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September’s 10 Awesome Bottles: Oocha, Wine From San Diego, and More!



Plantation Pineapple Dark Rum (\$30/750ml): This 40 percent ABV bottle totally nails the boozy pineapple vibe, and with spirits savant David Wondrich attached, of course it's a winner. Initially crafted as a one-off for Tales of the Cocktail 2014 with limited distribution around New Orleans, Maison Ferrand re-released the bottle in select states this year as a now annual seasonal spring/summer special. Capturing the flavor of fresh pineapple soaked in a darker, more caramel-vanilla-tasting rum, Plantation Pineapple serves as both a sipping spirit and one that fares well in cocktails, especially of the tiki ilk.

To craft this spirit, which was based off a distillate popular in 19th century England, Wondrich and Maison Ferrand devised a recipe in which they infusion white rum with Queen Victoria pineapple (a super sweet and flavorful heirloom variety from Reunion Island, off the coast of Madagascar) rinds and then distill that liquor. Separately, they infuse aged rum with pineapple flesh, then blend those two liquors together and age them for three months in barrel. Et voila.