



California's Independent Family Winery & Distillery

Tahitian Vanilla Bean Rum

Key Facts:

- Distilled in Northern California by Miles Karakasevic, 12th generation Master Distiller from Europe, and his son, Marko, 13th generation Distiller.
- The aroma: fresh sugar cane sweet aroma wraps around authentic vanilla flavors—it is so rich that you know it's a classic Charbay quality in-house extraction.
- The flavor: elegant smooth cane spirit & graceful authentic Tahitian Vanilla Bean all the way. This rum resets the benchmark of handcrafted Vanilla Rums.
- Distilled from sugar cane syrup grown in Maui, Hawaii.
- One of only a few available rums *distilled in the United States* in a classic Alambic Charentais Pot Still.
- The 100% real Tahitian Vanilla Beans are extracted for three months, then blended into Charbay Cane Rum. Barely filtered to preserve body, mouthfeel & fragrance of tropical sugar cane & real vanilla .



Technical Facts:

Alcohol:	35% by volume
Bottle Size:	750 ml / 6 Pack
Cane Syrup Source:	Maui
Vanilla Source:	Tahiti
Retail Price:	\$38
(California Suggested Retail)	

“CLASSIC” 100_{PTS} / HIGHEST RECOMMENDATION – WINE ENTHUSIAST

“10 FAVORITE RUMS” - Private Clubs Magazine/Anthony Dias Blue

“TOP 100 SPIRITS IN THE WORLD (Twice)” - SPIRIT JOURNAL

Serving Suggestions

- Pour over ice in a rocks glass
- Enjoy with a splash of Coke
- Pour 2 oz. over ice, top with Guava nectar, add a lemon peel

Charbay Rum Mojito

- 1 oz. fresh lime
- 1 oz. fresh simple syrup
- 15 fresh mint leaves
- 2.5 oz. Charbay Tahitian Vanilla Bean Rum
- 2.5 oz. Club Soda

Muddle mint, lime & simple syrup with vigor: add ice, rum, club soda & stir well. Garnish with a lime wheel.

CHARBAY® WINERY & DISTILLERY | 4001 Spring Mountain Road | St. Helena, CA 94574

Phone: 707-963-9327 | Website: charbay.com | info@charbay.com



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