Dorymen's Rum
Released July 2012 40% ABV (80 Proof)

<table>
<thead>
<tr>
<th>Raw Ingredient</th>
<th>Maturation</th>
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<tr>
<td>100% Evaporated Cane Juice Sugar</td>
<td>None</td>
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Accolades:
- Gold Medal The Fifty Best 2017
- Silver Medal, Best in Category American Distilling Institute 2016
- Silver Medal, Best in Category American Distilling Institute 2015
- Silver Medal American Craft Spirits Association 2015
- Bronze Medal San Francisco World Spirit Awards 2016
- Bronze Medal American Distilling Institute 2017
- Bronze Medal American Craft Spirits Association 2016
- Bronze Medal American Distilling Institute 2014
- Bronze Medal Great American Distillers Festival 2014

If there is an "original" Cannon Beach Distillery spirit, Dorymen's would be it. This may be the most refined of our collection because it evolved from countless practice runs of sugar washes when I was first learning how to distill. The goal was to produce a high purity distillate that carries the flavor of the sugar cane without all the sweetness. Because the flavors are so subtle, it was the perfect spirit to learn where to make the appropriate cuts, selecting only the finest aspects of the distillation, while discarding all the components that detracted from the character of its raw ingredient: evaporated cane juice sugar. I named it Dorymen's after the fishermen who launch and dock their boats directly from the beach through breaking waves. It takes practice and timing to get the process right, much like distillation.

Dorymen's is clean, creamy, and pleasant drinking neat while blending seamlessly into just about any mixer. It will add another level of refinement to all the classic silver rum cocktails such as mojitos, daiquiris, and punches. However we are always finding new ways to mix and feature this rum. I love it in cream soda, spiked into an Arnold Palmer, or even as a substitute for vodka in a white Russian. Dorymen's does it all, which is probably why it has been awarded in more distilling competitions than any of our other spirits.

Mike Selberg
Head Distiller