

FUNDY GIN

Annapolis Royal, Nova Scotia

STILL FIRED DISTILLERIES

Still Fired was founded in 2015 by former commercial divers Owen Ritchie and Andrew Cameron with an aim to produce elevated craft spirits in their native Nova Scotia. The distillery, located by the coast of the Annapolis River and within 1/2 mile of the Bay of Fundy, has earned a strong reputation locally for its premium small batch spirits made from their custom-built stills.

THE BAY OF FUNDY

Located halfway between the equator and the north-pole on Canada's stunning east coast, the Bay of Fundy is one of the seven natural wonders of North America - a unique coastal environment known for the highest tides on earth. This tide provides locals with access to fresh dulse - purple seaweed - which is the key botanical in Fundy Gin.

PRODUCTION

Fundy gin offers a truly authentic Maritime taste. The gin is double distilled from 100% local corn with local spring water. Redistilled with eight carefully chosen local botanicals - including hand-picked, sun dried dulse - for its final run, passing over Bay of Fundy beach stones.

TASTING NOTES

Clean aromas of ocean spray, sweet juniper and fresh citrus. Sea salt travels through the palate like a smooth gentle wave with hints of violet and cardamom, finishing strong with lime peel and pink peppercorn.

SERVING SUGGESTION

Fundy is best served straight, in a martini or gibbon, mixed with fresh grapefruit juice, or with premium tonic water.

WHALE SANCTUARY

With donations to the Whale Sanctuary Project from every bottle, Fundy Gin stands to protect the environment it helps to represent. To learn more visit whalesanctuaryproject.org.



ORGANIC BOTANICALS:
Juniper | Cardamom
Coriander | Licorice Root
Rosemary | Orris Root
Angelica Root | Dulse

40% ALC/VOL.
80 PROOF

Northern Rose Spirits



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