

WORTHY PARK

EST. 1670

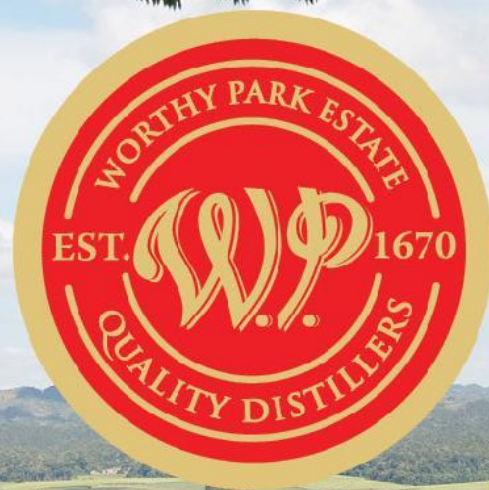
BRAND DECK



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“Worthy Park has so much aligned to be a great rum company. We have the cane fields, the sugar factory, and the distillery, all at the same location. “Cane field to glass” as they say. We also have 355 years of well-documented history and heritage that cannot be reproduced or fabricated. Finally, we have the origin, being JAMAICA, world famous for many things, including rum. I feel grateful to have this foundation behind me to distill and blend truly great Jamaican Rum.”

GORDON CLARKE
Co-Managing Director

WORTHY PARK

— • EST. 1670 • —

Worthy Park Estate stands out as Jamaica's only true cane-to-glass Single-Estate distillery, every drop of rum is made from molasses produced in the sugar factory, using sugarcane grown on the estate.

Steeped in history since the Estate was founded in 1670.

Worthy Park is completely Jamaican-owned, operated by the Clarke Family since 1918 and now managed by Gordon Clarke, 4th generation.

Dedicated to 100% Copper Pot Still production—a traditional method that enhances the quality and flavor of its rums.

This commitment to authenticity and craftsmanship sets Worthy Park apart in the competitive spirits market.



HISTORY



1670

WORTHY PARK
FOUNDED

Originally a land grant to a lieutenant in the British army for his services to Oliver Cromwell in the war to control Jamaica.

1720

SUGAR
CULTIVATION

Cultivation of sugar cane began in 1720 and has continued unabated to this day.

1741

RUM
PRODUCTION

First ever record of rum production was in 1741, pre-dating any Jamaican distilleries still in operation.

1918

CLARKE
FAMILY

Only four families have owned the estate. The Clarke family has owned it since 1918.

1960

RUM
PRODUCTION
CEASES

Production of rum ceased in the early 1960's under agreement with the spirits pool association of Jamaica due to overproduction of Jamaican rum.

2005

NEW
DISTILLERY
BUILT

In 2005, Worthy Park breathed new life into the estate by building a state-of-the art distillery to resume rum its tradition of rum production.



THE CLARKE FAMILY



HENRY CLARKE

Henry Clarke emigrated to Jamaica in 1846 (age 18) and became an Anglican Minister. Founding member of the Westmoreland Building Society (now the Jamaica National Building Society).

FREDERICK LISTER CLARKE

One of Henry's five sons, Frederick Lister Clarke (pictured) acquired Worthy Park for £44,000 (approx. £2.8million adjusted for inflation).

CLEMENT, OWEN & GEORGE CLARKE

Frederick continued to expand Worthy Park and operation of the estate was continued by his three sons – Clement, Owen, and George - after his death in 1932.

THE CLARKE FAMILY

GORDON CLARKE

Successive generations have remained in control of WP and now you will find the 3rd and 4th generation of Clarkes still at the helm.

Gordon Clarke (4th generation) is the co-Managing Director of Worthy Park Estate, and was the driving force behind the construction of the new distillery in 2005. Born and raised in Jamaica, Gordon's post-graduate studies took him to Ontario, Canada, and Florida. He returned to Jamaica to live, get married, and eventually settle into the family business. He spent time working in Production and Administration, spending five years devoted to the sugar side of the family business and another three years learning the rum business at Wray & Nephew.

Gordon has devoted the last 30 years of his life to his work at the Estate and the last 20 years to building and managing the new Worthy Park Distillery, reviving the great rum tradition that began in 1740.

"Worthy Park has so much aligned to be a great rum company. We have the cane fields, the sugar factory, and the distillery, all at the same location. "Cane field to glass" as they say. We also have 355 years of well-documented history and heritage that cannot be reproduced or fabricated. Finally, we have the origin, being JAMAICA, world famous for many things, including rum. I feel grateful to have this foundation behind me to distill and blend truly great Jamaican Rum."

