



ST. GEORGE CALIFORNIA AGRICOLE RUM

A pure, primal, unapologetic expression of fresh California sugarcane. Intensely grassy, sultry, and robust, this rum is not for the faint of heart — but for those who love it *there is no substitute.*

HOW IT'S MADE

St. George California Agricole Rum is made from fresh sugarcane, not molasses, in the style of a rhum agricole or cachaça. The cane is grown in the Imperial Valley of Southern California. Immediately after harvest, we run stalks of sugarcane by hand through a sugarcane press. The fresh-squeezed, uncooked cane juice is then fermented and distilled in small batches in our 500-liter copper pot still.

TASTING NOTES

St. George California Agricole Rum reads like an eau de vie of sugarcane. The choice of small-diameter California sugarcane lends robust, ripe, earthy aromatics that evoke wet grass, truffles, and black olives. On the palate, fresh cane juice predominates with hints of lime and pineapple.

SPECS

Distilled & bottled by: St. George Spirits, Alameda, California
Ingredients: 100% California sugarcane Origin: Brawley, Imperial Valley, California
ABV: 43% (86 proof) Availability: 750ml; 6 x 750ml case

GOLD MEDAL WINNER
— Ministry of Rum

90 POINTS
Made in the style of Martinique rhum agricole,
but with a touch of West Coast swagger.
— WINE ENTHUSIAST

ST. GEORGE RUM COCKTAILS

St. George California Agricole Rum makes rum drinks like nature intended. It's your go-to for island-strength Mai Tais and Hemingway Daiquiris, and adds funk even to a straightforward Cuba Libre. Try it in some of our favorite recipes:



HEMINGWAY DAIQUIRI

- 2 oz St. George California Agricole Rum
- ¾ oz fresh lime juice
- ½ oz fresh grapefruit juice
- ½ oz maraschino liqueur

Shake all ingredients with ice. Strain into a chilled coupe and garnish with a grapefruit peel.

RECIPE: CLASSIC



AGRICOLE PRESIDENTE

- 2 oz St. George California Agricole Rum
- ½ oz dry vermouth
- 2 dashes orange bitters
- 1 bar spoon curacao
- 1 bar spoon grenadine

Stir all ingredients well and strain into a cocktail glass. Garnish with a lemon twist.

RECIPE: THAD VOGLER, BAR AGRICOLE, SAN FRANCISCO



CASTLE HARBOR SPECIAL

- 1 ½ oz St. George California Agricole Rum
- ¾ oz lime juice
- ½ oz pineapple gum
- ¼ oz grenadine

Shake all ingredients with ice, then double strain over a rocks glass filled with ice. Garnish with a lime wedge.

RECIPE: CLASSIC,

ADAPTED BY JONNY RAGLIN FOR SIDEBAR, OAKLAND



TI PUNCH

- 1 ½ oz St. George California Agricole Rum
- 1 bar spoon of cane syrup
- lime rind

Massage the lime into the cane syrup, add rum and one large ice cube. Stir and serve.

RECIPE: CLASSIC

ABOUT ST. GEORGE SPIRITS

Established in 1982, St. George Spirits has been deemed “iconic” by *Spirit Journal* and “a leading light in the American artisanal spirits movement” by *Whisky Advocate*. Over three decades at the vanguard of the American craft spirits revolution, the Alameda, California–based craft distillery has earned respect and critical acclaim in the industry for its portfolio of distinctive spirits: St. George Single Malt Whiskey; St. George Absinthe Verte; St. George California Agricole Rum; Breaking & Entering Bourbon; Terroir, Botanivore, and Dry Rye Gin; and St. George eaux de vie and liqueurs.

www.stgeorgespirits.com