Vodka

- Aylesbury Duck – 86 Co.
- Berkshire Mountain
- Bootlegger 21
- Brekenridge
- CA DSP 162
- Cariel Batch Blended
- Crater Lake & Reserve
- Dillon’s Method 95
- Hangar One
- Hanson Sonoma
- Journeyman
- Napa Valley
- Pau Maui Vodka
- Reyka
- Rogue Single Malt Vodka
- St George Vodka
- Tito’s Handmade
- Zu Bison Grass Vodka
Gin & Genever

- Berkshire Mountain
- BIG GIN
- Bluecoat
- Bols Genever
- Bols Barrel Aged Genever
- Bombay Sapphire East
- Botanist
- Brooklyn Small Batch Gin
- Crater Lake
- Damrak
- Dillon’s Small Batch
- Dingle Irish Gin
- FEW American Gin
- FEW Standard Issue
- Ford’s – 86 Co.
- Hendricks
- Journeyman
- Martin Miller
- Oxley
- Rehorst- Great Lakes
- Rogue Spruce Gins
- Russell Henry
- Sage by Art in the Age
- St. George Bontanivore
- St. George Dry Rye
- St. George Terroir
- Sipsmith
- Sipsmith Sloe Gin
Rum - Rhum

- Bacardi Facundo
- Bacardi 8 year
- Bacardi 1909 Heritage
- Berkshire Mountain
- Cana Brava by 86 Co.
- Depaz Rhum Agricole
- Dos Maderas Agricole
- Koloa
- Malahat San Diego
- Montanya
- Mt Gay Black Barrel
- Owney’s Rum
- Papa’s Pilar
- Rhum Clement
- Rhum JM
- Roaring Dan’s Maple
- Rogue Rums
- St. George Agua Libre
- Zaya 12yr
- Orgullo by Pueblo Viejo
- Siete Lequas Tequila
- Tequila Cabeza – 86 Co.
- Tequila Ocho Tequila
- Casa San Matías
- Corazon Expresiones
Mezcal & Sotol

- Alipus Mezcal
- Delirio de Oaxaca Mezcal
- El Jolgorio Mezcal
- Los Nahuales Mezcal
- Metl Mezcal
- Mezcalero Mezcal
- Montelobos Mezcal
- Xicaru
- Hacienda de Chihuahua Sotol
- Ilegal Mezcal
- Pierde Almas
Whisk(e)y

- Angel's Envy
- Balcones
- Berkshire Mountain Dist.
- Blanton's
- Bernheim Wheat
- Breckenridge
- Bruichladdich Islay
- Buffalo Trace
- Crater Lake Rye
- Chichibu Ichiro’s Malt
- Coopersea Raw Rye
- Dillon’ White Rye
- Eagle Rare 10 yr. SB
- Eigashima White Oak
- Elijah Craig
- Elmer Lee
- EH Taylor
- Evan Williams Single Barrel
- FEW Rye & Bourbon
- Hudson
- Henry McKenna 10-Yr.
Whisk(е)y

- Journeyman
- Kinnickinnic
- Low Gap California
- Lock Stock & Barrel 13 yr.
- Monkey Shoulder
- Old Forester
- Parker's Heritage
- Penderyn Welsh
- Rip Van Winkle
- Rogue Whiskeys
- Sazerac Rye
- Sonoma County Distillery
- St. George Single Malt
- Straight Edge Bourbon
- Stranahans Colorado
- Teelings Irish
- Templeton
- Trybox
- WL Weller
- Woodford Reserve
Brandy, Cognac, Grappa & Pisco

- Coast Road Reserve Brandy
- De Luze Cognac
- Delamain Cognac
- Argmanac De Montal
- Larrissingle Argmanac
- Cognac Park
- Cognac Lheraud
- Germain-Robin Brandy
- Grappa Candolini
- Kubler Absinthe
- La Clandestine Absinthe
- Lairds Applejack
- Leopold Raffin
- Maison Surrene
- Maison Rouge by Hardy
- Hardy Heritage Series
- Hary Anniversary Series
- Nardini Grappa
- Poli Grappa and Brandy
- Pisco Porton
- St. George Absinthe
- St George Fruit Brandy
- Tesseron Cognac
Cordials, Liqueurs, & Misc.