- Gordon Clarke, Co-Managing Director





THE WORTHY PARK TEAM

ALEXANDER “ZAN” KONG

Commercial Manager - Spirits



As Commercial Manager for Worthy Park Estate, he serves as a leading voice and ambassador for Jamaican rum, bringing more than a decade of experience across the rum, hospitality, and tourism industries. He oversees Worthy Park's global brand growth while championing the heritage, craftsmanship, and distinctive character of the estate's single-estate rum production.

Through seminars, tastings, and educational experiences at industry events around the world, he shares the culture, creativity, and excellence of Jamaican rum with trade and consumers alike. His work was recognized with a nomination for Best U.S. Brand Ambassador at the 2026 Tales of the Cocktail Spirited Awards.

THE WORTHY PARK TEAM



ALEX PERKINS
Export Sales Manager

JAMAICA

HAS IDEAL CONDITIONS
FOR GROWING SUGAR CANE

PRIME LOCATION & EXPANSIVE ESTATE

Worthy Park Estate is centrally located in Jamaica, in the Vale of Lluidas, St. Catherine. Spanning over 9,000 acres, the estate sits at an elevation of 1,200 feet above sea level, surrounded by the Cockpit Mountains.

IDEAL CLIMATE FOR SUGAR CANE

With an average temperature of 73°F (compared to Kingston's 78°F) and annual rainfall of 60 inches (more than double Kingston's 29 inches), Worthy Park benefits from cooler temperatures and higher moisture levels—perfect for sugarcane cultivation.

INTEGRATED SUGAR & RUM PRODUCTION

Worthy Park is a true cane-to-glass operation, with both its sugar factory and distillery located on the estate. All rum is made from molasses produced in-house, using sugarcane grown entirely on the estate—ensuring complete control over quality and authenticity from field to bottle.



SUGAR CANE FIELDS

OUR FOUNDATION FOR RUM PRODUCTION

CURRENT ACREAGE

Total land ownership is over 10,000 acres with over 40% dedicated to sugar cane cultivation

LAND USE

The land is 100% of the arable land is dedicated to cane cultivation., the Clarke family had used the land for beef cattle, citrus, poultry and other agricultural crops.

RECENT EXPANSION

1,256 acres previously used for citrus was acquired and converted to growing of sugar cane. 15 miles from Worthy Park.





CANE HARVEST

CROP SEASON

Lasts annually for six months starting in January. The remaining six months, the equipment is serviced.

CANE VARIETIES

Twenty varieties are grown throughout the fields but a majority of the acreage is composed of three high performers.

HARVESTING

Preferred method is to be hand cut and 80% of fields are cut this way, with remaining 20% cut by combine cane harvesters.

SUGAR FACTORY

STEP 1 CANE HARVESTED

Arrives from the field and is tested for quality.

STEP 2 CANE WASHED

Remove mud, debris, and leaves.

STEP 3 CANE MILLED

Five mills used to maximize juice extraction from the fibers.

STEP 4 MIXED JUICE TANK

Cane juice is separated from bagasse (which is then used for steam and electricity production).



SUGAR EXTRACTION

STEP 5 CLARIFIER

Removes mud and sends clear cane juice to the evaporator. Muddy juice slurry sent to rotary vacuum filter. Remaining mud "cake" is sent to cane fields as fertilizer.

STEP 6 EVAPORATOR

Five evaporators remove water and create a sugary syrup.

STEP 7 VACUUM PANS

Used to "grow" sugar crystals and results in production of massecuite, a mix of sugar and molasses, which is sent to centrifuge.

STEP 8 CENTRIFUGE

Separates the molasses, which is then sent to holding at the Worthy Park distillery, and the sugar crystals which is then bagged.



WORTHY PARK ESTATE: COMMITMENT TO THE SUGAR INDUSTRY

EXPANDING CANE FARMING

Now operating nine farms outside of the valley, ensuring continued investment in sugarcane cultivation.

REVITALIZING UNUSED LAND

Leasing and restoring non-farmed lands, benefiting landowners through profit-sharing while handling all farming operations.

SUPPORTING EMPLOYMENT

Creating jobs for farm teams and cane cutters, strengthening local agricultural communities.

SUSTAINING SUGAR PRODUCTION

Ensuring a reliable cane supply to maximize factory operations and keep the industry thriving.





THE DISTILLERY

The original distillery ceased operations in 1960, in agreement with the Spirits Pool Association of Jamaica.

Gordon Clarke began construction of a new distillery 2004, rum production began mid-2005.

The distillery is on 4 acres of land in the Worthy Park Estate, which was previously a cane field.

The first buildings were the distillery and service building; followed by the aging and bottling warehouses.

