

CARIBBEAN SPIRITS

**‘This importer is bringing back some of the Caribbean’s best rum.’
 ‘Rum needs people as dogmatic and single-minded as Ed is.’**

-Saveur

Year Founded: 2005

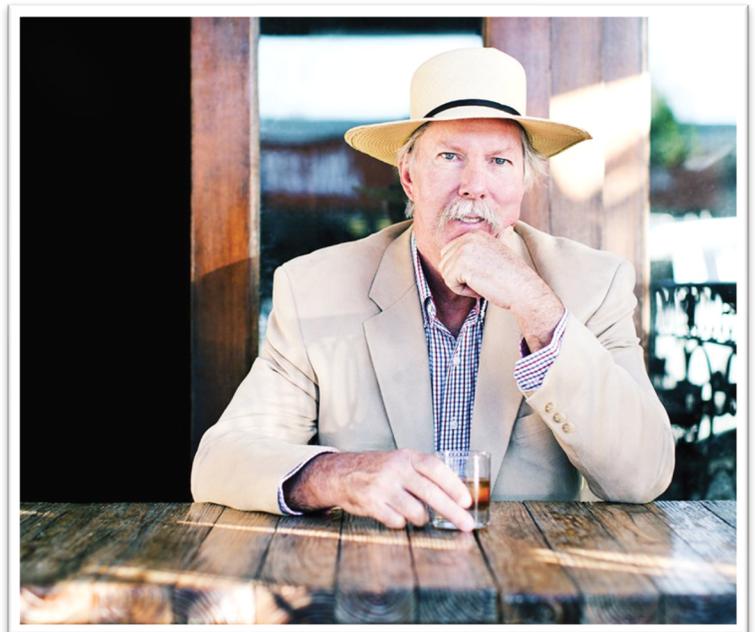
Region: The Caribbean

Owner: Edward Hamilton

Known For: Being the uncontested leading authority on Rum and spirits of the Caribbean.

Cool Fact: Ed sailed the Caribbean for many years from island to island uncovering and discovering many of the world’s best rums. Two books later established him as the leading source of Rhum knowledge on the planet.

The “noble spirit” of rum has captivated the Caribbean for centuries, and Edward Hamilton has devoted himself to exploring it. Hamilton, who is widely considered the world’s foremost authority on rum, began the “Ministry of Rum” website in 1995, and has traveled the Caribbean and beyond, usually on his sailboat, tasting and researching the rums of the islands. Ed is a modern pioneer of rum, the man who



singlehandedly discovered and brought countless Caribbean rums to our attention. He came across 150 different types from 35 distilleries on his first trip. His two books published in the 1990’s – Rums of the Eastern Caribbean and The Complete Guide to Rum: A Guide to Rums of the World –were written while Ed was Island-hopping throughout the Caribbean, sailing Matahari solo and visiting every distillery. Many of those old world distilleries are no longer in operation, Hamilton’s books are long out of print, and Matahari sank off Antigua. By the early 21st Century, Ed hauled his second sailboat Triton onto terra firma for repairs and began importing rhums agricole from the French West Indies. Notable brands including Neisson, La Favorite, and Duquesne from Martinique have made progress toward educating Americans on the finer points of this unique style of rum. In 2013, Hamilton began importing pot-still heavy rums from St. Lucia and Jamaica under his own label.



Neisson Rhum Agricole Blanc

In Martinique, the uncontested home of rum agricole, where endless discussions wax eloquently over the comparative qualities of its different sugar cane spirits, everyone agrees on the superior rank of Neisson Rhums. Only the freshest sugar cane, grown on the volcanic foothills of Mount Pelee and harvested at its peak of maturity, is used to make these fine rhums. The rested but unaged Neisson white rum beautifully showcases the characteristics of the fragrant and flavorful sugar cane. It received the 2006 Gold Medal at the Ministry of Rum Tasting Competition, and was named White Spirit of the Year for 2005 in Wine Enthusiast. Begins with intoxicating aromas of brown butter and dillweed, and on the palate, the volcanic electricity one would expect in a fine Mezcal, supporting creamy mango, banana, and lychee. All in all, one of the most complex unaged spirits I've tasted.

