

# SUIUS CHERRY

(pronounced soo-yoos)



## TASTING NOTES

**The 10 second sell:** The Suius Cherry bitters are recommended with world whiskies, cognac & brandy, rum, tequila & mezcal, perfect in a Sazerac, Seelbach, Vieux Carré and beyond. Inspired by New Orleans, made possible in British Columbia.

## FRUIT

Flavour profile: The Suius Cherry bitters is a unique combination of herbs, spices, roots and barks, lightly sweetened to balance with sun-drenched lapin cherries from the South Okanagan Valley, BC.

### HOORAY:

Try in a Aperol Spritz, Fino & Tonic or Clover Club

## 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 Whisky Smash, Sangria or El Diablo

## SAVOURY

Flavour profile: Chicory chicory chicory! We just loved bringing to life the idea of a Canadian aromatic bitters, using our cherries. Savoury notes of our cherries when under alcohol, transforms from fresh and juicy, to anise-led, pungent and vinted – like red-wine character. We build the recipe on these cherry tasting notes.

### HOORAY:

Try in a Coffee Tonic, Espresso Martini, Earl Grey Marteani or Flip

## SPICE

Flavour profile: complemented with anise-family botanicals, teas and caraway make this expression a quintessential Canadian ingredient in classic cocktails requiring a southern-style aromatic bitters.

### HOORAY:

Try in a New York Sour, Southern Sweet Tea, Sherry Cobbler, or Bronx Cocktail

## TERROIR STORY

### The Harvest:

The biggest opportunity working with farmers and BC tree fruit growers happens when the cherries are just right, and with many species to choose from, how do we know which ones to select? Quite honestly, we eat a bag – what are the tasting notes that occur from the sun-drenched fruits with perfect flesh and flavour? How do we want to bloom and also preserve the complexity?

### 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:

Why did we call this Suius? Well, it takes some time to get used to the name – it’s hard to pronounce correctly at first glance. Pronounced “soo-yoos”, it comes from the Okanagan Language meaning “Narrowing of the Waters”, named for the town of “Osoyoos”, where our cherries come from, at the bottom of the desert.