Following traditional and authentic distillation practices, Worthy Park Rum is distilled in a 100% copper pot still built in Scotland in a state of the art facility.



MOLASSES

Molasses is a by-product of sugar production.

100% of the molasses used in our rum is from the Worthy Park Estate.

Our molasses is carried from our sugar plant to our rum distillery through a 1 km long underground pipe.

YEAST



THREE TYPES OF YEAST IN OUR RUM PRODUCTION:

1. A high ester yeast cultivated in wooden yeast propagators - made with american white oak for three months
2. A proprietary yeast strain isolated from the cane grown on property
3. An activated, dry yeast



A photograph of a distillery's fermentation section. Large, cylindrical stainless steel tanks are arranged in rows. A metal walkway with railings runs alongside the tanks. The ceiling is high, with blue steel beams and white pipes. A single industrial light fixture hangs from the ceiling. The background shows a corrugated metal wall.

FERMENTATION

Six fermentation tanks (80,000 L each)

Four are dedicated to light pot-still rum production (30 hour cycle)

Two are dedicated to heavy pot-still rum production (a 2 - 3 week cycle)

Light pot-still fermentation is temperature controlled

OUR BLENDS

WORTHY PARK MAKES TWO PRIMARY RUM STYLES,
LIGHT AND HIGH ESTER.

	HIGH ESTER WASH	LIGHT ESTER WASH
STARCH	Molasses	Molasses
YEAST	Wild-cultivated yeast	Dry activated yeast and natural yeast from cane stalks
LENGTH OF FERMENTATION	2 - 3 weeks	30 hours
TEMPERATURE CONTROLLED	No	Yes, with heat exchanges
ESTER COUNT	As high as 800 PPM	As low as 60 PPM
FINAL ABV	Approx. 6.5%	Approx. 8.5%

Yeast is cultivated by naturally propagating cane juice, stalks, and molasses.

100%

COPPER POT-STILL

FORSYTHS STILL

Custom built by Forsyths
in Scotland – the industry leader
in pot still manufacture

DOUBLE RETORT

Traditional Jamaican three-vessel design:

- 1) pot
- 2) low wine retort
- 3) high wine retort

BATCH SYSTEM

Operates on a batch system with
a 5 - 6 hour cycle

POT-STILL STRENGTH

Rum comes off the still at 85% - 87%
and water is used to bring to proof

TROPICAL AGING

Aging spirits in the Caribbean is vastly different than aging in other regions of the world.

At 1,200 feet above sea level, the warmer days and cooler nights allow for accelerated "Tropical Aging"

Increased maturation with Tropical Aging vs. aging in North American or European climates.

Once-used American White Oak, Ex-Bourbon Casks.

Angel's Share as high as 7% per year.

95% of barrels are sourced from Brown-Forman (Jack Daniels) in Tennessee.

WP has been aging stock since 2005, when the new distillery was built and currently holds just over 12,000 barrels, with a second aging house under construction.



All barrels are aged in open ventilation warehouse.

SUSTAINABILITY & EFFICIENCY

THE ESTATE & SUGAR FACTORY

ESTATE

CANE FIELDS:

Due to the sloped terrain, 80% of the fields are hand-cut, allowing for greater efficiency as cane cutters extract more of the stalk than mechanical harvesters, which handle only 20% of the crop. Worthy Park maximizes yields by optimizing land use, spatial efficiency, and planting methods.

PRECISION CONTROL:

From molasses dilution to fermentation and distillation, the entire process is computer-controlled for maximum efficiency and consistency, making our operation more advanced than most column still rum producers on the island.

SUGAR FACTORY

Bagasse, the dry residue from crushed cane, fuels the furnaces, generating electricity for the factory, distillery, and surrounding areas.

Filter press mud and fly ash (from bagasse) are returned to the fields as soil enhancers, promoting sustainable farming practices.

#1 RATED

SUGAR FACTORY FOR EFFICIENCY EVERY YEAR SINCE 1968

SUSTAINABILITY & EFFICIENCY

THE DISTILLERY



BOILER & HEAT EXCHANGER

The boiler produces steam to power the pot still, while Worthy Park is the only distillery in Jamaica with a heat exchanger, which cools dunder (a distillation byproduct) and pre-heats wash from 24°C to 80°C, improving efficiency.



CIP SYSTEM

An automated cleaning system enhances tank sanitation, ensuring higher product quality and consistency.



SUSTAINABLE BOTTLING

100% of rum is bottled on-site. Rinse water is filtered and recirculated for three days before fresh water is added, reducing water usage. Daily testing ensures turbidity and pH levels meet safety standards.