- Art in the Age
- Ancho Reyes
- Angostura Bitter's
- Balcones Rumble
- Biggalet Amer
- Branca Menta
- Canton Ginger
- Carpano Antica
- Carpano Bianco
- Carpano DRY
- Carpano Punt e Mes
- Chareau Aloe
- Cocktail Kingdom Bitters
- Crème Yvette
- Dillon's Cherry Gin
- Dillon's Rose Gin
- Fernet Branca
- Fluid Dynamics
- Gancia Americano
- Giffard
- Hardy Pineau des Charentes
- Nardini Amaro
- Peychaud’s Bitters
- Regan’s Bitters
- Rhum Clement Creole Shrubb
- Solerno Blood Orange
- Skinos Mastiha Greek
- St. Germain Elderflower
- St. George Fruit Liqueurs
- St. George NOLA
- Ventura Limoncello
CRAFT SPIRITS PORTFOLIO
Vodka
Vodka Recommendations

<table>
<thead>
<tr>
<th>Vodka</th>
<th>Tito's Price</th>
<th>Russian St. Price</th>
<th>St. George Price</th>
<th>Reyka Price</th>
<th>Grey Goose Price</th>
<th>Hangar One Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Front Line</td>
<td>24.19</td>
<td>24.67</td>
<td>23.80</td>
<td>29.30</td>
<td>39.03</td>
<td>40.80</td>
</tr>
<tr>
<td>Cocktail</td>
<td>20.99</td>
<td>19.70</td>
<td>18.99</td>
<td>21.83</td>
<td>34.23</td>
<td>26.36</td>
</tr>
<tr>
<td>Well</td>
<td>19.99</td>
<td>17.70</td>
<td>16.99</td>
<td>17.50</td>
<td>N/A</td>
<td>21.73</td>
</tr>
<tr>
<td>Size</td>
<td>Liter</td>
<td>Liter</td>
<td>750ml</td>
<td>Liter</td>
<td>Liter</td>
<td>Liter</td>
</tr>
</tbody>
</table>
Reyka Vodka Iceland

There is no place more unique than Iceland. Glaciers cover over 10% of the country, just over 300,000 people live there, and most of the houses are heated with geothermal steam. It’s the perfect place to make vodka, but Iceland has never had its own distillery, until now.

Reyka Vodka is made in Borgarnes, a small fishing village north of Reykjavik. To make our handcrafted, small batch vodka, we use water (drawn from a 4000 year old lava field) that is so pure it doesn’t require any treatment or demineralization. After distillation in a Carter-Head still, our vodka is filtered through lava rock to give it its characteristic Icelandic purity and flavor.

1. The talents of our Master Distiller, Kristmar Ólafsson;
2. A rare Carter Head still, uniquely designed to remove impurities;
3. Lava rocks from the Icelandic landscape to filter the spirit;
4. The purest Icelandic spring water from the nearby Grabök Spring
Tito’s Handmade Vodka- Austin TX

- Cooper Pot Still
- Made in Austin, Texas
- 100% Corn

Tito’s Handmade Vodka is produced in Austin at Texas’ first and oldest legal distillery. It’s made in small batches in an old fashioned pot still by Tito Beveridge (actual name), a 40-something Geologist, and distilled six times.

Tito’s Handmade Vodka is designed to be savored by spirit connoisseurs and everyday drinkers alike. It is micro-distilled in an old-fashioned pot still, just like fine single malt scotches and high-end French cognacs. This time-honored method of distillation requires more skill and effort than modern column stills, but it’s well worth it.
Hangar One Vodka

Introduced in April 2002, the handmade vodka is a sophisticated spirit crafted in several steps. The process begins with premium Midwestern wheat distilled in a custom-built column still. The light, clean spirit is then steeped with California Viognier grapes. Although the varietal is challenging to cultivate and its vines yield relatively little fruit, the gold colored grapes are exceptionally delicious and highly sought after for winemaking.

The grape-infused spirits are then redistilled in small, copper Holstein pot stills. Because the fruit varies from year to year, The crystal clear spirit has a voluptuous, oily textured body and delightful grain and grape aromas. The entry is smooth and spicy warm. It quickly fills the mouth with semisweet chocolate, anise and brandy-like grape flavors before tapering to a crisp medium-length finish.

As the name states, small batch Hangar One Kaffir Lime Vodka obtains its singular personality from Kaffir limes. The 80-proof spirit is handcrafted by macerating the Thai-sourced fruit in Hangar One Straight Vodka and then sending the infused spirit through the alembic still. The artisanal vodka is highly aromatic with a zesty, spry citrus palate and an exceptionally refreshing finish.

Equally brilliant is Hangar One Buddha's Hand Citron Vodka. The spirit's identity comes from an Asian variety of the lemon called the "Buddha's Hand." Its intense citrus aromatics and flavor are derived from the thick fleshy pulp. The fruit is macerated and the infused spirit is then distilled in Hangar One's copper pot still. The finished vodka is like an 80-proof slice of summer. The vodka has ideal clarity, a generous citrus nose and the concentrated flavor of tree-ripened lemons.

