

QUALITY DISTILLING BY LOCAL ARTISANS

TIMBER CREEKTM DISTILLERY

Crestview, Florida

Florida Rum

Our Rum starts with the finest Louisiana Gulf Coast Molasses. We use a food grade molasses that is most often used in baking. It has a sweet taste and is lighter in color and flavor than Blackstrap Molasses. We simply mix the molasses with our local Florida limestone spring water and ferment. After fermentation, we distill it twice through our copper pot still and thumper. This gives us a bold yet very smooth rum perfect for mixing in your favorite rum cocktails.

What is a Florida Rum?

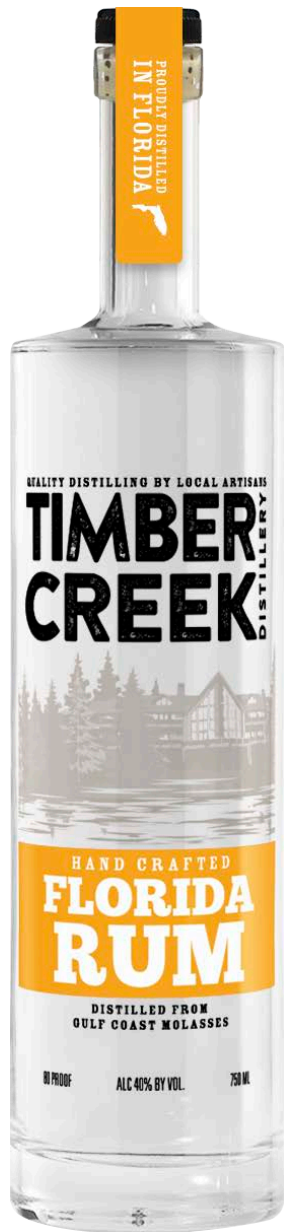
A Florida Rum should represent the best that Florida has to offer, and therefore a Florida Rum must have the following characteristics:

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®. This process is an end to end process designed to optimize flavors from each individual grain or ingredient and then blends the flavors to create unique, bold, balanced, and pure flavor profiles.



Timber Creek Florida Rum
(750ML)

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TIMBER CREEK™
DISTILLERY



Product Specs:

- APB 750ML: **6 Bottle Case. SRP \$15.99**

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: **233893**

TTB Cola Registration:

- APB 750ML: **17124001000044**