

VIP VALENTINE'S VIRTUAL *Dinner Dance*

An extraordinary romantic evening in your own home

February 13 / 2021

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#YEGvirtualdatenight

Rupert's Exceptional Canadian Whisky

"The Canadian Prairies are home to some of the best barley in the world, so it is only natural that Eau Claire Distillery turn that agricultural gold into fine whisky," said founder David Farran.



This exceptional Canadian Whisky was made with flavour in mind. On the nose, Rupert's Whisky starts with a sweetness and a hint of red fruits, chocolate and nutmeg. The whisky then continues to a dried fruit, and slightly nutty finish. Rupert's Whisky has a similar flavour and style to what you will find in every bottle of Eau Claire Distillery's award-winning Single Malt Whisky batches.

"We have been putting barrels of Whisky away since 2014 when the distillery first opened, and we are excited to share this whisky with a larger audience. With this whisky we hope to create conversations with people who have tried our other whisky products and start a conversation with people who haven't, introducing the world to a new Alberta whisky," said Eau Claire Distillery's Master Distiller, Caitlin Quinn.

Claire's best whisky barrels. The resulting flavour, colour and taste is a rich balance of flavours that form an approachable yet distinctive choice that is perfect for mixing or enjoying on its own, neat or over ice.

Rupert's Whisky at the Eau Claire Distillery online store – Please visit <https://eauclairedistillery.ca/> and at our Turner Valley location. Available in Edmonton and area at Vine's in Riverbend, Sherbrooke Liquor, Whisky Drop, Color de Vino and deVine Wines. Little Guy Liquor and Everything Wine in Sherwood Park. Lacombe Park and Campbell Liquor in St. Albert. Look for Rupert's Whisky at other select liquor retailers throughout Alberta soon. To search for a retailer visit Liquor Connect: [CSPC - +832043](https://www.cpsc.ca/cpsc/liquorconnect/) - 40% alcohol

Rupert's 1670

Ingredients

- 1 or 1.5 oz (1.5 parts) Rupert's Whisky
- 1 oz (1 part) Campari
- 1 oz (1 part) Sweet red vermouth
- 2 dashes of Angostura/Orange Bitters

Preparation: Stir with ice, strain, garnish and serve.

Served: On the rocks; poured over ice

Standard Garnish: Maraschino Cherry or Orange peel

Drinkware: Old Fashioned glass