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# CANADIAN SHIELD™

## CANADIAN WHISKY

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The vast forests and geological formations that make up the Canadian Shield are a rich and important part of Canada's history. The wild beauty, solidity and vastness of the Canadian Shield inspired us to create this unique and complex Canadian whisky of the same name. Canadian Shield™ Whisky is hand-crafted, distilled and aged in small batches using 100% natural Canadian ingredients. A rich blend of carefully selected rye, malted barley and corn, give Canadian Shield™ a distinctive complexity worth of its purely Canadian roots.

### COLOUR

Amber with copper highlights

### NOSE

Smoky with notes of pure malt and honey

### MOUTH

Round, rich, creamy and complex with a balance of freshness and woodiness

### FINISH

A long finish of roasted rye and pepper

### SERVING SUGGESTIONS

Straight, with a splash of water, on ice or in cocktails



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## MICRODISTILLERY

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# COCKTAILS



## MONTREAL MANHATTAN

### INGREDIENTS

- 2 oz. Canadian Shield™ Whisky
- 0.5 oz. red Vermouth
- 2 drops of bitters
- 1 tsp. of maraschino cherry juice

### PREPARATION

- Place all ingredients in glass filled with ice
- Stir for 15 seconds using a spoon
- Pour into a chilled cocktail or martini glass and serve
- Garnish with an orange zest and a cherry



## NORDIC OLD FASHIONED

### INGREDIENTS

- 2.5 oz. Canadian Shield™ Whisky
- 0.5 oz. Domaine Pinnacle Ice Cider
- Orange zest
- 3 drops of bitters
- A pinch of sugar

### PREPARATION

- Put the orange zest, bitters and sugar in the bottom of a highball glass
- Press gently using a muddler
- Add whisky and ice cider
- Stir until the sugar has dissolved completely
- Add ice, stirring until partially melted
- Fill glass with ice, garnish with zest of orange and serve



## WHISKY SOUR

### INGREDIENTS

- 2 oz. Canadian Shield™ Whisky
- 0.25 oz. Almond liqueur
- 0.25 oz. Domaine Pinnacle Ice Cider
- 0.5 oz. Fresh-pressed lemon juice
- 0.5 oz. Freshly pressed grapefruit juice
- 1 dash of bitters
- 1 egg white

### PREPARATION

- Place all ingredients in blender
- Blend with 3 ice cubes until completely dissolved
- Serve on ice in an old fashioned glass



## THE SHIELD

### INGREDIENTS

- 2 oz. Canadian Shield™ Whisky
- 0.5 oz. Lime juice
- 0.5 oz. Simple Syrup
- 2 drops of bitters
- 5 oz. Ginger Beer

### PREPARATION

- Shake all the ingredients, except the ginger beer
- Pour into a highball glass filled with ice
- Add ginger beer
- Garnish with a piece of ginger, mint leaf and a slice of lime