Hangar One Mandarin Blossom Vodka is brimming with the gentle aromas and flavor of tangerines. In this instance, the distillery macerates its vodka with freshly picked Mandarin orange blossoms. The finished spirit is unlike any other flavor on the market. It has the wafting aroma of just peeled tangerines and a refined orange flavor ideal for showcasing in contemporary cocktails.
Hanson of Sonoma Organic Vodka

Hanson of Sonoma is small-batch, handmade, Sonoma Valley Distillery Hanson family owned and operated Vodka from world class varietal, Organic grapes. Distill them in a pot and column, 50 plate still Proprietary Filtration process

- Original
- Cucumber Mint
- Ginger
- Espresso
- Mandarin Orange
- Boysenberry

All 40% ABV
All Flavors Infused with real, organic, fruits and vegetables.
No Artificial Flavoring, syrups, or concentrates

- Our facility and products are certified Organic by CCOF
- Project Verified Non-GMO by Food Chain Global Advisors.
- Certified Gluten-Free by the Gluten Intolerance Group
- We are part of 1% For The Planet
➢ Base spirit
  • Non – GMO grain neutral spirit made from corn
  • Source - domestic
➢ Other ingredients
  • Vodka distilled in house from Bartlett pears
  • Source of pears – Colorado & Washington
The process
• Pears are distilled to 95.1% ABV on our 500-litre copper pot still and blended with non-GMO GNS

Tasting notes
• Rich mouthfeel
• Light sensation of sweetness
• Floral top notes

ABV – 40%

Consistently reviewed with the highest praise, pear brandy is not a spirit most people turn to. This vodka is a way for us to showcase St. George’s oldest and most highly regarded spirit in a way that is completely new and compelling.
Base spirit
- Non-GMO grain neutral spirit made from corn
- Source - domestic

Other ingredients
- Seville oranges
- Valencia oranges
- Bergamot oranges
- Source - CA
The process

- We infuse three types of citrus peels separately into high proof non-GMO GNS
- Each infusion is then separately distilled
- All three distillates are then blended together, filtered, then bottled

Tasting notes

- Astonishing clear citrus flavor
- Redolent of the whole citrus plant
- Tart almost lemony scent

ABV – 40%
Base spirit
- Non – GMO grain neutral spirit made from corn
- Source - domestic

Other ingredients
- Jalapeno peppers
- Serrano peppers
- Habanero peppers
- Sweet red bell peppers
- Sweet yellow bell peppers
- Lime peel
- Cilantro
- Source of peppers – CA
The process

- Jalapeno peppers are crushed, infused with alcohol, combined with lime peel and distilled in our 1500-litre still, through a Carter head layered with cilantro.
- The other four peppers are infused separately, in separate batches of GNS. The four infusions are then blended with the jalapeno distillate.
- Once the jalapeno distillate and four chile infusions are blended together they’re filtered and bottled.
➢ Tasting notes
  • The pepper flavor is fresh, sweet and bright
  • There’s just enough punch to make sure you know we crushed thousands of pounds of green jalapenos to make it
➢ ABV – 40%

❖ St. George Green Chile was inspired by our desire to capture and immortalize the vibrant flavors of a beautiful handmade salsa fresca
Gin
Gin Recommendations

<table>
<thead>
<tr>
<th>GIN</th>
<th>Damrak</th>
<th>Bombay</th>
<th>Sapphire</th>
<th>Millers</th>
<th>Fords</th>
<th>Hendricks</th>
<th>St. George</th>
<th>BIG GIN</th>
<th>Sipsmith</th>
</tr>
</thead>
<tbody>
<tr>
<td>Front Line</td>
<td>24.75</td>
<td>26.13</td>
<td>31.53</td>
<td>31.05</td>
<td>23.73</td>
<td>40.15</td>
<td>29.06</td>
<td>24.75</td>
<td>29.80</td>
</tr>
<tr>
<td>Cocktail</td>
<td>18.75</td>
<td>23.33</td>
<td>28.73</td>
<td>25.33</td>
<td>20.60</td>
<td>31.80</td>
<td>24.00</td>
<td>19.00</td>
<td>26.00</td>
</tr>
<tr>
<td>Well</td>
<td>16.95</td>
<td>18.58</td>
<td>27.06</td>
<td>20.37</td>
<td>20.60</td>
<td>N/A</td>
<td>22.00</td>
<td>19.00</td>
<td>26.00</td>
</tr>
<tr>
<td>Size</td>
<td>Liter</td>
<td>Liter</td>
<td>Liter</td>
<td>Liter</td>
<td>Liter</td>
<td>Liter</td>
<td>Liter</td>
<td>750ml</td>
<td>750ml</td>
</tr>
</tbody>
</table>
Hendricks Gin
Hendrick's Gin

Hendrick's uses a blend of spirits produced from a Carter-Head Still (constructed in 1948), of which there are only a small number in the world, and a small pot still, originally built in 1860 by Bennett, Sons & Shears. Both have been restored to working order after being bought at auction in the 1960s by current William Grant Life President, Charles Gordon. The two stills produce strikingly different styles of gin due to their different construction and methods of distillation. The pot still is generally referred to as the Bennett still. The still itself is quite small, which in general will allow most of the flavor characteristics of the botanicals to pass into the spirit. The still is charged with neutral spirit and the botanical recipe added to the liquid, along with some water. This is left to steep for 24 hours, which begins the process of extracting the flavor from the botanicals. The still is then heated by means of an external steam jacket to boil the liquid. As the pot begins to boil, vapor moves up the short column of the still and eventually meets the condenser, where vapors are turned back to liquid and collected. First running's can be as high as 92% alcohol, with a gradual decrease in the strength as the distillation progresses. Once all of the alcohol is collected, the final spirit will be approximately 75% alcohol v/v. This spirit is of a heavy, oily character with a strong juniper-flavor.

