

Hye Rum Spiced

THE FACTS

COUNTRY: USA - TX

REGION: Texas

APPELLATION: Texas

WINEMAKING: Double-distilled in a copper pot still over an open flame, then infused with spices.

THE STORY

In 2011, a chance meeting of James Davidson and Benjamin Calais sparked a conversation about the art of distilling. They began to meet regularly at the dinner club, often discussing French rums, among other spirits. James spent the next 6 years immersed in rum. He searched for the best available in the US, France and the Caribbean. After 3 years of operating at the distillery in Hye, James perfected three formulas that were a composition of the methodology and terroir he studied so passionately.

THE ADJECTIVES

OVERALL: Big and bright

AROMAS / FLAVORS: Gingerbread, caramel, molasses, cinnamon, clove, vanilla and nutmeg

MOUTHFEEL: Intense with a long finish

THE SELLING POINTS

"Christmas in a cup."

SUSTAINABILITY: Vegan

PAIRINGS: Try it in a hot toddy, dark 'n stormy, classic drinks

