



TACONIC DISTILLERY®

Taconic Distillery hand crafts its spirits in small batches using the finest ingredients including natural spring water from Rolling Hills Farm, located in historic Hudson Valley. Inspired by hunting and fishing, Taconic embraces a passion for the outdoors and that passion is imprinted on all our products.

EXPERIENCE THE TASTE.

## ROLLING HILLS RUM

| 40% ABV

Born from sugarcane molasses, this gentle rum has been aged for 4 years in bourbon barrels. It is then cut to a mouth watering 80 proof with fresh spring water from Rollings Hills Farm.

In the glass, the rum is gold, copper and bronze depending on how it's struck by the light. A swirl of the snifter and subsequent taste yield a touch of caramel, complimented by vanilla and a hint of bourbon. The rum has a medium to long finish, which leaves trails of baking spices gently warming your throat. Rollings Hills is a versatile rum, good for sipping and excellent for mixing.

Taconic's water is brought to the surface through a rich deposit of Dolostone. Similar to limestone, Dolostone is rich in calcium carbonate and magnesium. These minerals help to impart another layer of rich butteriness found in our spirits.

### QUALITIES

Color: Gold, copper and bronze  
Aroma: Sweet caramel  
Taste: Vanilla and hint of bourbon  
Finish: Soft baking spice notes

TACONIC DISTILLERY & TASTING ROOM

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