In contrast, the spirit derived from the Carter-Head still is much subtler with light floral and sweet fragrances. Its method of production is quite different, with only the neutral spirit and water added to the pot of this still. All botanicals used with the Carter-Head are added to a flavor basket at the very top of the still. Rather than boiling the botanicals, which produces the strong pungent spirit of the Bennett still, the Carter-Head bathes the botanicals in the alcohol vapors only. As these rise up through the still, they enter the base of the botanicals basket. Inside, the botanicals are contained in copper baskets, which hold them together while allowing the vapors to be fully exposed. As the evaporated alcohol moves through the botanicals it efficiently extracts flavors from them, which are carried out of the basket along with the alcohol until they reach the condenser. Only the lighter, sweeter and floral flavors are able to be extracted by this method, which gives the spirit its distinctive character.

The final Hendrick's gin is a blend of these two spirits with an addition of Cucumber essence and Rose petal essence.
Martin Miller's Gin

Martin Miller's London Dry Gin is something of an anachronism. It may currently reside in the 21st century, but its character and production methods are straight out of the early 1900s. This innovative spirit is produced in Langley, England in a century-old copper pot still built by the preeminent craftsmen at the John Dore & Co lovingly named Angela. The fresh botanicals and aromatics—a proprietary mix comprised of juniper, orange and lemon peels, Florentine iris, coriander, licorice, cinnamon, cassia bark, nutmeg, angelica and orris root—are steeped in neutral grain spirits for up to 12-hours prior to distillation. The pot still slowly, gently elicits the aromatics and essential oils from the botanicals to produce an artisanal spirit with more complex, pronounced flavors, something high-tech continuous stills are less able to achieve.

After distillation is when things get really interesting. The gin is carefully transferred onboard ships and sailed 3,000 miles through the North Sea and North Atlantic to the west coast of Iceland. It's then taken to the remote village of Borganes, source of the famed Selyri Spring. The glacier-fed water—considered among the purest and softest on earth—is used to reduce the London dry gin to its bottled strength of 40% alcohol by volume (80 proof). They are extraordinary lengths that yield extraordinary results.

Super-premium Martin Miller's is a feast for the senses. The crystal clear gin has a silky lightweight body and a fresh wafting bouquet laced with the crisp aromas of citrus zest, spice, jasmine and subtle juniper notes. On the whole it's rather invigorating. The palate presents itself immediately, filling the mouth with an extravaganza of flavors ranging from spicy anise and black pepper to juniper berries and fresh lemons and oranges. The finish is warm and satisfying.

Those looking for a London dry gin brimming with vitality and steeped in tradition need look no further than Martin Miller's Westbourne Strength. Presented at a slightly more concentrated 45.2% alcohol by volume (90.4 proof), the award-winning gin has a soft, light body with more citrus and juniper on the nose, which as would be to be expected, produces some alcohol-induced tingle on the tongue. It delivers the same brilliant display of flavors as the lower proof version and generates noticeably more warmth on the finish. It's a genuine treat in all respects.
Bols Genever
Bols Genever & Bols Barrel Aged

Super-premium Bols Genever is an exquisite spirit with lively aromatics, brilliant flavors and a velvety textured body. Widely acknowledged as the world's first white spirit, genever is the prescribed foundation in scores of classic cocktails and was popular in the U.S. until Prohibition. Reintroduced in the States in 2008, Bols Genever is significantly different in character than London dry gin and its singular attributes have made it a "must have" for every self-respecting cocktail haunt.

While new on the American market, Lucas Bols Company in Amsterdam has been making genever since 1664. The version gaining popularity here is crafted according to a recipe devised by Lucas Bols in 1820. The heart of the spirit is called "maltwine," which is triple-distilled in traditional copper pot stills from a fermented mash of rye, corn and wheat. It constitutes 50% of the finished product. The maltwine is then blended with an infusion comprised of neutral grain spirits and a proprietary mix of juniper berries, botanicals and aromatics. The finished product is bottled at 42% alcohol by volume (84 proof).

Bols Genever is an on-premise phenomenon in the making. It has crystalline clarity, a lush medium-weight body and captivating malty, floral and fresh cherry aromas. Its initial approach is cool and slightly spicy before quickly bathing the palate with a generous helping of citrus, malt and black pepper. The juniper makes an appearance during the warm lingering finish. The genever is surgically balanced with just a touch of sweetness and features an intriguing well-integrated palate. It's such an engaging spirit that even whiskey enthusiasts will be impressed with its complex, malty character.

