



2018 EXPRESSION PROFILE

The beauty of good Rum is that it can be made completely naturally, directly from sugar cane juice, without any additives or ingredients other than water. All that is required is guidance of three natural processes: 1. allowing yeast to convert natural sugars into alcohol and aromas; 2. applying heat to separate - 'distill'- the alcohol and aromas from their environment; 3. letting the distillate interact with oak for a long time ('barrel aging'). When skillfully and patiently guided, these processes produce an exquisite sipping spirit that stands tall in a line-up of the highest rated Single Malts, Cognacs and Bourbons.

Of course, the premise of 'patiently guiding natural processes' clashes with each of the core principles behind modern day 'economic' production methods and, as a consequence, low cost, industrially produced rums completely dominate the market. The virtual disappearance of all natural, authentic rum has intrigued me a long time and two decades ago I set out on a bold quest to craft the best Rum in America by reverting back to purity and authenticity. For twenty years we have ignored costs, efficiency, yields and time as consequential factors while staying singularly focused on quality. Allow me to present Richland Rum; it is pure, authentic and has been made with pride and passion.

Cheers!
Erik Vonk

Erik Vonk



One Rum. Two Decades of Artisanship. Four Expressions.

Richland Rum is manually crafted by Richland Estate, which is comprised of Vennebroeck Plantation - where sugarcane is cultivated - and the Richland Distilling Company, with Rum Distilleries in the cities of Richland and Brunswick in Southern Georgia, U.S.A.

Richland Estate was established in 1999 to bring back a true, American, 'Single Estate' Rum. This Field - To - Glass Rum crafting approach was long lost in the USA. Today, almost twenty years of sustainable agricultural practices and superior land stewardship at Vennebroeck Plantation, combined with a relentless pursuit of purity, authenticity and quality in Fermentation and Copper Pot Distillation techniques at both Distilleries, has led to the production of an exquisite Rum with a rare pedigree.



Two Decades of Development

Since its inception, Richland Estate has chosen to age all the Rum it produces. Not only in production, but also in aging, the approaches are unique in more than one way. First, Richland Rum only rests in virgin (new) 200-liter American white oak barrels (never in used barrels), which are made, toasted and charred to strict specifications by select artisan cooperages. Second, there is no predetermined, fixed aging period; instead, the barrel is allowed to determine when the Rum it holds is ready. Given the fact that only new, virgin barrels are used, the average aging period is not longer than four to six years. Once deemed 'ready', the barrels are always bottled individually, never blended, making individual barrel selection the norm, not an exception. Unconditionally dedicated to the pursuit of Perfect Quality, Richland Estate has been focused for many years on just 1 Expression of 1 Rum: Single Estate Old South Georgia Rum – Single Barrel Select.

More recently, however, new variances in aging have been introduced. Two of the three variances involve 'cask exchanges' with fellow artisan Georgia producers - "Terrapin Beer Company" and the "Chateau Elan Winery". Under this program, Richland Rum barrels which held Rum for three years, are used by the brewery and the winery to age beer and Port respectively, adding warm Rum and Oak characteristics to their products. After the contents have been bottled, usually in about one year, the barrels are returned to the Distillery to age the Rum they originally held for roughly one additional year, allowing for beautiful flavor and aroma exchanges that enhance the already rich base flavors of Richland Rum in a refined manner.

The beer and the Port aged in the Rum barrels can be recognized by a 'Richland Reserve' moniker adjacent to the Terrapin and Chateau Elan brands.





Four Expressions Join The Classic

Further, a third variance has been developed by simply replacing 4+ years of aging by a 60-day resting period in a toasted – not charred – barrels, creating a 'Virgin' version of the Rum. In addition to the three new aging-based Expressions, a fourth Expression has been created, not through variances in aging, but in bottling strength. Richland Estate is pleased to announce that the original Single Barrel Select 'Classic' is now also available at full cask strength, which usually ranges between 105 and 120 Proof (52.5% - 60%ABV) .

Richland Estate's portfolio now consists of our 'Classic' Rum plus four 'variances' and reiterates Through the addition of the four new Expressions, three based on aging and one based on bottling strength, Richland Estate now has a portfolio of five Expressions and reiterates its commitment to purity, authenticity and dedication to making the best Rum in America.

Pampering Virgin Rum in our own, new, 200 Liter American white oak casks – specifically produced for us to our specifications by select artisan cooperages - is what creates the exquisite flavor profiles of our Rum. Never, at any time, are additives of any kind introduced.

