

FROM FARM TO GLASS  
EAUCLAIREDISTILLERY.CA



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# SPIRIT OF THE CANADIAN WEST

## OFFICIAL WHISKY OF THE CALGARY STAMPEDE

A nod to our western heritage, Stampede Canadian Rye Whisky is the result of the same grit and determination of those who first dared to drive their cattle into unknown territory.

The smell of leather and the dust on our boots remind us of the families who have devoted their lives to putting food on our tables and whisky in our glasses. Every sip you take is a salute to the trailblazers who give us a reason to celebrate our storied history.

A legendary spirit made for the straight shooters and those who ride tall.

RUPERT'S EXCEPTIONAL CANADIAN WHISKY  
6X750ML ABV 40%

PALLET CONFIGURATION:  
26 CASES/LAYER, 4 LAYER/PALLET, 104 CASES/PALLET

PALLET DIMENSIONS:  
53H X 48W X 40D

PALLET WEIGHT:  
1750LBS

CASE DIMENSIONS:  
12.25H X 10W X 7D

CASE WEIGHT:  
15.4LBS

BOTTLE UPC:  
6-2845149323-5

SCC CODE:  
10871512000874



EAUCLAIRE DISTILLERY LTD.  
SUNSET BLVD., TURNER VALLEY  
ALBERTA, CANADA



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## OLD FASHIONED COWBOY

Ingredients:

2 oz Stampede Rye Whisky  
1 tsp (or cube) of sugar  
2 dashes of your favorite bitters  
Fresh orange peel

Directions:

1. Combine - In a rocks glass, muddle together the sugar and bitters.
2. Stir - Once combined, add your Stampede Canadian Rye Whisky and stir till smooth.
3. Pour - Fill the glass with large cubes and finish it off by rubbing your orange peel around the rim of the glass, dropping it in once fragrant.
4. Serve - Giddy up.



## STAMPEDE RYE TAI

Ingredients:

2.0 oz Stampede Rye Whisky  
3/4 oz Orgeat  
3/4 oz Lime Juice  
3/4 oz Pineapple Juice  
5-6 dashes Angostura Bitters

Directions:

1. Combine - Add all alcoholic ingredients to a tall glass
2. Combine - Add ice and top with juice and bitters
3. Stir - Give it a quick, very light stir
4. Serve - Yehaw!



## STAMPEDE SMASH

Ingredients:

1.5 oz Stampede Rye Whisky  
1/4 oz Crème de Cassis  
1/4 oz Lillet Blanc (or any white vermouth available)  
1 oz fresh lemon juice  
1 oz simple syrup  
Mint

Directions:

1. Muddle - The mint and simple syrup in the bottom of a shaker.
2. Combine - Add ice, whisky and lemon juice and shake until chilled.
3. Strain - Into a rocks glass over fresh ice and top with soda water
4. Serve - Enjoy, cowboy!



## RISING SUN

Ingredients:

1.5 oz Stampede Rye Whisky  
3/4 oz Campari  
3/4 Sweet Vermouth  
1/4 oz Blood Orange Syrup

Directions:

1. Combine - Add the Stampede Whisky, Campari and sweet vermouth to a mixing glass filled with ice, and stir until well-chilled.
2. Strain - Into a rocks glass over a large ice cube.
3. Garnish - with an orange peel.

