



Smoke & Oak “Together at long last”

Shelter Point's first edition in a new series of Smoke & Oak driven small-batch experimental whiskies has landed. For this expression, we smoked our own finishing barrels using a smouldering combination of applewood and locally-harvested Vancouver Island peat. Using 100% unmalted barley from on-site at Shelter Point Farm as a base, this is a whisky that breaks all the rules. This triple distilled whisky was aged in American oak ex-bourbon barrels for 5 years before a final rest in our hand-smoked finishing barrels for 6 months.

Tasting Notes:

Smoke and Oak Batch 1 arrives with notes of demerara sugar, sweet hay, caramel, BBQ, chocolate, fruitcake, vanilla, pepper, and wisps of distant smoke.

Shelter Point Smoke & Oak Whisky Facts:

- **Still:** Custom-designed copper still
- **Base:** Malted and unmalted barley (That's it. Nothing else)
- **Distillation:** Small-batch, 2x Distilled & 3x Distilled
- **Spirit:** Natural colour and non-chill filtered
- **Alcohol Content:** Bottled at 46% Alc.Vol
- **Bottle Size:** 750ml and 375 ml
- **Packaging:** Classic Tennessee-style bottle features Vinolok glass closure and original engraving of Shelter Point Farm created by renowned illustrator Steve Noble

Shelter Point Farm and Distillery

Established in 2011, Shelter Point Distillery is located on 380 acres in Oyster River, BC, about halfway up the eastern side of Vancouver Island on the west coast of Canada. The land encompasses 2,000 metres of spectacular oceanfront, a natural mosaic of streams, a salmon-bearing river, wetlands, forests and fields — all shared with native wildlife, from bald eagles and great blue herons to black tailed deer and black bears. Farmed for generations, Shelter Point remains one of the last seaside farms on the Island.

Sunsets and sea air:

unofficial ingredients in every bottle

Visit us online at shelterpoint.ca

