

## Tasting Panel

In this week's Tasting Panel we tasted three brands we received from Bully Boy Distillers in Boston, Mass., plus an añejo tequila. The reviews are a distillation of the panelists' comments. The panelists included Phil Simpson, Dave Schmier, Ernie Adamo, Steve DeFrank, Frank Whitman and Gregg Glaser (Publisher/Editor of *Modern Distillery Age*).

### **Bully Boy Vodka, 40%** Bully Boy Distillers, Boston, Mass., \$28 (100% USDA organic winter red wheat from Northern Maine)

An aroma of vanilla with a slight sweetness. Not a lot of alcohol in the aroma, which was nice. Sweet in the flavor and clean with some pleasant wheat grain. Not too hot from alcohol. A full, viscous mouthfeel. A smooth finish.



### **Bully Boy White Rum, 40%** Bully Boy Distillers, Boston, Mass., \$28 (blackstrap molasses)

A sweet, leathery aroma. A pleasant sweetness in the flavor, but not a sugary sweetness — you can almost taste a dark molasses flavor. Mild with a sharper finish. Tastes much like the aroma.



### **Bully Boy White Whiskey, 40%** Bully Boy Distillers, Boston, Mass., \$28 (100% USDA-certified organic American wheat)

An aroma of licorice and anise almost jumps out of the glass. Also a dry aroma. Licorice and anise continue in the flavor. Dry in the middle and the finish. Delicate, has character. The flavor continues in the finish. Clean and not hot from the alcohol. — All the Bully Boy brands are well made and share a house character.



### **Voodoo Tiki Tequila Añejo, 40%** Tiki Tequila of America, Lighthouse Point, Fla., \$64.99-\$69.99 (100% blue agave; distilled in Mexico)

A light amber color, lighter than many añjeos. In the aroma there's citrus (lime), earthiness, agave and sweetness — all working well together. A lemon-lime citrus flavor is evident along with pine. Smooth and light in taste, not over-aged like many añjeos. Clean all the way through from start to finish. A good sipping tequila.



## Century Council Congratulates Remmi Smith

The “mantra” of saying “Yes” to a healthy lifestyle and “No” to underage drinking is the premise of The Century Council’s “Ask, Listen, Learn: Kids and Alcohol Don’t Mix” program. The program focuses on middle school students and encourages children and parents to talk about the risks of underage drinking and benefits of living a healthy lifestyle.



The *Culinary Kid* is a television series that began to air on Cox Cable in the Tulsa, Okla., market last January. Remmi Smith, the show's host, is one of the stars on the “Ask, Listen, Learn” team. She sets an example of how to live a healthy lifestyle through her cooking and saying no to underage drinking. She was also named one of The Century Council’s “20 People to Watch” for her “dedication to creating lasting, positive change among our nation's youth.”

“At a considerably young age, Remmi has dedicated her time to educate and excite other children about the risks of underage drinking and the benefits of living a healthy lifestyle.”

**The Modern Distillery Age Tasting Panel meets once or twice a month. Samples can be sent to: Modern Distillery Age 100 Barry Avenue, The Old Mill**