



## You'll Go Nuts!

*Todd Thrasher Masters His Newest Release –  
Coconut Rum Made From Natural Coconut Shavings*

Inspired by his island-hopping adventures as a divemaster, **Todd Thrasher**, the barman-turned-distiller, opened **Potomac Distilling Company** along DC's most sought after spot, The Wharf. May marks the official debut of his fourth label within the Thrasher's Rum portfolio – **Coconut Rum**.

Thrasher's Coconut Rum stands out as one of very few on the market made entirely without extract. It starts with 60 pounds of raw Thai coconut heated to a sizzling 180 degrees, then placed in a 'gin basket' to integrate the vapors into liquid. It's then proofed down to 80, dehydrated, toasted, and left to sit at room temperature for 80 days.

Thrasher's Coconut Rum owes its origins to his favorite dive spot as an instructor, Barbados, where Thrasher took his wife, Maria, on her first diving adventure. "I wanted something that is really smooth, clean, and naturally produced," says Thrasher. It was there that the couple discovered the Malibu Distillery ("basically a garage with two boxes," he laughs) and drank the blend with pineapple, washing down the saltiness following a long couple of hours underwater.

A worthy addition to a family of spirits that already includes Thrasher's rich, oaky and molasses-based rums: *White*, *Spiced*, and *Green Spiced* – the latter of which follows Thrasher's philosophy of infusing rum with organic flavors, and in this case - botanical herbs. All are made in-house at the Potomac Distilling Company and will be served at Tiki TNT, Thrasher's waterfront watering hole where he is not only a master at open-water diving, but also a master at the art of making spirits.

### For More Information:

Simone Rathlé | 703.534.8100

president | simoneink, llc

simone@simoneink.com