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.

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There are a lot of daiquiri recipes. I'm not a bartender and I don't play one on the internet but after much experimentation, tasting and drinking, here's what I make at home.

One part fresh lime juice

A bit less than one half part Petite Canne Sugar Cane Syrup depending on the lime - I like the flavor and it's already dissolved so there is no sugar left in the glass or shaker

Two parts Hamilton West Indies 1670 Blend

Shake with ice until you're happy

Strain into a coupe and enjoy

To download images and shelf talkers go to:

http://www.caribbean-spirits.com/labeldetails.php?id=10020

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