DUNDER TREATMENT

Instead of harmful disposal, dunder is cooled and stored in a treatment pond, then used as fertigation (a nutrient-rich irrigation method) in the cane fields at the proper dilution level.

JAMAICAN RUM BRANDS

BY DISTILLERY

OWNER



Worthy Park
Estate



National Rums
of Jamaica



Everglades Farms
Limited



Gruppo
Campari

DISTILLERIES

Worthy Park Estate

Long Pond
Monymusk
Innswood

Hampden Estate

New Yarmouth Estate
Appleton Estate

BRANDS

Worthy Park
Rum-Bar
Backbone

Monymusk (*Clarendon*)
Smatts (*Long Pond*)
Port Royal
Royal Jamaican (*Monymusk*)
Captain Morgan
Myers

Rum Fire
Hampden Gold
Habitation Velier
(*independent bottling*)

Appleton
Wray & Nephew
Coruba
Blackwell (*Private label*)
Conquering Lion
Charley's JB
Edwin Charley
Kingston 62

AWARD WINNING RUM

2023-2025 IWSC RUM PRODUCER OF THE YEAR

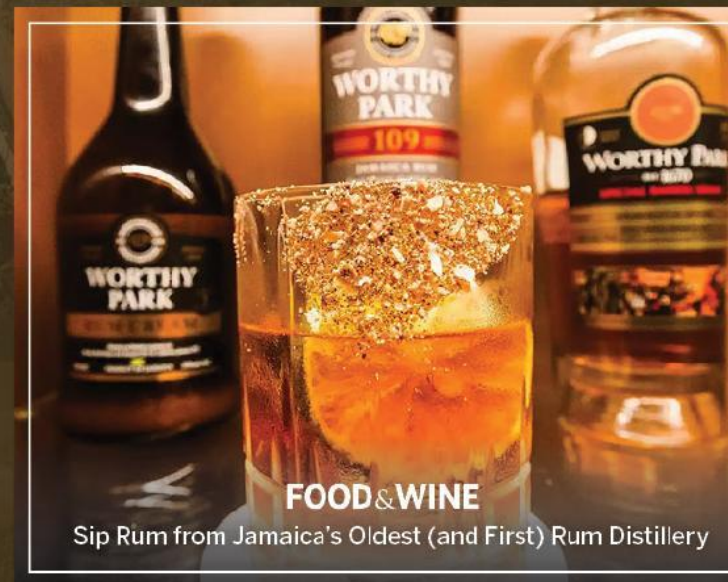


JAMAICA'S ONLY SINGLE ESTATE PRODUCER

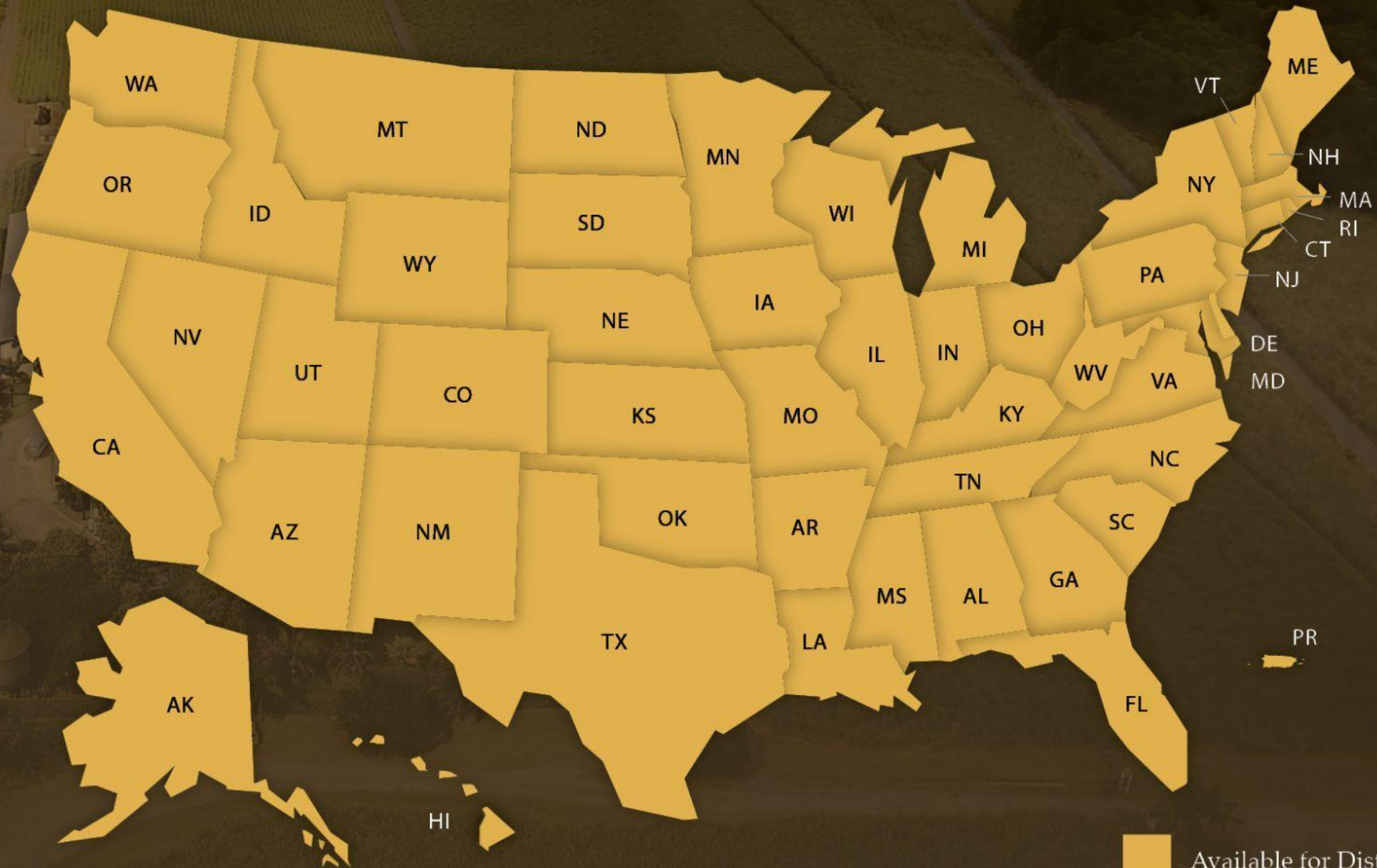
Completely Jamaican-owned and operated • 100% Copper Pot-Still Rums



