

FOR IMMEDIATE RELEASE

Rogue Spirits Wins Critical Acclaim.

NEWPORT, OR., Nov. 28, 2007 (Rogue Wire Service) – Dark Rum was awarded a **Double Gold** medal by the San Francisco World Spirits Competition, a Bronze medal by the International Review of Spirits and a Bronze medal by the International Cane Spirits Competition.

Hazelnut Spice Rum was awarded a **Gold** medal and the title “**Best of Show**” by the American Distilling Institute Rum Competition, a Bronze medal by the San Francisco World Spirits Competition, a Bronze medal by the International Review of Spirits and a Silver medal by the International Spirits Competition.

White Rum was awarded a **Silver** medal by the International Review of Spirits.

Since its establishment in 2003, Rogue Spirits has developed unique distillates from local ingredients native to the Northwest, and has garnered over 25 national and international awards for quality and excellence.

The San Francisco World Spirits Competition is the first comprehensive, international spirits judging ever held in the United States on an annual basis. Founded in 2000 by Anthony Dias Blue, the Wine and Spirits editor of Bon Appetit Magazine and Carol Seibert, the Managing Director of the San Francisco International Wine Competition. There were over 700 spirits entered from 51 countries, making it the largest spirits competition in America.

The International Review of Spirits, formerly the World Spirits Championships, is an annual competition founded in 1994 by the Beverage Testing Institute. BTI regularly reviews thousands of beverages every year and appear in the Wine Enthusiast, Restaurant Hospitality, The New Yorker Magazine, Wine & Spirits, Epicurious.com, All About Beer, and many others.

The International Cane Spirits Competition is the only recognized competition for sugar cane-based spirits in the United States. Over 1600 samples of cane spirits were served in four sessions with between 27 and 31 judges participating per session.

The International Wine & Spirits Competition was founded in 1969 and is the premier competition of its kind in the world. Its aim is to promote the quality and excellence of the world’s best wines, spirits and liqueurs. This standard is achieved through a rigorous two-stage judging process of professional blind tasting and detailed technical (chemical and microbiological) analysis that takes place at The Competition’s headquarters in Surrey, UK. In 2005 The Competition received approximately 5,000 entries from over 50 countries.

Rogue Spirits **Hazelnut Spice Rum** is made with **9 ingredients**: toasted Oregon hazelnuts, bitter orange peel, Madagascar Bourbon vanilla bean, cinnamon, clove, Hawaiian cane sugar, dried ginger, Champagne yeast and Free Range Coastal Water.

Rogue Spirits **Spruce Gin** is made with **14 ingredients**: **spruce**, cucumbers, angelica root, orange peel, coriander, lemon peel, ginger, orris root, grains of paradise, tangerine, juniper berries, yeast, corn and free range coastal water.

Rogue Spirits Dark and White Rums are made from pure Hawaiian Cane Sugar, Champagne Yeast and Free Range Coastal Water. Each batch of rum is double-distilled, hand-filtered through charcoal and aged in fire-charred whiskey barrels from the Jack Daniel’s Distillery in Tennessee.



ROGUE *Spirits*

Established in 2003, Rogue Spirits creates award winning multi-ingredient small batch spirits, artisan distilled in traditional hand-crafted copper pot stills. No chemicals, additives or preservatives are used. Visit our website at WWW.ROGUESPIRITS.COM for more information.