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## HOT SIPS

## HIGH SPIRITS

Cheers to these five coastal craft distilleries that are doing rum right

### 1 MAINE CRAFT DISTILLING

Based in Portland, Maine, this spirit maker uses locally farmed Maine ingredients to create its liquors. The Queequeg Spiced Rum—named for the harpooner in *Moby-Dick*—pays homage to the many ships that were built along Maine's coast in years past. In addition to rum, the distillery also produces gin, whiskey, and blueberry moonshine; mainecraftdistilling.com.

### 2 MANULELE DISTILLERS

This Oahu-based distillery produces farm-to-bottle rum using local ingredients like vanilla, honey, and the abundant Hawaiian sugar cane, known as *ko*. The KoHana Agricole Rum is aged in oak barrels, softening the flavors of cinnamon and caramel; kohanarum.com.

### 3 MARLIN & BARREL

Step into any restaurant in Fernandina Beach, Florida, and there's likely a bottle of this slightly sweet spirit behind the bar. It's handmade with care at every step, from combining fermented black-strap molasses with pure sugar cane to "resting" (rather than fully aging) the rum in freshly emptied whiskey barrels; marlinbarrel.com.

### 4 MALAHAT SPIRITS CO.

Named after an early 1900s rum-running schooner, this San Diego-based distillery uses "multiple types of molasses and an unexpected strain of yeast" to handcraft an ultra-smooth rum perfected by the distillery's three

discriminating founders. In addition to four types of rum (including ginger, which is infused with fresh ginger-root), the distillery will also make whiskey, beginning later this year; malahatspirits.com.

### 5 SOUTH HOLLOW SPIRITS

When the family that owns Truro Vineyards decided to open the first legal distillery on Cape Cod since Prohibition, they did so with a winemaker's mentality, a 250-gallon copper pot for distilling, and Chardonnay- and whiskey-soaked barrels for a yearlong aging process. Their highly aromatic Twenty Boat Rum is a nod to the number of police and Coast Guard vessels it took to break up a brazen booze-smuggling ring in the Provincetown Harbor in 1930; southhollowspirits.com.

**MIX IT UP!** Find our top rum recipes at [coastalliving.com/rum](http://coastalliving.com/rum)