PRESS HITS



DISTRIBUTION FOOTPRINT



Available for Distribution Footprint

WORTHY PARK

OVERPROOF

ABOUT THE PRODUCT

Worthy Park Overproof is a celebration of the island's spirit, capturing the true essence of Jamaica in every bottle. A bold and robust blend of five different unaged rum marks, our Overproof delivers an explosion of flavors and an invigorating kick of 63% ABV. This exceptional overproof rum embodies the essence of the island, offering an authentic taste of the Caribbean like no other.

TECHNICAL DETAILS

Volume: 1 L & 750 mL

ABV: 63%

Age: Unaged

Appearance: Crystal clear

Aroma: Freshly cut sweetness of sugar cane.
Light grass, exotic fruit papaya, and a little passion fruit fermented pineapple.

Tasting Notes: Ripened bananas, exotic fruits like papaya and passionfruit. Hints of vegetal notes

AWARDS

2026 International Wine & Spirit Competition | *Gold Outstanding*
2026 Spirits Business Rum & Cachaça Masters | *Master*
2026 Bartenders' Brand Awards | *Best Rum*
2026 Bartenders' Brand Awards | *Best Spirit*
2025 San Francisco World Spirits Competition | *Best Over-Proof Rum*
2025 San Francisco World Spirits Competition | *Double Gold*
2025 Tales of the Cocktail Spirited Awards | *Top Four Finalist*
2025 Spirits Business Rum & Cachaça Masters | *Master*
2025 International Spirits Challenge | *Gold*
2025 International Wine & Spirit Competition | *Gold*
2024 Spirits Business Rum & Cachaça Masters | *Gold*
2024 International Spirits Challenge | *Gold*



WORTHY PARK

SILVER

ABOUT THE PRODUCT

Worthy Park Silver offers the full Jamaican rum flavor but at an approachable 40% ABV. To craft this rum, we blend three different unaged rum marks, with fermentation times ranging from 30 hours up to 3 weeks. Our rum is distilled in a 100% copper pot still built in Scotland. In accordance with the Jamaican Rum Standard, no additives are used in the blending of this rum.

TECHNICAL DETAILS

Volume: 750 mL & 1 L

ABV: 40%

Age: Unaged

Appearance: Crystal clear

Aroma:
Slightly floral with citrus notes and eucalyptus

Tasting Notes:
Hints of supple coconut and light caramel, sweet vanilla cream, and subtle banana notes.

AWARD

2026 Spirits Business Rum & Cachaça Masters
Gold



WORTHY PARK

SELECT

ABOUT THE PRODUCT

Tropical aging at the Worthy Park Estate, located in the geographical center of Jamaica, contributes to the maturity that gives this rum its full flavor. Worthy Park Select is a blend of rums, all aged for a minimum of 4-12 years in once used, American white oak, ex-bourbon barrels. Our rum is distilled in a 100% copper pot still built in Scotland.

