



Introducing: *Sunshine in a barrel.*

Perhaps if you saw the sunlight dance on the ocean waves near our farm, you'd wonder too: if you could bottle sunshine, what would it taste like? We thought about it and were determined to find out. Our answer: Sunshine Liqueur. Created in 2016, Sunshine is a small-batch, specialty blend of Canadian spirits and pure Canadian maple syrup coupled with a selection of natural extracts. Sunshine is available in two varieties, both bursting with flavour: Orange Spice Maple and Cocoa Maple Liqueur.

Tasting Notes:

- Orange Spice Maple: This rich, copper liqueur combines the aromas of fresh oranges, sweet vanilla mandarin and honey maple. Its pallet is smooth and sweet, with zesty citrus undertones and a warm finish.
- Cocoa Maple Liqueur: A golden, honey-coloured liqueur with a complex vanilla scent created by the combination of pure Canadian maple and liquorice root. Its creamy, buttery honey taste is topped off by a smooth caramel finish.

Sunshine Liqueur Facts:

- Still: Custom-designed copper still
- Base: Two-row barley (That's it. Nothing else.)
- Distillation: Small-batch, 4x distilled and charcoal-filtered
- Alcohol Content: Bottled at 30% Alc.Vol.
- Bottle Size: 750ml
- Packaging: Keepsake barrel-style bottle with custom label

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.

Visit us online at shelterpoint.ca

