



Home is where the whisky is.

Raised right here on our family farm on Vancouver Island, Montfort District Lot 141 is a truly unique field-to-flask whisky. The name itself is the very lot in which the single-grain barley was grown, and the coordinates to the exact field are included on every bottle. Distilled in our traditional copper pot stills, aged in American oak and French oak at our oceanfront warehouses, and bottled on-site by the Shelter Point family, Montfort DL 141 is a proud product of our distillery home. This limited-edition run is only 1224 bottles.

Tasting Notes:

On the nose, Montfort DL 141 has distinct notes of vanilla fudge, dried fruits and hazelnut. The palate is honied and herbaceous with a luxurious assortment of dark chocolate cherries, leading to a warming spicy finish, with lingering oak and almond nougat.

Shelter Point Montfort DL 141 Whisky Facts:

- **Still:** Custom-designed copper pot still
- **Base:** 100% malted barley (That's it. Nothing else)
- **Distillation:** Small-batch, 3x distilled
- **Spirit:** Natural colour and non-chill filtered
- **Alcohol Content:** Bottled at 46% Alc.Vol
- **Bottle Size:** 750ml
- **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