TECHNICAL DETAILS

Volume: 1 L & 750 mL

ABV: 40%

Age: Blend of 4-12 year old rum

Barrel: Once-Used American White Oak, Ex-Bourbon Barrel

Appearance: Glowing Amber

Aroma: Rich treacle toffee and caramel.

Tasting Notes: Sweet notes of stewed apples and banana, followed by custard and light vanilla. Fruit dominates the palate while the aging process results in a long, mellow finish.

AWARDS

- 2026 Spirits Business Rum & Cachaça Masters | *Gold*
- 2025 San Francisco World Spirits Competition | *Double Gold*
- 2025 Spirits Business Rum & Cachaça Masters | *Silver*
- 2025 San Francisco World Spirits Competition | *Best of Class Finalist*
- 2023 Spirits Business Rum & Cachaça Masters | *Gold*
- 2022 Spirits Business Rum & Cachaça Masters | *Gold*
- 2022 San Francisco World Spirits Competition | *Silver*
- 2022 International Spirits Challenge | *Gold*
- 2022 International Wine & Spirit Competition | *Silver, 92 Points*
- 2021 Spirits Business Rum & Cachaça Masters | *Gold*
- 2021 International Spirits Challenge | *Silver*



WORTHY PARK

109 DARK JAMAICA RUM

ABOUT THE PRODUCT

Rich and delicious, Worthy Park 109 Dark Rum is composed of a blend of our light ester rum aged three years in ex-bourbon casks, and a small amount of an unaged higher ester rum. Worthy Park 109 doesn't hold back on the heat or the flavor. Bottled at a whopping 54.5% alc./vol., it is a bold and unique take on a classic style of Jamaica rum. Perfect for mixing in your top-shelf tiki, tropical, or classic cocktails, this 100% pot-still, dark rum is true in style to its historical Jamaican origins and is produced entirely at the Worthy Park Estate.

TECHNICAL DETAILS

Volume: 1 L & 750 mL

ABV: 54.5%

Appearance: Dark chocolate with flashes of deep copper

Aroma: Heady aroma with dried fruit, cocoa, and green plantain

Tasting Notes: Opens with notes of fresh tropical fruit, hints of banana, pineapple, and orange. Distinct flavors of crème brûlée, cacao, and coffee, accompanied by the unmistakable Jamaican funk resulting from the high ester pot-still rums.

AWARDS

2026 San Francisco World Spirits Competition | *Double Gold*

2026 Spirits Business Rum & Cachaça Masters | *Gold*

2025 International Wine & Spirit Competition | *Gold Outstanding*

2025 San Francisco World Spirits Competition | *Double Gold*

2024 Spirits Business Rum & Cachaça Masters | *Gold*

2023 International Wine & Spirit Competition | *Gold*

2022 Spirits Business Rum & Cachaça Masters | *Master*





WORTHY PARK

RUM CREAM

ABOUT THE PRODUCT

Worthy Park Rum Cream is made with 100% real cream blended with Worthy Park Select to give you a rich, velvety, and delicious rum cream. All of our rums are distilled in a 100% copper pot still specially designed for Worthy Park by the historic Forsyths company in Scotland. Enjoy chilled on the rocks, in your coffee or even over your favorite dessert.

TECHNICAL DETAILS

Volume: 750 mL

ABV: 15%

Appearance: Milk chocolate

Aroma:

Rich milk chocolate with hints of vanilla and freshly roasted nuts.

Tasting Notes:

A delicious and indulgent treat, this gourmet cream liqueur has a long round finish with distinguished Jamaica rum undertones that linger on the palate. A perfect complement to premium espresso coffee drinks or dessert of your choice!

WORTHY PARK

SINGLE ESTATE RESERVE

ABOUT THE PRODUCT

Established in 1670, the Worthy Park Estate is a true single estate rum. Every element of production, from cane harvest to bottling, takes place on the Worthy Park Estate in St. Catherine, Jamaica. Thousands of acres of our own sugar cane are the source for the molasses used during distillation in our 100% copper pot-still. Aged in a tropical environment for 6-10 years in once-used American White Oak, ex-bourbon barrels; this authentic Jamaican Rum showcases the unique complexity and distinctive taste of the Worthy Park rums.

