



**REGION:**  
Nova Scotia

**TECH NOTES**  
Alcohol: 40%

**LABEL:**  
Watercolor Painted by Sarah  
Eberhard, a local breaching  
humpback whale

# Fundy Gin



## STILL FIRED DISTILLERIES

Founded in 2015 by commercial divers Owen Ritchie and Andrew Cameron with an aim to produce elevated craft spirits in their native Nova Scotia, the distillery is located by the coast of the Annapolis River and within ½ mile of the Bay of Fundy. These premium small batch spirits are made from the first “legal” stills build and assembled in the province.

## PRODUCTION

A one of a kind gin offering a truly authentic Maritime taste, Fundy Gin is double distilled from 100% corn, then blended and proofed into a Vodka at 40% with local spring water. This is then added back into the Kirby still with eight carefully chosen local botanicals – including hand-picked, sun dried dulse - for its final run. It contains the required minimum 50% basket weight of Juniper, and in distilling, passes over Bay of Fundy beach stone.

## TASTING NOTES

Fundy Gin offers delightful aromas of fresh rain, seaweed, sea salt, and ocean spray. On the palate, it is smooth with sweet juniper berries, citrus peel, and an earthy after taste.

## SERVING SUGGESTION

Best served straight up in a martini or blended with your favorite fruit juices.

IMPORTED INTO UNITED STATES BY NORTHERN ROSE SPIRITS



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