96-100 Points 'Best Buy' -Wine Enthusiast

'Best Value' - New York Times

'Top 5 Rhum Agricoles' -Drinkmemag



Neisson Rhum Agricole Élevé Sous Bois

Born as Neisson Rhum Agricole Blanc, Élevé Sous Bois gains its color during 18 months spent in new French oak vats before being bottled at the distillery. A slight oak and vanilla flavor blend with the freshly-harvested sugar cane aroma of Neisson Rhum Agricole Éleve Sous Bois. Rich in citrus, fruit and tropical florals, the golden color portends the oak, tropical nut and vanilla flavors in the finish.

90-95 Points -Wine Enthusiast



Neisson Rhum l'Esprit

During the six-month rum making season the cane, fermentation and distillation varies. When everything is just right, Gregory Neisson puts some of this distillate aside to be bottled as l'Esprit. This spirit of Neisson is bottled at 70% ABV, only a couple of percentage points below the 72% ABV at which it is distilled. Considered the best of Neisson, in 2013 only about 3000 liters were collected for this marque.

Lighter in character than Neisson Blanc, l'Esprit should not be underestimated. Freshly-harvested sugar cane in the aroma carries through the body highlighted with citrus, fruit and floral notes. The fresh sugar cane taste continues into the rich, clean finish.



Hamilton Worthy Park Jamaican 'Pot Still Gold'

'Top 5 Rums Under \$50' - PUNCH

A blend of light, very light and heavy pot still rums from the Worthy Park Estate where rum has been made since 1670. Colored with gold-tint sugar-based caramel, this pot still rum embodies the heavy aroma and flavor of Jamaican rum. Over-ripe bananas dominate the aroma and yield to spice, sugar cane and ripe fruit in the body. The finish is reminiscent of the aroma with ripe bananas and vegetal notes. The distillate is condensed at about 87% ABV. After dilution, this rum was colored with Sethness Caramel made with US grown sugar cane sugar. Nothing else has been added to this rum. Prior to bottling, this blend was filtered with a one micron filter to remove charcoal that may be suspended in the liquid and that might prevent a malfunction in the bottling machine.



Hamilton Worthy Park Jamaican 'Pot Still Black'

Known for producing the heaviest rums in the Caribbean, Jamaican distillers have been producing rum since the 17th century. Black rum distilled from fermented molasses. Aged up to five years. A blend of light, very light and heavy pot still rums from the Worthy Park Estate where rum has been made since 1670. Colored with double-strength black sugar-based caramel, this pot still rum embodies the heavy aroma and flavor of Jamaican rum. Over-ripe bananas dominate the aroma and yield to spice, sugar cane and ripe fruit in the body. The finish is reminiscent of the aroma with ripe bananas and vegetal notes.



Hamilton Demerara 'Overproof 151'

When Lemon Hart suddenly disappeared from the American market in 2014, importer and rum expert Ed Hamilton charged into the breach. He worked out a deal with Mosaik to import the nearly 500 cases of remaining stock into the U.S., averting a short-term emergency among hard-core fans. When Lemon Hart resumed production and distribution under new owners a couple of years ago, Hamilton then went in search of his own overproof, sampling about a dozen recipes from various distilleries. In the end, he circled back to Demerara Distillers. "Nobody has that flavor profile they have in Guyana, which comes from a combination of fermentation, distillation and aging," says Hamilton. "They bring the signature Demerara flavor." Since he launched it in January 2015, Hamilton Overproof has become a favorite of contemporary tiki bars, with bartenders praising its brawny backbone, the tropical notes filigreed along the margins and a finish that's somewhat drier than Lemon Hart 151. -PUNCH