TECHNICAL DETAILS

Volume: 750 mL

ABV: 45%

Appearance: Vibrant gold

Aroma: Bananas, baking spices, and vanilla giving way to tea and fennel

Tasting Notes: Sweet toffee with a hint of black pepper, followed by brine, anise, nutmeg, and allspice. Overripe banana and mango. Medium length finish with cocoa nib and a whisper of oak and leather.

AWARDS

2026 Spirits Business Rum & Cachaça Masters | *Master*
2025 Spirits Business Rum & Cachaça Masters | *Master*
2025 San Francisco World Spirits Competition | *Gold*
2024 Spirits Business Rum & Cachaça Masters | *Gold*
2023 Spirits Business Rum & Cachaça Masters | *Gold*
2023 International Wine & Spirit Competition | *Gold*
2022 Spirits Business Rum & Cachaça Masters | *Gold*





WORTHY PARK

12 YEAR

ABOUT THE PRODUCT

This limited edition Jamaican rum was distilled in 2006 and bottled in 2018, making it the one of the oldest rums released from the historic Worthy Park Estate. It is also the first cask strength bottling released directly from Worthy Park, bottled at 56% ABV. Overflowing with fruit and spice, it takes advantage of the tropical aging environment at the estate, in the center of Jamaica. This rum is an exceptional representation of traditional Jamaican rum and the terroir at the estate itself. A pure, unadulterated rum, it is non-chill filtered and 100% free of additives, true to the Jamaican rum tradition.

TECHNICAL DETAILS

Volume: 750 mL

ABV: 50%

Appearance: Deep amber

Aroma:

Figs, raisins, red fruit, allspice, banana bread, coffee

Tasting notes:

Oily and rich, but well-integrated. Opens with crème brûlée, sweetbreads, and toasted nuts.

Citrus and herbs appear and vanish, giving way to an explosion of spices.

Big finish of pungent, overripe bananas.



WORTHY PARK

SPECIAL CASK SERIES MADEIRA

ABOUT THE PRODUCT

The Worthy Park Special Cask Series offers the experience of traditional Jamaica rum, elaborated with the aromas and flavors imparted by secondary maturation in rare cask selections, non-chill filtered with no color additives. Worthy Park Special Cask Series Madeira was distilled in 2010 and bottled in 2020, with aging taking place entirely at the Worthy Park Estate, in the geographical center of Jamaica. This rum spent eight years in ex-bourbon barrels, followed by a secondary maturation of two years in casks that previously held Madeira wine.

TECHNICAL DETAILS

Volume: 750 mL

ABV: 45%

Appearance: Cinnamon with orange flashes

Aroma:

Opulent and bold, with vanilla notes and toasted almonds.

Tasting Notes:

A natural sweetness, touches of caramel and vanilla initially on the palate giving way to a long ginger note. Finishes with a crescendo of tropical fruit, lingering spice and oak.



WORTHY PARK

SPECIAL CASK SERIES PORT

ABOUT THE PRODUCT

The Worthy Park Special Cask Series offers the experience of traditional Jamaica rum, elaborated with the aromas and flavors imparted by secondary maturation in rare cask selections, non-chill filtered with no color additives. Worthy Park Special Cask Series Port was distilled in 2010 and bottled in 2020, with aging taking place entirely at the Worthy Park Estate, in the geographical center of Jamaica. This rum spent 8 years in ex-bourbon barrels, followed by a secondary maturation for two years in casks that previously held Ruby Port wine.

TECHNICAL DETAILS

Volume: 750 mL

ABV: 45%

Appearance: Amber with orange flecks

Aroma:

Sweet caramel mixed with banana and raspberry. Whispers of cassis and jam.

Tasting Notes:

Hints of brown sugar, salted nuts, and caramel. Distinct flavors of dried tropical fruit and raisins. The port cask is evident as the notes of red wine come through to compliment the initial sweetness.

ABOUT WORTHY PARK

Established in 1670, Worthy Park Estate is one of the most historic sugar and rum producers in Jamaica. Every element of rum production, from cane harvest, to molasses production, fermentation, distillation, and bottling, takes place on the Estate. Thousands of acres of our own sugar cane are the source for the molasses used during distillation in our 100% copper double retort pot-still.

