

V i C
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DISTILLERS

DISTILLERY FLIGHT

HOW TO SMELL & TASTE

Smell off to one side allowing air in. Taste a small taste, roll in your mouth, spit or swallow...and repeat

1. VICTORIA GIN

Flagship product with a reduced juniper content (compared to an average London Dry Gin) made with 10 botanicals. Botanicals used; juniper, coriander, cinnamon, lemon peel, orange peel, rose petal, angelica root, sarsaparilla, star anise & orris root. Floral and citrus notes shine through. A very balanced cocktail gin that mixes well in a range of cocktails (go to victoriagin.com for cocktail recipes!) | 42.5% abv | Available in: 375ml / 750ml

2. OAKEN GIN

An aged version of the Victoria Gin. Beautifully smooth and buttery, this cocktail spirit is gracefully matured in oak, imparting notes of vanilla and caramel. Try Oaken Gin in an Old Fashioned, Manhattan or Negroni, or let creativity be your guide | 42.5% abv | Available in: 375ml / 750ml

3. EMPRESS GIN

Crafted in collaboration with the iconic Empress Hotel, in Victoria, BC, Empress 1908 Gin uses delicate butterfly pea blossoms to create its jewel tone and superior balance. Botanicals used; Fairmont Empress Blend Tea, juniper, grapefruit peel, coriander seed, rose petal, butterfly pea blossom, ginger root & cinnamon bark. Add tonic or citrus and watch this spirit transform | 42.5% abv | Available in: 50ml / 750ml

4. SIDNEY SPICED

Released in December of 2016, this spirit will be called 'rum' once aged for 12 months in barrels (as per Canadian spirit laws). Base of 50% molasses and 50% fair trade organic cane sugar by Victoria-based Level Ground Trading. The addition of carefully selected organic vanilla beans, orange peel, ginger root, star anise and orris root give this classic spirit further warmth and complexity. Sidney Spiced makes a tasty Dark & Stormy, and is an addictive pairing with eggnog over the holidays! | 42.5% abv | Available in: 375ml / 750ml

5. CHOCOLATE LIQUEUR

Released in December of 2016, this lovely liqueur is reminiscent of a fine dark chocolate bar. This liqueur uses the same cane sugar base as the Sidney Spiced. Fair trade cacao nibs and husks, grown at Costa Esmeraldas Farm in Ecuador and refined by Sirene Chocolate Makers in Victoria, are macerated in the pure cane spirit. A touch of sweetness is added to bring out the flavour of the organic chocolate. At 25% ABV, this delicious spirit is a treat in coffee or even over ice cream | 25% abv | Available in: 375ml