

WESTERN HASKAP



TASTING NOTES

The 10 second sell: The Western Haskap bitters are recommended with rum, tequila & mezcal, gin, honey, maple and other sweeteners, Chartreuse, Campari & other bitter liqueurs

FRUIT

Flavour profile: With slight Syrah colouration, the Western Haskap takes a unique fruit grown in western Canada, and turns it into an expression fit for any and all applications. Haskap berries are grown and harvested in BC.

HOORAY:

Try in a classic Old Fashioned, Sour or Manhattan

BITTER

Flavour profile: The bittering agent we use is gentian. Along with the specific spice blend, the gentian adds a nostalgic “bitter” flavour, commonly found in century’s old bitters brands. The gentian gives a long lasting finish, making it perfect with oak matured spirits. If you fancy a pairing weight for weight – the gentian makes this bitters superbly powerful in character to stand up to anything.

HOORAY:

Try in a Vieux Carré, Pink Lady, or Rob Roy

SAVOURY

Flavour profile: Dark tannic berry notes. Herbaceous, earthy character and subtle hints of anise, cocoa and licorice. The bitters will take a different direction, depending on how it’s used, and other ingredients its paired with.

HOORAY:

Try in a Hot Cider, Toddy or Zero-Proof Iced Tea/Punch

SPICE

Flavour profile: The blend of fruit is complemented with anise-family botanicals, teas and cacao, making this expression a quintessential Canadian ingredient in classic cocktails requiring a southern-style aromatic bitters.

HOORAY:

Try in a Penicillin, Milkshake or Lassi

TERROIR STORY

The big purple berry – or is it a honey suckle?

This incredible plant bearing the Haskap berries (is actually a honey suckle!), is resilient and interesting – we thought with its origins around the colder parts of the Pacific Rim, maybe that’s where we stay. The honey suckle meets big purple berries, aromatic botanicals, fruit spirit and a great celebration of the “West” Coast.

Be creative:

We have provided some “HOORAY” moments here, but why not try it for yourself? Remember, a dash is a full distribution of the dropper, and we recommend 2 dashes for EACH serving.

The terroir:

Did you know the “Haskap” berry is from Japan and Western Canada? This is the homage right here – we created a southern-style aromatic bitters, similar to the Suius Cherry, but moved the needle towards Japanese/Canadian flavours like nori and toasted starch/rice notes.