

QUALITY DISTILLING BY LOCAL ARTISANS

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

Crestview, Florida

## Florida Rum

Our Barrel Aged Rum starts with our clear Rum as the base. We then barrel and age it in charred Missouri oak barrels. Aging in new and used oak barrels as caramel, vanilla, and oak flavors to the rum as well as letting the rum mature and smooth out. We age some of our rum in our used whiskey barrels which also leaves a bit of the flavor of our whiskeys in the rum for a unique and flavorful profile. This little tweak balances out the oak and leaving a delicious rum like you have never had before.

## What is a Florida Rum?

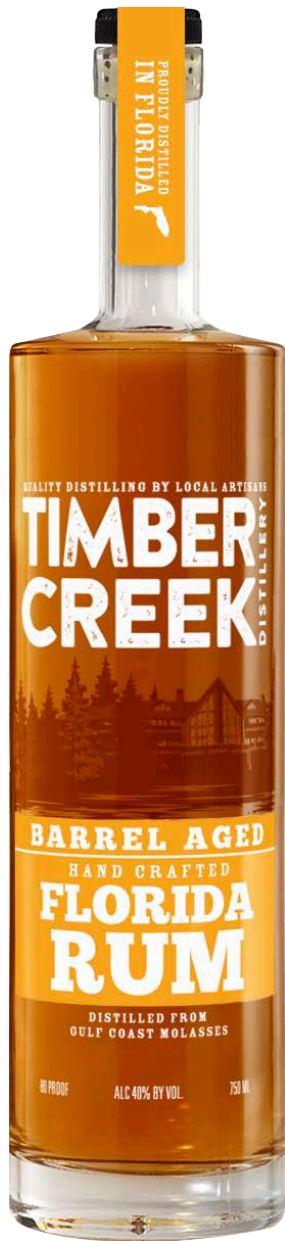
A Florida Rum should represent the best that Florida has to offer, and therefore a Florida Rum must have the following characteristics:

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.

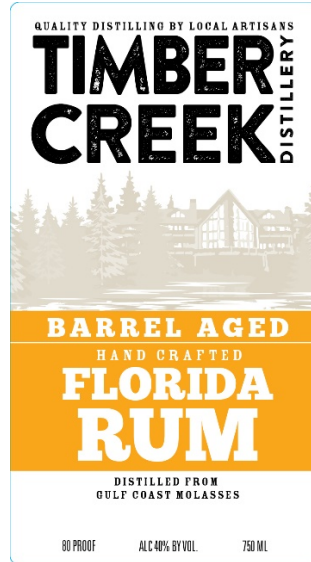


Timber Creek uses a proprietary distilling and blending technique we call PureBlend®. This process is an end to end process designed to optimize flavors from each individual grain or ingredient and then blends the flavors after aging to create unique, bold, balanced, and pure flavor profiles.



Timber Creek Barrel Aged Florida 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: 233923

TTB Cola Registration:

- APB 750ML: 17124001000047