Genever is often misconstrued as a type of Dutch gin. The fact is that gin was developed well after genever and is characteristically different. This becomes immediately apparent when you taste the two side by side. It's also worth mentioning that as a commercial entity Genever is protected in the same way that cognac and Champagne are. It can only be made in Holland and it must conform to rigid quality standards.

Mixologists are especially taken with its substantial body and breadth of flavors. Little wonder why it was showcased in so many classic libations from the golden era. Bols Genever is ideally suited for use in cocktails ranging from the Martini, Gimlet and Aviation to the Clover Club, Gin Fix and Pink Lady. It is marvelous in a Tom Collins or topped with a premium tonic and lime wedge.

That the Bols name appears on the label of such an extraordinary gin should come as no surprise. Founded in 1575, the Lucas Bols Company is the oldest distiller in Holland. Nearly four and a half centuries is a sufficient length of time to have mastered the art of distillation.
"The Botanist", small-batch, artisanal Islay gin we use nine of the classic gin aromatics – orris root, cassia bark, coriander seed, etc – and augment these with a heady harvest of 22 wild, native island botanicals, hand-picked by our expert foraging team from the windswept hills, peat bogs and atlantic shores of this Hebridean island of Islay.

This truly seasonal and exotic cocktail is then slow "simmer" distilled in our unique and cherished lomond pot-still, "ugly betty". Betty prefers to work at low-pressure and won’t be rushed. So our precious botanicals are slowly and gently coaxed into releasing their complex, signature aromatics.

This was a unique project for our head distiller, Jim McEwan.
FORDS GIN

London-Style Dry Gin

45% alc. vol. (90 proof)

Product of London, UK

Simple recipe, 9 botanicals

Water from a well in Mendocino County, CA

A traditional dry gin made for mixing, unabashedly juniper-forward with strong notes of grapefruit and other citrus flavors
Oxley Gin

Oxley Gin is the first spirit distilled without heat. The result of 8 years of painstaking research, this unique spirit is created through an innovative “cold distillation” process that produces small quantities of distinct-tasting London Dry Gin under a vacuum. The process perfectly captures the flavors from the 14 botanicals without alteration or cooking, resulting in a bold, fresh liquid with a refined palate and a luscious silky mouthfeel, good enough to sip neat or enjoy in your favorite cocktails.

Only 120 bottles are produced in a single day using this “cold distillation” method. A vacuum reduces the pressure in the still and, as a result, lowers the temperature to approximately -5 degrees Celsius, causing the macerated spirit in the still to ‘boil’ and turn to vapor. At this point the natural essences from the botanicals are captured and preserved in the vapor transferring to the final distilled spirit which is reminiscent of the natural ingredients used to create it.

We peel, hand cut and freeze fresh lemon, orange and grapefruit peel rather than use dried citrus peels. Because dried peels are dried using heat they will impart cooked noted that we try to avoid when creating Oxley’s “cold distillation” method.

Lastly we add Meadowsweet, a botanical indigenous to England, that adds an intense, sweet, floral middle note that has a slight almond finish. It compliments well with the citrus and bridges the fresh juniper top notes with the herbal and spicy base notes.
Russell Henry California Gin

Ever since St. George one-upped North Shore and showed that one could successfully sell three different gins, rather than merely two, three has remained the magic number. Local Mendocino Tamar Distillery, working out of Germain-Robin (famous for its California brandy), has decided to jump into the gin game as well with three of his own. Under the Craft Distillers rubric, the portfolio showcases distiller Crispin Cain's contributions to an ever-expanding lineup. The labels and the overall packaging are as elegant as the spirits themselves. Here's a rundown of each gin's particular profile:

**Russell Henry London Dry Gin** - Bright juniper aromas with floral elements and white pepper on the nose. The palate is clean and fresh with vibrancy. Lovely stuff for martinis or just sipping out of the bottle (don't act like you don't do that).

**Russell Henry Malaysian Lime Gin** - The best part about the Malaysian Lime gin is that it isn't overly citrus-oriented. The pith from the lime is apparent, but it marries well with the herbaceousness of the juniper and the spiciness of the pepper. This would be great in almost any cocktail because of its nuance.

