



Unleash Your inner Rogue

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FOR IMMEDIATE RELEASE

Blackwater Distilling™ Introduces Picaroon Dark Rum – Uncompromising taste and spirit

Picaroon Rum from Maryland's Blackwater Distilling is a winner.

Stevensville, Maryland (January 16, 2017) – Blackwater Distilling™, Inc. ("Blackwater"), Maryland's oldest and most awarded craft distillery, enters the craft Dark Rum segment in bold and uncompromising style with the launch of Picaroon Dark Rum.

Picaroon Maryland Rum, is distilled from unadulterated sugar cane syrup—nothing added, nothing removed, unlike most rums which begin with blackstrap molasses, the inexpensive final byproduct of the sugar refining process. Picaroon Rum is grass to glass. Winner of two medals at the New York Wine and Spirits competition, Picaroon Rum is an incredibly smooth and complex rum. The newest release in Blackwater's product portfolio-Picaroon Dark Rum is expected to take the craft rum drinking experience to a new level.

"Picaroon" is an old word meaning "rogue" or "scoundrel" honoring the uncompromising individuals who have shaped the history of the Free State. Like the rogues and scoundrels from which it gets its name, Picaroon Rum makes no compromises. From sugar, to yeast, to distillation and aging, Picaroon Rum is uncompromising" says Blackwater Distilling's COO, Jonathan Cook.

With a deep nose of vanilla and flambéed bananas, a palate of sweet oak and caramel, and a grassy finish with a pleasant heat, Picaroon Dark Rum can be enjoyed neat or on the rocks, but it also shines in a simple classic dark rum cocktail like a Cuban Daiquiri. Picaroon Dark Rum also and mixes perfectly with fruit juices and citrus flavors as well as for making more complex cocktails.

"We like to think outside the box and put a new twist on classic spirits—cane juice instead of blackstrap molasses, new American oak rather than heavily used bourbon barrels. Picaroon Dark Rum is a complex blend of cane rums that each offer something unique and exciting to the palate," says Andy Keller, Distiller at Blackwater Distilling. "We love creating original offerings and are obsessed with quality and love of the craft," added Keller.

The caramel and vanilla flavors come from barrel-aged Picaroon rum, which has been stored in new, 53-gallon, charred, American oak barrels and makes up the majority of Picaroon dark rum. The new oak flavor is mellowed with un-aged Picaroon White Rum, and an added dash of a unique blend of un-aged pot and column still rums to round out the intense notes of tropical fruit and grass. A touch of house-made caramel, ties the flavors together with a subtle sweetness.

Picaroon Dark Rum is available to any licensed retailer in Maryland and the District of Columbia through Republic National Distributing Company (RNDC). Ask for it at your favorite bars, restaurants, and liquor stores!

COCKTAILS

DARING DAIQUIRI

2 oz Picaroon Dark Rum
1 oz fresh lime juice
1 oz simple syrup

Shake with ice, strain

KNAVISH KNEGRONI

2 oz Picaroon Dark Rum
 $\frac{3}{4}$ oz sweet vermouth
 $\frac{3}{4}$ oz Aperol

Combine ingredients in a cocktail shaker with ice, stir, stir, stir, and strain. Garnish with a lemon peel.

For more information and additional cocktail recipes visit www.blackwaterdistilling.com. Follow us on Facebook at www.facebook.com/blackwaterdistilling, on Instagram at @blackwaterspirits, and on Twitter at @BlackwaterTM.

Blackwater Distilling is Maryland's first craft distillery in decades. Every bottle of Blackwater Distilling premium quality spirits are produced or distilled and bottled on Kent Island, Maryland. Blackwater was founded on a vision of reviving Maryland's distinguished distilling heritage by crafting premium-quality spirits using the finest ingredients, supporting local farms and businesses in the process. The distillery is open for \$5 tours and tastings seven days a week 12-5 p.m. Tours are on the hour with the last one beginning at 4 p.m. No appointments are necessary during open hours. Please contact info@blackwaterdistilling.com to set up a group tour outside of regular hours.

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