



THE CITY MAY NOT HAVE A STOPLIGHT, BUT IT'S NOW HOME TO SOUTHEAST ALASKA'S FIRST DISTILLERY!

Located in the historical Port Chilkoot area of Haines, Alaska, Port Chilkoot Distillery is an artisanal micro-distillery owned and operated by husband-and-wife-team Heather Shade and Sean Copeland. One of only a handful of woman head distillers in the country, Heather heads up the recipes and finer notes of the spirits, as well as the aesthetics of the bottle designs, while Sean focuses on the barrel maturation process. Creating fine spirits is a natural extension of the unique place they call home, and an outlet for Heather and Sean to display their passions: Good whiskey, creativity and authenticity.

Through a 12-month renovation process, the couple transformed an original building of the historic Fort Seward in Haines, built in 1904 and once the Army Fort bakery, into Port Chilkoot Distillery opened October 2013. In a Kentucky-made, 125-gallon copper pot still, the couple incorporates locally grown herbs with inspiration from their rugged and majestic homeland into sought-after, Alaskan-strength spirits.

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50 FATHOMS GIN

Handcrafted along the shores of the Inside Passage, home of abundant sea life and clean, pure Alaskan water, this dry gin is wild and bold with a strong juniper flavor, citrus notes and a unique spruce finish.



ICY STRAIT VODKA

Bottled at a robust "Alaskan-strength" 90 Proof, this cool delight is a smooth, sipping vodka. With a hint of sweetness from the corn it's distilled from, Icy Strait Vodka is great for sipping "strait" or mixing with your favorite cocktail.



12 VOLTS MOONSHINE

Some call it White Dog or White Lightnin', but Port Chilkoot calls it small-batch, un-aged, raw corn mash whiskey or 12 Volts Moonshine! Hot and spicy, rugged and flavorful – it's for the adventurous, and it won't let you down!



KEEP ON THE LOOKOUT for upcoming Port Chilkoot bourbons and whiskies! Maturing now, these beauties take time to reach full splendor – and promise to be worth the wait!

Committed to harvesting from the land, creating quality goods and following their dreams in a place that can be wild and unpredictable – Port Chilkoot Distillery crafts fine spirits, bourbons and whiskies that harness and celebrate the Alaskan way of life.

6 VOLTS MOONSHINE

When 12 Volts of Moonshine is just too much to have around, 6 Volts may be just the right size. Same Moonshine, smaller bottle.

RECIPES

FOR ICY STRAIT VODKA

THE DIRTY MINER

2 oz. Icy Strait Vodka
2 oz. Pickling juice
(every Alaskan has pickling juice in their pantry!)
2 dashes Old Bay Spice
1 dash Black Pepper
2 dashes Worcestershire Sauce

Shake all components over ice. Strain and serve in a rocks glass. Sip or shoot it.

FOR 12 VOLTS MOONSHINE

ALASKAN SOUR MOON COCKTAIL

3 oz. 12 Volts Moonshine
1 oz. Lemon Juice
1 oz. Simple Syrup
1 Egg White
Dash Angostura bitters

Shake all ingredients with ice. Strain into an old-fashioned glass. Top with a dash of bitters.

BLUEBERRY PIE

1 1/2 oz. Icy Strait Vodka
2 oz. Bear Creek Blueberry Wine
(from Homer, Alaska)
oz. Simple Syrup
4 Large Piece Crystallized Ginger

Let ginger sit in a cocktail shaker and rest with the Vodka 10 seconds. Add ice and other ingredients. Shake cold and serve in a martini glass. Garnish with soaked pieces of ginger.



TASTE THE SPIRIT
OF ALASKA

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PORT CHILKOOT *Distillery*



RECIPES FOR 50 FATHOMS GIN CUCUMBER COOLER

Ice
Juice of 1/2 Lime
2 oz Port Chilkoot Distillery "50 Fathoms Gin"
1 oz Cucumber Simple Syrup (See Recipe Below)
4 oz Tonic Water
1 Slice Cucumber
Sprig of Fresh Rosemary

Rub the rim of a tall, chilled cocktail glass with cucumber. Fill the glass with ice. Squeeze the juice of half a lime over the ice. Add gin and cucumber simple syrup, then top with tonic. Garnish with cucumber.

Cucumber simple syrup: Combine 1/2 cup sugar with 1 cup water and bring to a boil. Remove from heat, and add cucumber, sliced, and let steep for one hour, or until syrup is completely cool.

Add a sprig of fresh rosemary to the simple syrup for a more complex, summery flavor.

EQUINOX COCKTAIL

2 sliced Orange Wedges
12-16 Wild Alaskan Highbush Cranberries
(Viburnum Edule)
1 squirt Agave Syrup
2 oz Port Chilkoot Distillery "50 Fathoms Gin"
4 oz Tonic Water
Ice

Rub the rim of a tall, chilled cocktail glass with orange, then muddle cranberries, orange wedges, and agave syrup in the bottom of the glass. Fill glass with ice. Add gin, and top with tonic water. Garnish with orange wedge.

Variation: If highbush cranberries are not available, substitute conventional cranberries, or add a splash of cranberry juice.

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