Hamilton Demerara

"The only 6 rums a tiki enthusiast will ever need"

- Jeff "Beachbum" Berry, Rum Expert

The molasses used at Demerara Distillers Ltd comes from Guyana and contained 65% dissolved sugar, one of the highest sugar contents of any molasses found in the Caribbean. The high sugar content is attributed to the age of the Guyanese sugar mill. Demerara Distillers Ltd. utilizes a variety of column and pot stills the company acquired through acquisitions over the past 300 years. Among the unique stills are a wooden pot and a wooden column still that distill the heavier rums while copper and stainless column stills are used to make lighter rums. A unique blend of aged rums distilled and aged at the Diamond Distillery and bottled at 86 proof.



Hamilton Pimento Dram

'The one ingredient that can make your summer drinks taste like tiki perfection.' -The Washington Post

In the spirits world, pimento does not refer to the olive stuffing, but to a Jamaican tree that grows allspice berries. Hamilton's version is distilled from molasses and comes in at 60 proof. It's packed full of the cinnamon-nutmeg-clove goodness of allspice, and is an excellent addition to autumnal cocktails such as the Lion's Tail, according to Serious Eats: The Lion's Tail 2 ounces bourbon 1/2 ounce fresh lime juice 1/2 ounce allspice dram 1 dash Angostura bitters 1 teaspoon simple syrup (or less, to taste) Combine bourbon, lime, allspice dram, bitters, and simple syrup in a cocktail shaker and fill with ice. Shake well and strain into chilled cocktail glass.



Hamilton White Stache Rum

"In the twenty years I lived on a yacht sailing the West Indies I really enjoyed drinking some great white rums. Back in the US, I missed that clean, fresh flavor of aged molasses-based rum that had been carbon-filtered to remove the color gained during a few years spent aging in oak barrels in the tropics. In addition to the fresh flavor of the rum there was also a slight coconut note generally attributed to the American oak barrels in which these rums were aged. Like so many things those rums that I enjoyed in the '90s are no longer made. In 2001, Trinidad stopped growing sugar cane commercially but continued to make rum from imported molasses, the end of an era that stretched more than two centuries. To capture those flavors and aroma that are as rare today as the elusive green flash that signaled the end of another day in paradise anchored in the lee of a West Indies Island, I had to blend several rums from different islands. The bulk of this rum is aged rum from Trinidad to which I blended sugar cane and molasses distillates from Guyana and Santo Domingo, as

the windward half of Hispaniola is known in the islands. This high proof blend is carefully diluted with filtered, well water...once diluted to 87 proof, bartenders told me they really didn't want another 80 proof clear rum...if you're still reading this, I want you to know there is nothing in this bottle but rum and filtered, well water. No flavors, sugar, glycerine or anything else." -Ed Hamilton



Hamilton Beachbum Berry Zombie Blend Rum

‘A new spirit from Jeff “Beachbum” Berry is here to reanimate your tiki cocktails.’ -Bloomberg

It took Jeff “Beachbum” Berry over a decade to track down the original recipe for the Zombie. The faux-tropical drink was created in 1934 by Ernest Gantt, who founded the world’s first tiki bar, Don the Beachcomber, in Los Angeles. Later, he legally renamed himself Donn Beach. In 2005, Beach Bum Berry unearthed the original recipe for the famous Tiki Classic, “The Zombie.” A potent mix of three rums, lime, and grapefruit juices, as well as assorted syrups and bitters—nine ingredients in all—the Zombie was a closely guarded secret. Beach famously encoded the bottles at his bar so employees couldn’t give away confidential combination. In 2005, the code was cracked when a notebook containing the recipe was found in the pocket of an old shirt owned by Dick Santiago, headwaiter at Don the Beachcomber. Santiago’s daughter relayed it to Berry, who published the recipe in his 2007 book, *Beachbum Berry’s Sippin’ Safari*.

