

RAILEAN DISTILLERS, LLC

FOR IMMEDIATE RELEASE

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Railean Distillers Launches First and Only Texas Dark (Aged) Rum

TEXAS, June 10, 2008 – Railean Distillers, LLC (Railean Distillers) announced today that they have officially released Texas' first dark (aged) rum to the Texas market. The latest release of Premium Handmade Rum will be marketed as RAILEAN Reserve XO and offers customers the same smoothness as the RAILEAN White Rum but with much more flavor. The Reserve XO reveals enticing aromas of chocolate, spice and oak. It is remarkably soft and well rounded without a hint of harshness or biting edge. Within moments it opens up, revealing a generous array of chocolate, caramel and toasted walnuts. The finish is smooth, warm and very relaxing. RAILEAN XO will be available in retail liquor stores by July 1, 2008.

What makes RAILEAN Rum unique is not just the fact that it is 100% Handmade in Texas or that it is one of only a handful of 100% domestically produced rum on the shelves. There are three factors that truly make RAILEAN Rum special.

First, RAILEAN Reserve XO is made with pure, unsulfured, Grade A cane molasses from Louisiana and Florida. Most rum distillers use low grades of molasses because it is more readily available and less expensive, however, quality can suffer because the high sulfur associated with inexpensive molasses can create a bitter unpleasant taste and/or smell if not properly removed.

Second, RAILEAN Reserve XO is produced in small batches in order precisely separate and discard the heads and tails and capture the "heart of the spirit". This is extremely time consuming and labor intensive process for the Master Distiller, much too time consuming for a large distillery.

Lastly, RAILEAN Reserve XO is aged at proof in new small charred American Oak barrels, a method most often used in producing single barrel scotches and premium brandies. All three factors make the process of making the Reserve XO rum very expensive, however the resulting spirit is far superior to the rum produced by the industry giants.

“This is the first of many aged rums that we will produce here at our Micro-Distillery, said Kelly Railean, Master Distiller, Railean Distillers, LLC. We are very different from the mass produced rums coming out of Puerto Rico and the US Virgin Islands. The majority of Caribbean rums are aged in used whiskey barrels, that is why some rum has a whiskey flavor to it. Well, we want our rum to taste like rum, so we only purchase new charred American Oak barrels. There are no used whiskey barrels at our distillery, only rum barrels. Our goal is to produce small batches of handcrafted domestic rum spirit of superior quality. I think we have accomplished that goal with the Reserve XO.”

About Railean Distillers, LLC

Railean (**ray-lēn**) Distillers was founded by Mrs. Kelly Railean. The Eagle Point Distillery is 100% family owned and operated. Mrs. Railean, is President and CEO of Railean Distillers, LLC and manages marketing, sales and day-to-day operations. She is a First Level Sommelier with more than 14 years experience in the wine & spirits industry and is the first and only Master Distiller in the State of Texas. Railean Distillers operates a state of the art rum distillery in San Leon, Texas. They market their rums under the brand name, RAILEAN™, through Metro Sales and Marketing. Railean Rum™ is exclusively distributed by Global Quality Distributors throughout the state of Texas. www.railean.com