**Russell Henry Hawaiian White Ginger Gin** - If you've been making Moscow Mules with vodka, the time for doing that is over. The Hawaiian White Ginger gin is the perfect replacement. While the spice and sizzle of the fresh ginger comes through on both the nose and the finish, the profile isn't dominated by it. This is a very graceful gin that moves over the palate with lithe balance.
SIPSMITH London Dry Gin
**Sipsmith Gin**

**The Still:** Prudence is the first copper still to launch in London for nearly 200 years. We designed her with Germany’s oldest distillery producers, Christian Carl. She is the only one like this in the world. Prudence's bespoke design combining a pot, with a carter head and a column still makes her incredibly versatile, allowing us to distill both our Barley Vodka and London Dry Gin from the same still - albeit with a cleaning day in between. The swan motif on the Sipsmith mark is a reference to the “swan’s neck” pipe where the spirit vapour turns above the still, and is a representation of the beautiful and elegant Prudence who is at the heart of everything we do.

**Botanicals:** We use ten carefully selected botanicals from around the globe to make our London Dry Gin. Macedonian juniper berries, Bulgarian coriander seed, French angelica root, Spanish liquorice root, Italian orris root, Spanish ground almond, Chinese cassia bark, Madagascan cinnamon, Sevillian orange peel and Spanish lemon peel.
The St George Gins — California

**Bontanivore** is wheat based and contains 19 botanicals aiming for a gin beyond juniper:
- Angelica root, Bay leaves, Bergamot, Cardamom, Caraway, Cilantro, Cinnamon, Citra hops, Dill, Fennel, Ginger, Juniper berries, Lemon peel, Lime peel, Orris root, Peppercorn, Seville orange peel & Star anise
- 16 botanicals are added to the still during distillation
- 3 Botanicals go into the botanical basket (Juniper berries (not cracked), Bay leaves & Cilantro)
- Tasting Notes: Fresh, elegant, balanced – expressive of its lush botanical pedigree

**Terroir** is also wheat based and contains 8 botanicals inspired by the wild beauty of the Golden State’s Mt. Tam area.
- Botanicals: Angelica root, Bay leaves, Cinnamon, Coastal sage, Coriander, Douglas fir tips, Juniper berries & Orris root.
- 3 distillates: Douglas fir (sourced from Mt. Tam), Coastal sage (sourced from Mt. Tam) & Wheat based distillate with the other 6 botanicals
- Tasting Notes: Earthy, woody profile think Douglas fir, bay laurel and coastal sage with bright citrusy top notes

**Dry Rye** is a 100% pot distilled rye white dog which becomes a gin when 5 botanicals are distilled in. This is a gin for juniper nuts and whiskey lovers.
- Botanicals: Black pepper, Caraway, Grapefruit peel, Juniper berries & Lime peel.
- Contains 50% more juniper than Bontanivore and Terroir and the Juniper berries are “cracked”
- Tasting Notes: Juniper driven with warm bass notes of pepper and caraway along with a sweet maltiness reminiscent of a genever.
Rum
# Rum Recommendations

<table>
<thead>
<tr>
<th>Rum</th>
<th>Bacardi</th>
<th>Maestro</th>
<th>Brugal X-Dry</th>
<th>Flor De Cana</th>
<th>Rhum Clement</th>
<th>Rhum JM</th>
<th>Cana Brava</th>
</tr>
</thead>
<tbody>
<tr>
<td>Front Line</td>
<td>20.13</td>
<td>25.30</td>
<td>22.83</td>
<td>18.48</td>
<td>29.25</td>
<td>26.60</td>
<td>23.73</td>
</tr>
<tr>
<td>Cocktail</td>
<td>15.33</td>
<td>21.50</td>
<td>20.03</td>
<td>15.93</td>
<td>26.20</td>
<td>23.75</td>
<td>20.60</td>
</tr>
<tr>
<td>Well</td>
<td>12.83</td>
<td>N/A</td>
<td>18.36</td>
<td>12.50</td>
<td>N/A</td>
<td>23.75</td>
<td>20.60</td>
</tr>
<tr>
<td>Size</td>
<td>Liter</td>
<td>Liter</td>
<td>Liter</td>
<td>Liter</td>
<td>750ml</td>
<td>Liter</td>
<td>Liter</td>
</tr>
</tbody>
</table>
Bacardi 8 Year

BACARDÍ 8 Años Rum is made from a special selection of barrel aged reserve rums, each aged a minimum of 8 years in American white oak barrels. After aging, BACARDÍ “Maestros de Ron” blend to achieve layers upon layers of aroma and flavor. The rum is then bottled and sealed with a cork.

The most sophisticated and complex of the BACARDI Rum family
• Following the tradition of BACARDI blending techniques, this spirit has layers upon layers of aroma and flavor.
• Many aromas combine to create a symphony of harmony and balance to the nose and palate.
• Mellowed a minimum of 8 years in American White Oak.
• Impressions of vanilla, nutmeg, ginger and apricot.
Zaya 12 year Gran Reserva
Located just 21 miles off the Venezuelan coast, Trinidad is the southernmost island in the British West Indies. Its microclimate and geography make it an ideal place to grow sugar cane. In fact, sugar cane cultivation has been an economic mainstay on Trinidad since the 1700s and the island exported more sugar cane than any other Caribbean nation until the early 20th century.

