



## A Story To Discover in Every Bottle

A small distillery with big dreams, Sheringham Distillery is on a mission to make the world's most approachable gin, prioritizing sustainability and quality ingredients with a unique chef-approach to distillation. Discover spirits perfectly suited to every occasion, from everyday sipping to an elegant celebration. With finely crafted flavors and a smooth balance, our award-winning spirits shine on their own and in every cocktail.

## Sustainable Initiatives

We're inspired by our spectacular setting, with our distillery being nestled along Canada's West Coast. We're also committed to sustainable business practices with the belief that it is crucial for the health of our planet and future generations.

### OUR JOURNEY TO SUSTAINABILITY

- Sourcing sustainably harvested winged kelp as one of our botanicals
- Participating in the Fortis BC renewable natural gas program
- Using a water capturing and recycling process in our distillery
- Creating a new product from production bi-product (bitters)

## A Chef's Approach to Distillation

### CREATIVITY MEETS CULINARY

We use a chef's approach to distillation which sets our quality and flavor profiles apart from the rest. A chef develops a mental, visceral catalog of flavors and flavor combinations over time and with a breadth of adept knowledge they're able to curate a dish or menu.

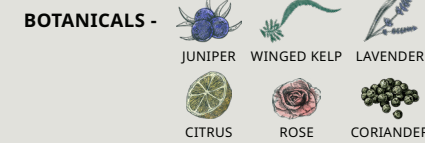
Our Master Distiller, Jason MacIsaac, uses this distinct approach in distillation: tasting and analyzing ingredients and a variety of spirit flavor profiles, mentally cataloging tastes, carefully choosing ingredients and showcasing them in their highest potential, and bringing ingredients together in perfect harmony.

With our chef approach, it's the addition of "the little things" done the right way amounting to one sum, offering an abundance of flavor and balance – a new experience with each spirit.

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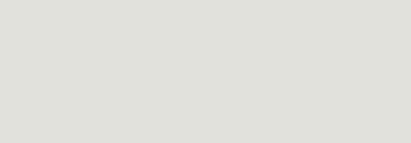
**STORY** — The Pacific coastline with clean surf, fresh rainforest, and salty air is expressed in our flagship gin, offering a taste of our home, the West Coast of Canada, in a bottle.  
**PROFILE** — Curated with a chef's approach, notes of citrus, floral, forest and ocean are bold yet impeccably balanced making this gin versatile and as refreshing as a Seaside stroll.  
**SERVE** — Elegant on its own and brilliantly nuanced in a Sheringham cocktail.



**STORY** — Inspiration for this harmonious and radiant gin was born from the springtime sights and smells of cherry blossom-lined streets on Vancouver Island.  
**PROFILE** — Soft and delicate, yet full of flavor with herbaceousness, local green tea leaves and flowers, cherry blossom floral, and citrus notes.  
**SERVE** — Elegant on its own and brilliantly nuanced in a Sheringham cocktail.



**STORY** — Our Fresh Lemon Liqueur was born from Jason's desire to create a light, refreshingly delicious, and easy-to-shake-up libation.  
**PROFILE** — Perfectly tart and sweet. This liqueur exemplifies simplicity at its finest.  
**SERVE** — Enjoy shaken over ice, with a splash of sparkling water or sparkling wine, or added to a Sheringham cocktail.



**STORY** — Inspired by his days as a chef, Jason envisioned a Fresh Rhubarb Liqueur that would taste as fresh and bright as a new summer's day.  
**PROFILE** — Fresh Rhubarb Liqueur achieves a perfect balance of tart and sweet.  
**SERVE** — Enjoy shaken over ice, with a splash of sparkling water or sparkling wine, or added to a Sheringham cocktail.



**STORY** — Our Coffee Liqueur came to life after one of Jason's usual morning strolls into his favorite neighborhood café, The Stick in the Mud. The aroma of roasting coffee beans inspired his vision for this flavor profile.  
**PROFILE** — Smooth and subtly sweet, with authentic coffee flavor. Cold brewing extracts the complexities of premium coffee beans to create a well-balanced, semi-sweet liqueur that's ideal for any time of day.  
**SERVE** — Enjoy at room temperature or chill to make a brilliant cocktail for a little pick-me-up.



### For Cocktail Recipe Ideas

