



*Channel Islands Distilleries signature rum is fermented from all organic roasted whole cane sugar and molasses. It is then small batch distilled in an old-world rum style pot-still and aged in American oak barrels. This rum is very flavorful with a uniquely smooth finish.*



*Channel Islands Distilleries Silver Rum is fermented from all organic roasted whole cane sugar and molasses. It is then small batch distilled in an old-world rum style pot-still less the aging process. It is great for mixing cocktails without the oak flavor. This rum has a very smooth finish.*



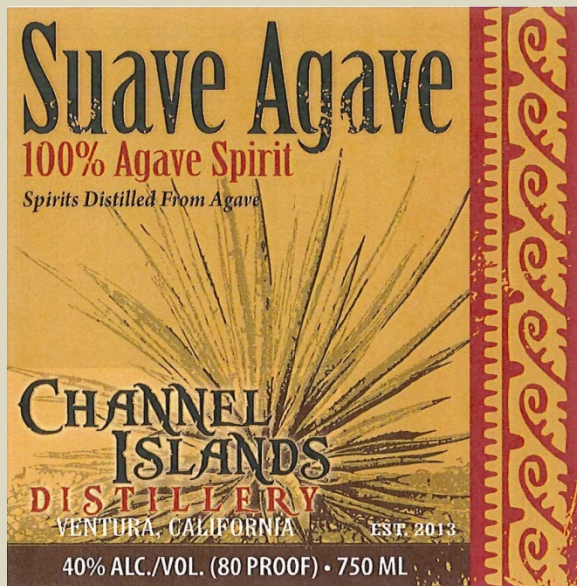
*Channel Islands Limited Edition Grey Ghost is Extra Dark ultra-premium aged rum for the serious rum drinker. It is fermented from all organic dark whole cane sugar and molasses then batch distilled in an old-world pot still to impart deep molasses flavor. It is then aged in American, Hungarian, and French oak barrels. Once the barrels are emptied they are crushed and pressed to get the “devils cut” from the oak which adds to the extra dark color. The Grey Ghost is sure to enlighten your taste buds and finish smooth.*

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**Ventura, CA**

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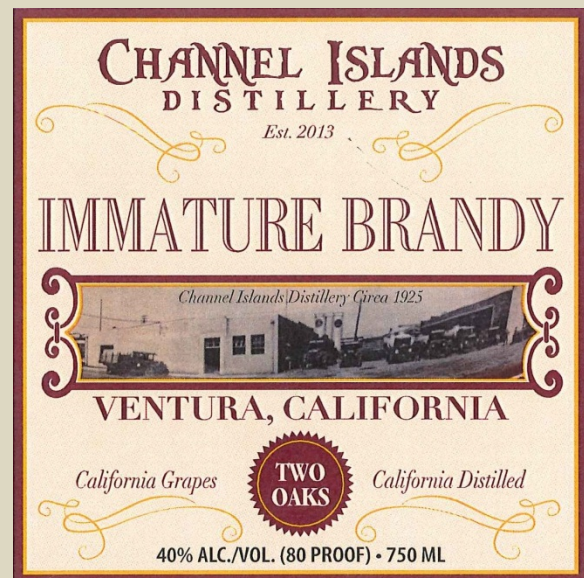
*Channel Islands Suave Agave is fermented from 100% organic agave. It is then distilled using a pot still with specifications unique to the spirit of Tequila. It is aged in our (secret recipe) of barrel to a golden color. This is one of our most flavorful spirits and has our signature smoothness. This is a must-try for Tequila drinkers.*



*Channel Islands California Vodka is fermented from 100% organic whole cane. We found this to yield the most pure vodka possible. It is run through a reflux-still which is the equivalent of distilling the spirit 150 times. We do this a minimum of three times to yield the smoothest most pure vodka possible. This is a must-try for vodka drinkers.*



*Channel Islands 93001 Main Street Whiskey is mashed using 51% corn 47% grain, and 2% rye. The diversity of the grain is to impart a full bodied flavor without having too sour of a mash. It is distilled in a whiskey-style pot still and aged in American oak barrels. This is a young whiskey that will tickle the taste buds. It has been proofed to taste hence the slightly higher than usual alcohol content.*



*Channel Islands Immature Brandy is fermented from the finest Napa grapes. It is pot distilled and aged in American oak barrels then transferred into French oak barrels for polishing. The French oak imparts a delicious aroma which makes for a very smooth finish.*