So it was hardly surprising when in 2008, the makers of ultra-premium Zaya Gran Reserva 12-Year-Old Rum moved their distilling operations from La Nacional in Guatemala to Trinidad's ISO 9000 certified Trinidad Distillers Limited. At the same time, Zaya's master blender decided to take full advantage of the esteemed distillery's capabilities and change how the rum is made. A brief visit with the rum alone in a glass reveals how wise the decision was.

Zaya Gran Reserva is crafted with premium blackstrap molasses, purified water and the same strain of yeast that has been used for over 60 years, this to ensure continuity and authenticity within the brand. The fermented wash is distilled in a state-of-the-art, 4-column continuous still and matured in American white oak barrels. To achieve the Gran Reserva taste profile, the master blender marries together small batches of rums that have barrel-aged for a minimum of 12 years. The blend is then chill-filtered to ensure pristine clarity and bottled at 40% alcohol by volume (80 proof).

The climate, water and soil of Trinidad impact the quality and flavor of the local cane, which in turn contributes enormously to character of the finished rum. Zaya Gran Reserva has a deep, captivating mahogany hue and a wafting bouquet loaded with aromas of ripe fruit, toasty oak, butterscotch and maple syrup. You'll become a devoted fan after the first whiff. The luxurious, medium-weight body delivers a semisweet palate imbued with the bakery-fresh flavors of vanilla, nutmeg, caramel and baked coconut. The luxurious finish is lightly spiced and luxuriously long. If you don't swoon over Zaya Gran Reserva, you likely aren't passionate for world-class añejo rum.

At the risk of stating the obvious, this highly sophisticated rum is best be appreciated sipped neat out of a snifter. On the other hand, Zaya Gran Reserva is equally remarkable featured in a Daiquiri cocktail. The sweetened lime juice performs as a marvelous counter-point to the rum's lavish semisweet palate. Zaya is also extraordinary mixed with ice cream or as the foundation in a classic tall drink, like a Hurricane or Zombie.
Rhum Agricole
Rhum Clement

Martinique has long had the reputation of having the best terroir for sugarcane cultivation, long before Homère Clément had the imaginative idea to press sugarcane to produce Rhum Agricole. Domaine de l’Acajou was purchased in 1887 at the peak of the sugar crisis. The introduction of sugar beets and the increasing availability of cheap South American sugar lead to the collapse of the Martiniquean sugar commerce.

As a result, the local economy, which was driven by the principle cash crop of sugar, was in shambles. Many planters were out of work and took to the streets rioting against the bankrupt plantation owners. What once was a rich and lively island was quickly mired in economic despair. At this time, Homère Clément was a very popular member of the Martiniquean community and the mayor of Le Francois. He purchased the prestigious sugar plantation known as Domaine de l’Acajou just 3 kilometers from the center of Le Francois. This 43 acre estate was considered one of the best sugar plantations on the island of Martinique. But as it was stuck in a poor and stagnate sugar economy, it was unfortunately forced into bankruptcy.

Homère Clément made the necessary investments and transformed one of the island's most prestigious sugar plantations into a producer of world-class Rhum Agricole. He had the planters return to the fields to harvest sugarcane once again, but not to refine sugar. His idea was to press his quality estate grown sugarcane to extract first-pressed aromatic and flavorful sugarcane juice to distill pure rhum. Inspired by the enjoyment of great brandies while studying in his early years in Paris, Homère mimicked the distillers of the great Armagnac’s of southwestern France to perfect his method of rhum production known today as Rhum Agricole.

Habitation Clément soon became the Mecca of Rhum Agricole and today receives an average of 160,000 thousand spirit enthusiasts and rhum aficionados each year who visit the distillery and taste barrel samples in the cellars. Habitation Clément offers an experience for all.

The culture is rich and many people come to spend quiet time visiting the botanical gardens of Habitation Clément, pass by the cellars loaded with barrels of rhum with the smell of rhum evaporating into the heavens, tour the house to take in the classic Créole antiques and architecture, visit brand new art galleries housed in re-furbished rhum cellars as well as tour the museum of Rhum Agricole, which symbolizes the rich cultural heritage of how Rhum Agricole came to be at Rhum Clément and in Martinique.
Clément is Martinique's premiere estate agricole rhum, a traditional style of rum distilled from fresh free-run cane juice rather than black strap molasses. The heirs of Homere Clement have been crafting their exceptional rums in strict observance of the guidelines set forth by the Appellation d'Origine Controlee; and more importantly, according to the time-honored traditions inherited from Homere Clement, "the father of Rhum Agricole” since 1887. The estate and plantation are located on the site of an old sugar refinery and the rhum may only be produced 2 months a year.

Clément Première Canne: A silver rhum distilled from seven varieties of Martinique cane distilled only once and then rested for just over nine months in stainless steel and then reduced over time with distilled volcanic spring water. Tastes of cocoa bean, bitterweet chocolate, black tea, unrefined sugar, fress grass and carmelized sugar.

