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## **RI' PUNCH EVENTS AT RICHLAND ESTATE DRAW CROWD**

*TRADE REPRESENTATIVES AND RUM CONNOISSEURS GATHER IN A SUGAR CANE  
FIELD*

RICHLAND, GEORGIA, October 2016. Richland Estate - Sugar Cane Plantation and Rum Distillery - has hosted groups of Trade Representatives and Rum Connoisseurs for a number of consecutive days to experience first-hand how America's only Single Estate Rum is handcrafted from Field to Glass. After a tour of the Distillery, guests gathered under tents in the middle of one of the Estate's Sugar Cane Fields, enjoyed lunch with Richland Rum signature drinks and received information about the Estate's Sugar Cane, the development of the 2016 crop, agricultural practices and the Estate's land stewardship standards.



## **Single Estate Old Georgia Rum**

Richland Rum is hand-crafted with pride and passion in Richland, GA, USA, using home grown unrefined sugar cane syrup – not molasses - and water from the Georgia Aquifer as the only ingredients. Sourcing and processing of unrefined sugar cane syrup, slow fermentation, copper pot distilling in single day batches, aging in virgin American oak barrels and ultimately bottling, are all handled in-house, creating a rare, authentic Single Estate Rum. In addition, the Rum is all natural, not blended or mass produced and does not contain preservatives, spices, taste enhancers, color agents or additives of any kind.



## **Richland Rum and the Rum Renaissance**

“Imagine strolling through the center of a Cane field at Richland Estate in South Georgia on a Fall day, while sipping a ‘*Ri-Punch*’..... the Richland version of the Ti’ Punch - short for ‘petit punch’ - a simple cocktail from the French Caribbean, designed to accentuate the hints of fresh cane, tobacco and field flowers that characterize the beautiful aroma signature of Rum made directly from unrefined sugar cane! There is no better setting to enjoy this exquisite drink than in the very field it originated from!” said Erik Vonk, the Richland Distilling Company’s founder and proprietor.

Vonk continued: “We are thrilled to be part of a Rum Renaissance and to rank among a very few Distilleries in America fully dedicated to handcrafting domestic, authentic Rum directly from unrefined cane, savored by Whisky & Bourbon fans, Cognac and Brandy connoisseurs and aficionados of aged spirits in general’.

Amy Schwartz, Spirits Ambassador with Eagle Rock Distributing Company added: “Richland Rum is at the core of our portfolio of very carefully selected wines and spirits; the Award Winning premium quality and artisan signature meet the increasing demand for high end, hand crafted, superior products by sophisticated consumers. Moreover, as a Single Estate producer, the Richland Distilling Company and its own Richland Estate have more in common with a Winery than with an industrial spirits manufacturer. We are delighted to be bringing such a unique product to our clients and we take great pride in our true partnership with the proprietors of Richland Estate.”



## About Richland Estate

Richland Estate – Sugar Cane Plantation and Rum Distillery - is owned and operated by one family since 1999 and ranks among very few producers world-wide solely dedicated to meticulously hand-crafting Single Estate Rum from pure, home grown cane syrup in small, daily batches using artisan techniques and time honored equipment.

Richland Single Estate Old Georgia Rum is copper pot distilled and aged in Virgin American White Oak Barrels, continues to be recognized for its exceptional quality and is the recipient of multiple National and International Awards.

Located in historic downtown Richland, Georgia, the Distillery is open to the public. [www.richlandrum.com](http://www.richlandrum.com)

## About the Richland Rum signature drinks

Richland Rocks! – In a Richland Rum glass, with two cubes of ice - made from purified water- pour 2 ounces of Richland Single Estate Old Georgia Rum and add a miniscule orange peel. Stir gently before serving.

Ri’ Punch – Pour 2 ounces of Richland Single Estate Old Georgia Rum, 0.25 ounces of Richland Almost Rum pure cane syrup and 0.25 ounces of fresh grapefruit juice into a Richland Rum glass and stir. Top with crushed ice.

Richland Coffee - In a heated Richland Coffee glass, stir 1.5 ounces of Richland Single Estate Old Georgia Rum, 6 ounces of coffee – dark roast - and 0.5 ounces of Richland Almost Rum pure cane syrup. Float a 1.5 ounce layer of whipped heavy cream.

## Photography Gallery

<https://drive.google.com/open?id=0B6WFesdPYRCPbVUxbVF4aFlrSUE>

