

# Galveston Area Rum Distillery

## “In Good Spirits” After Hurricane Ike

The Galveston Bay Area has seen more than its fair share of destruction and tragedies since September 13 when Hurricane Ike slammed into the area. While the clean-up and rebuilding continues for many homes and businesses, the Railean Rum Distillery has resumed rum production as of October 4.

Railean Distillers LLC, is located in San Leon on Eagle Point. The distillery is family owned and operated, and the only one of its kind in the Houston/Galveston area. Although the areas of San Leon and Bacliff were hard hit by Ike, the Railean Rum Distillery suffered only minor damage. The co-founders and owners of Railean Rum (Matt and Kelly Railean) live in League City and took steps to secure the rum distillery before evacuating the area themselves.

According to Kelly, “We picked up what we could and hoped for the best. I was afraid we would not have a business to come back to, especially after seeing and hearing of the destruction in the area. I was really worried about all the rum.” The Raileans were fortunate; although there was about six inches of flood water in the building, the distillery and major equipment sustained no structural damage. Best of all, the cases of rum and the dark rum aging in barrels all survived the storm. Although the storm is over and the distillery is up and running, the Raileans still have a long road ahead of them.

“We have plenty of work to do,” said Kelly. “We have resumed production but we still have equipment to repair and replace, and we really have to make a lot of rum. We are going to be working double-time to get caught up with production in the next couple of months.” The Raileans are up for the challenge, and they promise to do their best to make sure their customers have plenty of Railean Rum for the upcoming holiday season.

The Raileans make two distinct rums; the RAILEAN White Rum was released in 2007, and the RAILEAN Reserve XO Dark Rum was released in the summer of 2008. RAILEAN Rums are 100 percent handmade here in Texas. Matt and Kelly utilize the best equipment and raw materials available. They start with high quality, food-grade molasses which is fermented in stainless steel tanks by use of specific yeast strains. After the three-four day fermentation period, the product is then distilled in a state-of-the-art Arnold Holstein copper column reflux still. The white rum is distilled multiple times and has a crisp, clean and refreshing taste profile. RAILEAN White Rum is absolutely perfect for tropical drinks like the Mojito, Rum Punch, Pina Colada, Mai Tai or Daiquiri. It also mixes extremely well with colas, sodas and tonic water. It possesses an exceptionally dry taste and immediately comes alive on the palate with

subtle notes of sugar cookies, citrus and banana. The RAILEAN Reserve XO Dark Rum is single distilled and aged in small, new, doubled-charred, American oak barrels. The dark rum is smooth, yet flavorful and perfect for that premium Cuba Libre. The Reserve XO will also mix wonderfully in many holiday and winter recipes such as Egg Nog, Hot Buttered Rum and Rum Spiced Cider. It reveals enticing aromas of chocolate, spice and oak. It is remarkably soft and well-rounded without a hint of harshness or biting edge.

Railean Rum is available throughout the great state of Texas and at many local retail establishments such as Spec's, Toby's Liquor, Spring Champions Liquor, Coyote Liquor, Hill's Liquor, Country Liquor and The Houston Wine Merchant. In addition to retail distribution, Railean Rum can also be found at many local restaurants such as Cullens, Tommy's, Bailey's, Clifton's By the Sea, Bayview Duck, Sudies, Sundance II, Noah's Ark and The Harbour Club at South Shore Harbour Resort. Before Hurricane Ike, RAILEAN Rum was also very popular on Galveston Island and at local San Leon restaurants and watering holes.

“It just makes me sad, so many local bars and restaurants have been destroyed or heavily damaged by Ike and these were among our first supporters of Railean Rum,” said Kelly. “I do hope they will rebuild because we are big supporters of local businesses and we miss the great restaurants and bars that were once in the neighborhood of our distillery.”

For more information, including information on Railean distillery tours, please visit [www.railean.com](http://www.railean.com).

