**Thrasher Makes Rum Not War**

*Five Varieties of Thrasher’s Rum*

Guyanese-style rum – that’s what **Todd Thrasher**, the celebrated Beltway barman-turned-rum-distiller calls his new brand, **Thrasher’s Rum**, which is produced in the urban, waterfront **Potomac Distilling Company** on DC’s newest and splashiest development complex, District Wharf. For those who don’t know, rum is derived from three main ingredients: yeast, water, and some derivative of sugar. Style is largely dependent on that rum’s country of origin and its colonizing history, specifically, how sugar is incorporated into the spirit. While a good bit of rum is produced in the Caribbean, style is inexorably tied to the imperial history of the three colonizing European powers: French, English, and Spanish. French Agricole-style rum uses fresh pressed sugarcane juice; Spanish-style is reliant on adding flavors through the aging process; and English-style rum is made from molasses and then aged in oak barrels. Guyana, once an English territory, is home to Thrasher’s favorite rum brand, El Dorado, a distillery that he visited while researching his new distillery. And it is from El Dorado that Thrasher’s Rum was born. Rich, oaky, molasses-based, and available in five signature styles – Green Spiced, Spiced, White, Gold, and Coconut – Thrasher’s Rum brings a distinct English Caribbean-style of rum to America, a country that has primarily relied on rum to be imported from other countries.

**Thrasher’s Green Spiced Rum** – Thrasher’s flagship is the first of its kind – a botanical-based blend made to impart flavors reminiscent of English gin. Thrasher developed the recipe through experimentation, using herbs grown in his own backyard garden. Now, on the large rooftop garden of Potomac Distilling Company, Thrasher grows herbs used in the distilling process: *lemon verbena, lemongrass, lemon balm, mint,* and *green cardamom.* The light, distinctive spirit is herbaceous, floral, and aromatic with hints of green citrus. It’s a mixing spirit, intended to enhance cocktails like Thrasher’s signature *Rum & Tonic* – a personal favorite of Thrasher’s from his days traveling throughout the West Indies and South Pacific as a dive master.

**Thrasher’s Spiced Rum** – Spiced rum doesn’t have to be sweet and sugary, Thrasher’s version is a dry spice-forward spirit that imparts flavors of fall and winter. He takes *Star Anise, Clove, Allspice, Cinnamon, Vanilla Bean,* and *Orange Peels*, ties it up in a massive tea bag-like contraption, and steeps his signature *White Rum* with this flavorful spice-mix. The result is an aromatic and zesty rum that can be either sipped or mixed.

**Thrasher’s White Rum** – When Thrasher went to rum making school, he learned that to make exceptional rum, you must choose a guiding spirit. Thrasher chose El Dorado 3 Year, his go-to mixing rum from his storied career behind the bar. With nutty notes of brown sugar and coconut, *Thrasher’s White Rum* will make you reconsider the limits of this underappreciated spirit.

**Thrasher’s Gold Rum** – Similar to Thrasher’s White Rum but aged for 6 months in medium-char American Oak barrels, Thrasher’s Gold Rum is soft, mellow and round, with subtle hints of caramel.

**Thrasher’s Coconut Rum** - The toasty, bright taste is smooth and clean enough to sip on its own or complement any island-inspired drink.  The new flavor, hand-brewed at the Potomac Distilling Company, is truly unique to Thrasher’s collection, and stands out as one of the few coconut rums on the market made entirely without extract. It starts with 60 pounds of raw Thai coconut heated to a sizzling 180 degrees, then placed in a gin basket to integrate the vapors into liquid. It’s then proofed down, dehydrated, toasted, and left to sit at room temperature for 80 days.

*\*All bottles are 80 Proof (40% AV) and available in 750mL bottles for $25.99.*

For more information:

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