WORTHY PARK

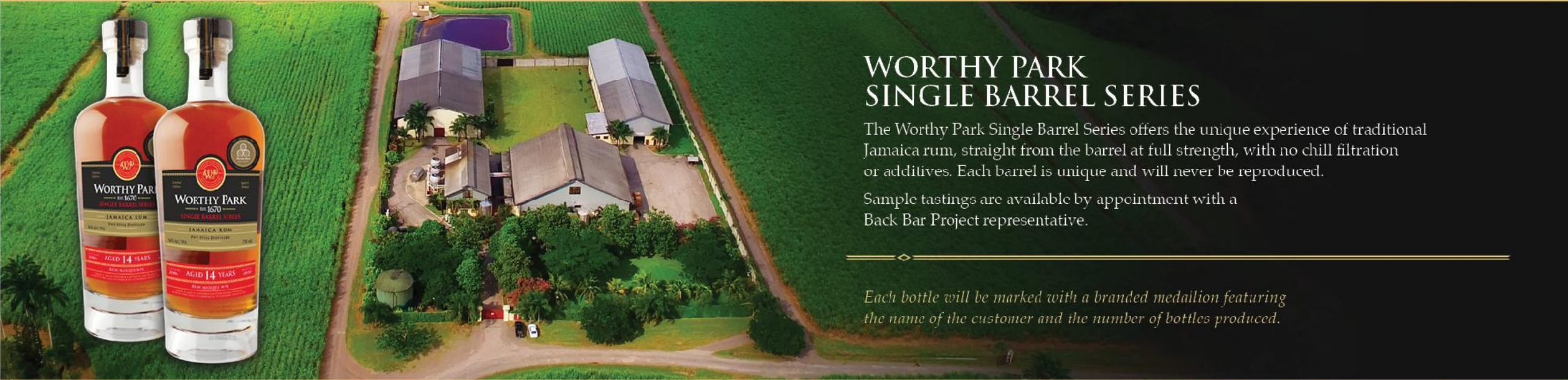
EST. 1670

LIMITED SINGLE BARREL SERIES

2025



Worthy Park Estate named the 2023 Rum Producer of the Year by the International Wine & Spirits Competition



WORTHY PARK SINGLE BARREL SERIES

The Worthy Park Single Barrel Series offers the unique experience of traditional Jamaica rum, straight from the barrel at full strength, with no chill filtration or additives. Each barrel is unique and will never be reproduced.

Sample tastings are available by appointment with a Back Bar Project representative.

Each bottle will be marked with a branded medallion featuring the name of the customer and the number of bottles produced.

BARREL NAME	MARK/WPSE	CASK TYPE (SECONDARY MATURATION)	DISTILLED	BOTTLED	AGE (EX-BOURBON)	SECOND MATURATION	TOTAL AGE	BARREL #	EST. NO. OF BOTTLES	ABV
Worthy Park Single Barrel Series: 11 yr	WPI		2010	2021	11 yrs.		11 yrs.	37	32	60.79%
Worthy Park Single Barrel Series: Port Finished	WPL	Port	2016	2021	3 yrs.	2 yrs.	5 yrs.	6	38	67.11%
Worthy Park Single Barrel Series: Madeira Finished	WPL	Madeira	2016	2021	3 yrs.	2 yrs.	5 yrs.	12	36	66.80%

Offerings listed are an example, more selections to come.

CONTACT

For ordering information contact: Back Bar Project • info@backbarproject.com • backbarproject.com • Imported by Back Bar Project • Please drink responsibly

BACK BAR PROJECT

WORTHY PARK COCKTAIL LINE UP



WORTHY PARK
RUM CREAM



WORTHY PARK
109
DARK RUM



WORTHY PARK
SILVER



WORTHY PARK
SELECT



WORTHY PARK
OVERPROOF

WORTHY PARK PREMIUM LINE UP



WORTHY PARK
SINGLE ESTATE
RESERVE



WORTHY PARK
12 YEAR



WORTHY PARK
SPECIAL CASK SERIES
MADEIRA



WORTHY PARK
SPECIAL CASK SERIES
PORT



CELEBRATE
NATIONAL & NATIONAL
HOT DOG DAY & DAIQUIRI DAY
JULY 16TH JULY 19TH
IN ONE SPECTACULAR EVENT!

BACK BAR PROJECT TEAM MEMBERS ACROSS THE U.S. COORDINATED WITH ACCOUNTS TO HOST KICK-OFF EVENTS AND WEEK-LONG SPECIAL MENUS DEDICATED TO RAISING FUNDS FOR LOCAL AND NATIONAL CHARITIES.

OVER \$10K+ RAISED THE FIRST YEAR OF THE CAMPAIGN! WE PLAN TO RAISE EVEN MORE IN 2025, DATES TO FOLLOW.



DAIQS & DOGS

SIP. SAVOR. AND SUPPORT - WHERE EVERY COCKTAIL COUNTS!

Daiqs and Dogs is a charity event designed to elevate the cocktail experience by pairing premium rum and liqueurs with gourmet hot dogs. This fun-filled event raises awareness and funds for animal charities, uniting cocktail enthusiasts, foodies, and animal lovers.