Nearly a decade and a half later, Jeff “Beachbum Berry” and the illustrious Ed Hamilton were sitting at Jeff’s New Orleans based establishment and became determined to recreate the blend and bottle it for the people. They spent two years perfecting the concoction designed specifically for those classic tiki drinkers, which are not possible to recreate with one single bottle of rum, until now. The final mix incorporates eight different distillates: a blend of Jamaican rums of various ages, sourced from Worthy Park; a blend of at least three older Guyana rums aged two to five years, sourced from Demerara Distillers; and a relatively light, column-stilled Trinidad rum standing in for the Puerto Rican component (“Before 1960, Puerto Rican rums had more character than they do today,” Hamilton says of that switch). Berry describes the liquid as possessing “the smoke and charred wood” of a Demerara rum, with “fruitiness, molasses-y-ness” contributed by Jamaican rum, and the milder Trinidad rum serving to “cut the intensity” and smooth it all out. The end result is complex, yielding “teasingly elusive layers of flavors” that serve to elevate the Zombie, much as it did in Donn Beach’s day. By collapsing together three different style rums into one bottle, for cocktail enthusiasts “it’s like control-freaking their drinks at home.”



Hamilton Beachbum Berry’s Navy Grog Blend

Great Tiki cocktails simply can’t be made with just one rum. And the Navy Grog is no exception. Don The Beachcomber’s 1940s classic calls for an ounce each of rich Jamaican rum, dry Puerto Rican rum, and smokey Demerara rum. But sourcing all three expressions isn’t always smooth sailing. Now Ed Hamilton and Beachbum Berry have made it easier, tastier and thrifter.

Their new Hamilton Beachbum Navy Grog Blend is a carefully selected combination of five different Caribbean rums from Jamaica, Guyana, and Trinidad, artfully blended into one bottle for your convenience. It takes time to properly blend different rums of different proofs while maintaining the balance and nuance from each of the components. And concentrated at traditional Navy Strength (114-proof), you get less dilution and therefore more flavor. You also use less rum per drink, giving you more Navy Grogs for your buck. But why stop at Navy Grogs? The Hamilton Beachbum Navy Grog Blend is no one-trick pony. It can make any multiple-rum cocktail more seaworthy. Try it in your own original creations, or even a straight pour on the rocks. Splice the main brace, and Up Spirits!



Hamilton West Indies 1670 Blend

After blending Hamilton Navy Strength Rum, a New York bar group asked me to blend a rum to be mixed in their daiquiris. Simple, right? The starting point was the 60/40 blend of Guyana and Jamaican rums that are the basis of the 57% ABV Hamilton Navy Strength. The goal was a lower proof rum that would be more consumer friendly. As much as bartenders and many consumers love higher proof spirits, when you're dealing with blends higher than 100 proof it can be difficult to maintain consistency and approachability in the glass. Simply diluting the Navy Strength Rum down to 84 proof yielded a product that was a bit heavy with the Jamaican rum on the palate. After more tests at varying proportions at 80, 82 and 84 proof the blend was finalized. High proof Jamaican and Guyana aged rums are blended together and slowly stirred for 48 hours before dilution to 84 proof with filtered well water at the Five & 20 Distillery in Westfield, NY. So what changed in the blend? A bit more Guyana rum and a bit less Jamaican rum improved the balance.

The lower proof lets the aromas in the rum come through. Look for honeyed stone fruit in the nose followed by smoky hints of caramelized fruit. The first taste reveals smoky cedar, dark fruit, spice and more smoky fruit flavors leading into a long finish with a brine note underlying the smoky wood finish.



