**The Ruling Rum!**  
*Thrasher's Green Spiced Rum is Named One of the Top 100 Spirits of 2020 by Wine Enthusiast*

Raise a glass and toast to Tiki! **Thrasher’s Green Spiced Rum** has been named one of the **Top 100 Spirits** in the Rum Category by Wine Enthusiast magazine, December 2020. The first of its kind – the botanical-based blend is made to impart flavors reminiscent of English Gin. 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 sipper from his rum-soaked adventures island hopping as a scuba dive master throughout the South Pacific.

Celebrated bartender-turned-distiller **Todd Thrasher** developed the recipe, using herbs grown in his own backyard. Now, on the large rooftop garden of the **Potomac Distilling Company**, situated on DC's District Wharf, Thrasher grows these herbs used in the distilling process: Lemon Verbena, Lemongrass, Lemon Balm, Mint, and Green Cardamom. “The aroma is malty and brisk, with a hint of dill, while the palate is slightly sweet, with a mouthwatering citrusy tartness and a hint of coconut that winds into the complex finished lace with Ginger and Cardamom,” writes Wine Enthusiast.

Thrasher channels exotic island tiki bars and the most revered Caribbean rum distilleries to offer a three-story urban, waterfront distillery producing four styles – White, Spiced, Green Spiced, and Coconut – of **Thrasher’s Rum** and housing the Polynesian-style cocktail haven, **Tiki TNT**.

The 80 proof (40% ABV) molasses-fermented spirit, Thrasher’s flagship product, is available in 750mL bottles - for ordering and more information visit[*Thrashersrum.com*](https://simoneink.us1.list-manage.com/track/click?u=6f815f0dedb8cb9fbdb392d1e&id=04ea35358c&e=7ecf9d7fae).

**Potomac Distilling Company - Thrasher's Rum** | 1130 Maine Ave SW, Washington, DC 20024 | @thrashersrum

For more information:  
Simone Rathlé | 703.534.8100   
president | simoneink, llc      
simone@simoneink.com