'The Classic, - Virgin, - and Cask Strength versions represent the Richland Rum 'Legacy Series', produced on an ongoing basis. The remaining two – the Terrapin and Elan cask exchanges - are 'Limited Editions'; a one-time production with a specific number of barrels. As stated earlier, not flavoring, but just merely variances in natural maturation of one and the same Rum in new, 200 Liter American white oak casks are what create the exquisite flavor profiles of our Rum. Never, at any time, are additives of any kind introduced. One Rum. Two decades of development. Four Expressions.



Richland Rum's 'Classic'

The origin of the 'Classic' in our Legacy Series is our Single Estate Old South Georgia Rum which dates to 1999. Traditionally, we have allowed our toasted and charred virgin American white oak barrels to tell us when the Rum they hold is ready, typically between four and five years. When mature, each barrel is always bottled individually, never blended, thus defining the term "Single Barrel Select". Richland Rum Patrons are encouraged to use our website's "Barrel Tracer" in order to discover a bottle's particular characteristics. Simply input the bottle number provided on the bottle neck tag and the Barrel Tracer will present specific details including bottling date and flavor profile. Before bottling, the Rum is diluted to 86 Proof / 43% ABV, with distilled water.



Richland Rum's Legacy Expressions



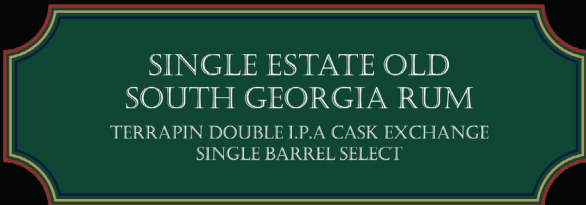
Virgin Rum, directly from the Still, is Unaged, Unaltered and Unfiltered. This Expression has been designed to bring out the floral, - and vegetal notes of the Sugar Cane from which the Rum was made. The Virgin Rum is allowed a brief rest of 60 days in a new American white oak barrel that has been toasted only and is then is diluted to 86 Proof and bottled, unfiltered.

Unaged, Unaltered and Unfiltered, from The Cane fields of Vennebroeck Plantation, to you.

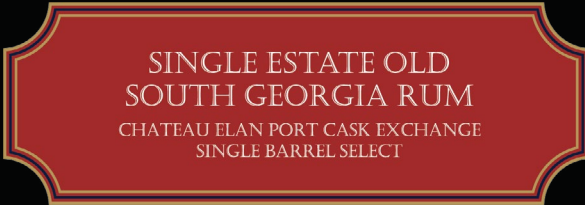


The Cask Strength Expression is our Single Estate Old South Georgia Rum, bottled undiluted, directly from the barrel. Typically, that is between 105 to 120 Proof, or 52.5% - 60% Alcohol By Volume. As part of the selection process to identify mature barrels ready to be bottled, occasionally casks present themselves with flavor and aroma profiles that deserve a direct bottling consideration. The selected cask's details and bottling strength are marked on each bottle and can be found on the 'Pedigree Tracer' of Richland Rum's website website's Pedigree Tracer.

Limited Edition Expressions



Analogous to the 'Exchange' program with Chateau Elan, after aging Richland Rum for approximately three years, the contents of select casks is transferred temporarily to new barrels. The emptied casks are then used by the Terrapin Brewing Company in Athens, GA, to age a Double India Pale Ale for about one year, adding a base of vanilla, burnt sugar and butterscotch to the beer. After the beer has been bottled, the barrels are returned to the Distillery in Richland, where the Rum they originally held is pumped back into them. After picking up notes of hops, malt, sweetness, nutmeg and is considered mature, which usually occurs in about one year, the Rum is bottled. In summary, the Rum rests for a total of approximately 5 to 6 years: some 3 years in a new barrel, about 1 year in a 'temporary' new barrel and a period of roughly 1 final year in its 'own' barrel after it pampered IPA for 10 to 16 months. As always, barrels are selected individually for bottling, carry the 'Single Barrel Select' designation and the exact aging period can be found on the website's Pedigree Tracer.



Under the 'Cask Exchange' program, after aging Richland Rum for approximately three years, the contents of select casks is transferred temporarily to new barrels. The emptied casks are then used by the Chateau Elan Winery in Braselton, GA, to age Port for about one year, adding warm notes of vanilla, caramel, oak, leather and tobacco to the Port. After the Port has been bottled, the barrels are returned to the Distillery in Richland, where the Rum they originally held is pumped back into them. After picking up hints of sweetness, red fruit, field flowers and is considered mature, which usually occurs in about one year, the Rum is bottled. In summary, the Rum rests for a total of approximately 5 to 6 years: some 3 years in a new barrel, about 1 year in a 'temporary' new barrel and a period of roughly 1 final year in its 'own' barrel after it pampered Port for 10 to 16 months. As always, barrels are selected individually for bottling, carry the 'Single Barrel Select' designation and the exact aging period can be found on the website's Pedigree Tracer.