Hamilton Navy Strength West Indies

Hamilton Navy Strength, 114 proof, rum is a blend of 60% by volume Demerara rum, aged up to five years, and 40% by volume Jamaican rum. The bulk in the blend is 154 proof Demerara while the Jamaican component is 170 proof. These rums are blended at high proof, left to assimilate for two days, then diluted over five days to 114 proof as are all of the Hamilton rums that are bottled at less than cask strength at the Five & 20 Distillery in Westfield, NY. This rum was blended and bottled for high proof rum drinks to be smoother and more drinkable than Smith & Cross at the request of tiki bartenders from NY to San Francisco.

Anise, banana, slight alcohol with soft oak, vanilla, and butterscotch on the nose. On the palate, it shows notes of tropical fruits, demerara sugar and clove. The Navy Strength finishes warm with a growing level of baking spices that fade into molasses.

Hamilton Strong Water Lost Voyage Rum



Lost Voyage is a blend made specifically for Anaheim's Strong Water Tiki Bar. It masterfully combines rums from two of the world's great rum nations: Jamaica and Guyana. The Jamaican rum from Worthy Park Estate brings bright, fruity pot still notes, while the Guyanese rum adds depth with its dark, molasses character. Unlike previous blends, this bottling showcases a Jamaican-forward profile, with Guyana's rum enhancing the vibrant Jamaican flavors. At 90 proof, this blend is 12% stronger than most rums on the market today. The aroma is best appreciated in more than one take to explore the rich fruit notes and then the smoky spice tones that follow. The body delivers more ripe banana, papaya, baked dark fruit and spice notes leading to a long finish of spice, tobacco and smoky oak.

Gold - Best of Category - New Orleans Spirits Comp.

Rum of the Year - Bartender Spirits Awards 2024

Producer of the Year - Bartender Spirits Awards 2024

92 Points - Gold - Bartender Spirits Awards 2024



La Favorite Rhum Blanc

The fresh smooth aroma is accented by tropical florals, the body is rich in citrus and pear notes followed by citrus and fresh sugar cane juice in the finish. Coeur de Canne is the heart of the sugar cane juice spirit distilled in a copper, single-column still, then rested and bottled at the distillery. Enjoy La Favorite Rhum Agricole Blanc in a ti' punch or rum agricole cocktails.

96-100 Points – Wine Enthusiast

Gold – San Francisco World Spirits Competition



La Favorite Rhum Ambré

'Of our top rum, La Favorite Ambré was our clear favorite, earning a rare four-star rating.' - New York Times

Distilled as Coeur de Canne, La Favorite Rhum Agricole Ambré gains its golden tint while aging 2 years in used American whisky and bourbon barrels then finished in used cognac barrels from France. Enjoy La Favorite Rhum Agricole Ambré in a Ti' punch, rum agricole cocktails or enjoy the rich flavor with an ice cube.

96-100 Points - Wine Enthusiast - "The palate entry is semisweet, honeyed, and a bit sherry-like; at midpalate there are tastes of spice, honey, sherry, caramel and nougat. Concludes rich, oily and wonderfully creamy."



Breezeway Blend

The latest Hamilton blend crafted and bottled specifically for Spike's Breezeway Cocktail Hour, a highly regarded YouTube show with a passionate audience of tiki and home bartender enthusiasts.

Building on his successful career as a commercial photographer, designer and musician with an interest in tiki culture, Spike began his Breezeway Cocktail Hour on YouTube during the pandemic to put his video production talents to work exploring the world of tiki culture while offering some entertainment relief at a time when many people were trying to perfect their own home bartending skills. With more than a hundred and fifty shows online, Spike built a loyal following for the Breezeway Cocktail Hour highlighting better rum cocktails and establishing himself as a trusted voice in the industry.

After several appearances on the show, Ed agreed to work with Spike and his audience to blend a rum that would add another dimension to daiquiris, long drinks and the home bar. Blending his Jamaican Pot Still Blonde and White Stache, at 42.5% ABV the Breezeway Blend has a slight straw color and notes of ripe banana and tropical fruit on the palate leading to a clean smooth finish, the signature of Hamilton rums.