Donlon Shanks Amber Rum
Released October 2012
40% ABV (80 Proof)

<table>
<thead>
<tr>
<th>Raw Ingredient</th>
<th>Maturation</th>
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<tr>
<td>100% Blackstrap Molasses</td>
<td>1 year - 10 Gal. Med. Toast, #4 Char</td>
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<td>Black Swan Cooperage</td>
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Accolades:
Gold Medal, Best in Class, Best in Category American Distilling Institute 2014
Silver Medal American Craft Spirits Association 2016
Silver Medal Great American Distillers Festival 2014
Bronze Medal San Francisco World Spirit Awards 2015
Bronze Medal American Craft Spirits Association 2017

I spent much of my childhood between Donlon Street and Shanks Lane in Arch Cape, just 6 miles south of Cannon Beach. It just worked out that the spirit named after my home put Cannon Beach Distillery on the map. In 2014 the American Distilling Institute named the Donlon Shanks the best rum of any style in the largest national competition for craft spirits.

Donlon Shanks starts with 100% blackstrap molasses like the traditional colonial American rums. Molasses provides a rich base of flavors, including butterscotch, toffee, caramel, and dried fruit. However, I really appreciate the deep, earthy tones and minerality it also provides that really differentiates it from the sweet fruity tones of many of the Caribbean-style rums. It was my intention to balance the sweetness of the rum rather than featuring it. Using all molasses was a good start, but I needed more wood tone. I chose heavily-charred American white oak barrels: the same style used to age whiskey. That style of barrel adds a distinct smoked, char tone to the rum as well as hints of vanilla and butterscotch. Donlon Shanks is far from your average aged rum. Drink it neat or on the rocks, but take care in how you use it in cocktails. The flavor profile lends itself to a rum old fashioned, rich daiquiris, or an incredible dark n’ stormy. Personally, I love playing around with variations of manhattans and seasonal apple cider.

Mike Selberg
Head Distiller