

STRAWBERRY RHUBARB MOONSHINE

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 vmade from their custom-built stills.

MOONSHINE

Moonshine has been an integral part of Nova Scotia's cultural and historical fabric, often associated with the region's rich tradition of distilling spirits, albeit illegally. This legacy, now made at Still Fired Distilleries, near the shores of the Bay of Fundy, and close to all of that rich history, has become an ode to the past. Still Fired Distilleries raises a glass to these historic moments by creating a signature, unaged corn whisky that would make its predecessors proud.

PRODUCTION

Still Fired's Moonshine is an unaged, corn mash whisky that is fermented and double distilled through their custom-built stills. The unaged whisky is then blended with fresh local strawberry and rhubarb juice to proof down to 20%. No added sugars or additives. Still Fired has perfected the age-old process of making moonshine, and simply added what their surrounding terroir has to offer.

TASTING NOTES

Comforting aromas of freshly baked strawberry pie with hints of earthy rhubarb. A huge burst of juicy summer strawberries fill the palate with hints of sea salt, and a pleasantly dry finish.

SERVING SUGGESTION

Best served straight, in a stirred cocktail in place of sherry vor vermouth, with fresh fruit juice and/or your favorite bubbles.



20% ALC/VOL.
40 PROOF

Northern Rose Spirits



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