit, dates, dark chocolate, leather, and tobacco. Nutmeg, cinnamon, and

other Christmas spices emerge with some time as the finish of hazelnut, candied almond, and cigar box goes on forever.

• El Dorado ‘Single Still Enmore’ 2009 (12 Years) — $35 — 80 proof / 40% ABV — #EDEN09
The distillate produced by the Enmore still keeps a dry, earthy, and woody quality showcased in this classic vintage release. Butterscotch, apple flesh, toasted coconut, and tobacco on the nose open into honey and baking spice with time. The palate brings peach, caramel, cocoa powder, and a wealth of baking spice as a tinge of zinc leads to a long finish of cedar, anise, and touches of mint.

• El Dorado ‘Single Still Versailles’ 2009 (12 Years) — $48 — 80 proof / 40% ABV— #EDV09

• El Dorado ‘Single Still Versailles’ 2009 (12 Years, Cask Strength) — $48 — 112.4 proof / 56.2% ABV — #EDV09CS
Cacao, liquorice, dark caramel, plum, and a hint of cherry tartlet open the aromatic experience on this bottling. On the bold palate you will find a rich expression of coffee and bittersweet chocolate that trends into blackcurrant, dragonfruit, golden raisin and orange blossom. The finish brings freshness back with flecks of pear and citrus fruit on a long journey of toffee, cocoa, and spice.

• El Dorado 'Single Still Port Mourant' 2009 (12 Years) — $35 — 80 proof / 40% ABV — #EDPM09
The Port Mourant still yields iconic distillates that develop smoke and leather notes. Plums, prunes, and liquorice jump from the glass as dark chocolate and espresso bean aromas emerge over a smoky backbone with a few swirls. The palate shows juicy red fruit sweetness while coconut, tobacco, coriander, and turmeric build on the mid-palate. A limestone minerality appears through the palate into leathery, lightly bitter finish.

• El Dorado ‘High Ester Blend’ 2014 PM/DHE — $47 — 103.4 proof / 51.7% ABV — #EDHE14
This 10 year old rum combines rums from the Port Mourant wooden pot still and the Diamond High Ester marques from the double retort stills; this is the second release of the ‘High Ester Series’.

• El Dorado 25 Years ‘Grand Special Reserve’ — $180 — 86 proof / 43% ABV

• Holmes Cay Réunion ‘Grand Arôme’ — $23 — 115 proof / 57.5% ABV— #HCREUGA
Distilled at Distillerie de Savanna on Réunion Island from molasses and no additives, ‘Grand Arôme’ is a high-ester rum without ageing. The long fermentation and Savalle copper-column distillation yield a powerful, very aromatic spirit.

• Plantation ‘Fiji islands’ 2001 20 years Single Cask Collection — $32 — 91.8 proof / 45.9% ABV — #PLFJI

Another very unique rum from Alexandre Gabriel: molasses-based rum distilled in pot stills, aged in ex-Bourbon barrels for 19 years, moved into French oak casks for a year in France, and ‘finished’ for 4 months in Rozelieures single malt whisky casks.