

QUALITY DISTILLING BY LOCAL ARTISANS

# TIMBER CREEK<sup>TM</sup> DISTILLERY

Crestview, Florida

## Florida Apple Pie Rum

And for dessert, we have our Apple Pie Rum. We start with our clear rum base then infuse the natural flavors of Apple Pie. Our recipe is based on a family Blue Ribbon award winning Apple Pie recipe. We include everything but the crust. This is NOT moonshine. We use all natural ingredients and do not add any sugar. This delicious spirit is great on the rocks, with a splash of ginger ale, or with a little ice cream for an Apple Pie ala mode.

## What is a Florida Rum?

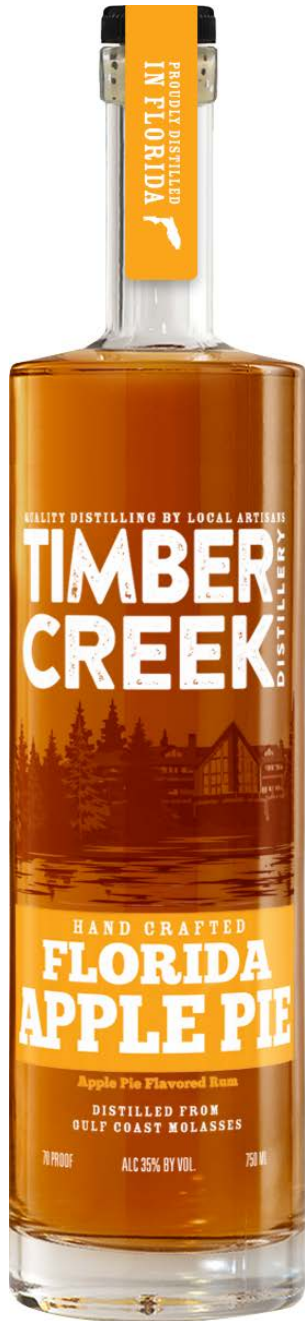
A Florida Rum should represent the best that Florida has to offer, and therefore a Florida Rum must have the following characteristics:

1. Distilled from 100% local Gulf Coast Molasses
2. Uses only Florida limestone spring water
3. Aged in the heat and humidity of Florida (if aged)
4. Bottled unfiltered – to preserve the unique flavors

This combination of factors will produce a distinctly rich and uniquely Florida Rum.



Timber Creek uses a proprietary distilling and blending technique we call PureBlend<sup>®</sup>. This process is an end to end process designed to optimize flavors from each individual grain or ingredient and then blends the flavors after aging to create unique, bold, balanced, and pure flavor profiles.



Timber Creek Florida Apple Pie Rum  
(750ML)

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**TIMBER CREEK**™  
DISTILLERY



Product Specs:

- APB 750ML: **6 Bottle Case. SRP \$19.99**

Shipper Dimensions:

- APB 750ML: **9.5" x 6.125" x 13.125"**

Bottle Dimensions:

- APB 750ML: **12.598" x 2.965"**

Florida Brand Registration:

- APB 750ML: **233894**

TTB Cola Registration:

- APB 750ML: **17124001000049**