



okanagan spirits

The Art of Distilling

Clear Eau de Vie

Fully ripe, perfectly healthy and fresh from the Orchards of the Okanagan Valley and other parts of B.C.:

These are the requirements for the fruit used for all our distillates. It is specifically important for our clear Eau de Vie as the fruit aromas alone determine the greatness of a distillate. Not a single wrong note can be permitted to disturb the ensemble of aromas – This is the highest priority in our fermentation and distillation process

Barrel-aged Distillates (Eau de Vie brune)

An amalgamation of delicate aromas of high-quality clear distillates, with the mellowing characteristics of small oak casks and simple patience. Distillates of old apple varieties such as Hyslop Crab Apple and of highly aromatic prune plums are particularly suited to this kind of ageing process.

Okanagan Spirits' Eaux de vie are distilled from hand-chosen local fruits harvested in the beautiful Okanagan Valley. Only the most fragrant fruits are used, embodying the essence of sun-bathed local orchards.

1. The fruits are carefully selected for ripeness, cleanliness and aroma. Any blemishes and stems are removed. The fruits are then placed into a processor, which removes the pits, pips and seeds. The processed fruit mash sits in a temperature-controlled vat to ferment.

2. Once all the sugars of the fruits have been converted to alcohol, the mash is piped into the pot still. The wood-fired copper still heats the mash creating a bubbling liquid. Upon reaching 100 degrees Celsius the alcohol will have all passed through the "Ghost Pipe" to the condenser where the vapours are liquefied by the cooling water.

3. As the liquid boils and the vapors are condensed, the stillmaster takes off the head or front, which is the unsavory part of the distillate. This delicate part of the process identifies the middle potable portion of the eaux de vie. It is perfected by acquiring a keen nose and palate for the prime distillate.

4. The liquid is then poured into stainless steel containers or wooden casks and readied for bottling. The alcohol is cut with carefully selected water to a marketable 40% alcohol by volume, bottled and tagged.

No additives • No chemicals • No added sugars • 100% source natural