

2005 Double Aged Rum

Key Facts:

- Distilled in 2005 by Miles Karakasevic, Grand Master Distiller and his son, Marko, 13th Generation Master Distiller in Northern California, USA
- Hawaiian & Jamaican sugar cane was harvested and pressed into sugar cane juice
- The pressed juice went through a vacuum still to remove water at low temp/high vacuum, turning the cane juice into syrup (1st step of sugar processing, 4x more pure- and expensive- than molasses)
- The syrup was fermented with Champagne yeast and aged on the lees for a week at our distillery to develop deeper character
- Slowly double distilled in a Copper Alambic Charentais Pot Still (classic Cognac still) to 137 proof, highlighting the sugar cane flavor. 10 to 1 reduction (sugar cane syrup to distilled rum)
- Aged in Stainless Steel to develop flavors for five years, then in Chardonnay barrels for 3 years and in glass for the final two years
- Bottled full barrel strength, uncut and unfiltered. Single batch (unblended).
- Only 465 cases (2,790 bottles) produced – 120 cases being released in 2016.
- Heavy toast French oak in color. Rich, deep nose, reminiscent of Crème brûlée. Concentrated sugar cane flavors. Notes of nutmeg, cinnamon, salted caramel, honey, smoky oak, caramelized peaches and stone fruit. Full, intense body. Long cane finish.
- Best enjoyed neat, letting the flavors evolve, while adding a splash of water releases more flavor. Can also be enjoyed with a large ice cube.



Technical Facts:

Alcohol:	68.5% (137 PROOF)
Bottle Size:	750 ml / 6 Pack
Raw Material:	Sugar Cane Syrup
Retail Price:	\$450 (California Suggested Retail)

What the press said about Charbay Clear Rum:

WINE ENTHUSIAST CLASSIC (96-100) / HIGHEST RECOMMENDATION

CHEERS MAGAZINE ...the spirits have substance, expansive bouquets and are loaded with delectable flavors. As one would expect from handcrafted, artisan spirits, ... long, memorable finishes.”

Distiller's Notes:

“The Syrup from Maui really shines. We aged our rum in stainless, which really let the body of the spirit develop. We then aged it in French Oak to add a pinch of brown spices, vanilla's and smoky, toasted, oak to make an even bigger body and flavor profile.

This is bottled at Full Barrel Strength. I want you to drink it like I do, straight out of the barrel. Of course, you can also add a splash of water. Pouring our Rum over a big ice cube and enjoying it for half an hour is also a lot of fun and quite the way to go.”

-Marko Karakasevic