Creole Shrubb: A superb blend of the finest white and aged Agricole Rhums, married with macerated Créole spices and sun-bleached bitter orange peels. Créole Shrubb burst with luscious aromas and flavors reminiscent of Martinique. A staple of Caribbean culture, Créole Shrubb is the “secret ingredient” frequently used by celebrity chefs and creative mixologists around the world.
Rhum Clement

Canne Bleue

Crafted from the intensely aromatic juice of one varietal sugarcane, Canne Bleue is an exceptional white rhum produced from only blue sugarcane. Clément Canne Bleue rests for just over six months in a stainless steel vat and is slowly reduced over time with distilled volcanic spring water creating a remarkable well-integrated full-bodied white Rhum Agricole, loaded with character and flavor unlike any other rum in the world.

Tasting Note: Bright aromas and flavors of fresh meringue, powdered sugar, cucumber and cane stalk with a supple, fruity-yet-dry medium-full body and a long, tingling pepper, sweet cream, talc, and wet stone accented finish

Clément Select Barrel

Select Barrel is aged in particular oak barrels selected for their rich natural sweetness and intense aromatic qualities for a minimum of three years under the watchful eyes of our cellar master at Habitation Clément. The imaginative alchemy with this contemporary approach to selected oak results in a magnificent aged Rhum Agricole with well-balanced sweetness.
Rhum J.M.

In the late 17th century, the famous Pére Labat, the famous Jesuit priest credited with proliferating sugar cultivation in the French West Indies, was the parish priest of Macouba while he operated a sugar refinery at his house on the Roche River, where Rhum J.M comes from today. Antoine Leroux-Préville purchased Father Labat’s estate in 1790 and gave the plantation the name we know it by today, Habitation Fonds-Préville. In 1845, Antoine Leroux-Préville’s daughters sold the property to Jean-Marie Martin, a merchant from Saint-Pierre and husband of Marie Ferment who was the daughter of one of the island’s most famous sugar planters of the day. Jean-Marie Martin recognized the superior quality of the sugarcane he found on the Fonds-Préville estate and decided to shift the cultivation practices away from producing huge quantities of sugar and to focus on growing sugarcane to create a yield of the finest quality on the island. He built a small distillery on the estate and branded his initials "J.M." on the first oak barrels used to mature his rum. Since then, these two letters have become and remain the emblem of the most prestigious and most superior rum known in Martinique.

In 1914, Gustave Crassous de Médeuil, already owner of the Maison Bellevue, purchased Habitation Fonds-Préville from his brother Ernest. From this day, Maison Bellevue and Fonds-Préville became one entity. Located at the foot of the volcano Mont Pelée, Habitation Fonds-Préville remains to this day a family farming property, belonging to the heirs of the Crassous de Médeuil. The original passion for making the world’s finest rum continues on today by abiding to the tradition of quality set forth by Jean-Marie Martin and the Crassous de Médeuil family.

**Rhum J.M - Terroir**

Our sugarcane is 100% cultivated on the precious volcanic slopes of Habitation Bellevue coming down from Mont Pelée. This is truly the most exclusive micro-climate for sugarcane in the world! The rich sugarcane flavors in Rhum J.M are a result from this unique volcanic soil, tropical humidity from the low cloud ceiling, tremendous ventilation from the steady sea breeze onto the mountain side and the excellent drainage on the sloping sugarcane fields. The sugarcane cultivated here is already considered to be from an exclusive crop and is always expected to be of the highest quality on the island. But still only the "best of the bunch" are selected and pressed to obtain the richest sugarcane juice. Once distilled, the raw sugarcane juice becomes rum of noble purity and flavor: "the famous Rhum J.M Blanc'.

Part of this exceptional rhum is placed in oak barrels to age in our cellars neighboring the distillery. The rhum's begin to age in "rhum charred" American oak barrels. The secret balance of distillation of aromatic fresh sugarcane juice, the volcanic mineral water used in preparation of the rhum, and the alchemy of our glorious sugarcane distillate with re-charred oak barrels is a recipe only known by the Master Distiller and the Cellar Master, who have been on the property since birth and replaced their parent. It is simply a unique tradition of excellences that gives Rhum J.M its authenticity, power and refinement.
Rhum J.M.

**J.M Rhum BLANC 50°**
J.M is the smallest producer of Rhum Agricole in Martinique because it is the last 100% estate grown sugarcane rhumerie on the island. We have taken this commitment because of how proud we are of the high quality of sugarcane coming from this particular microclimate, from the face of the volcano Mt. Pelée. Within 1 hour of the sugarcane being harvested, it is pressed to extract its aromatic juice to be crafted into remarkable smooth and full-flavored Rhum Agricole. J.M Blanc displays the raw power of what is regarded as the best sugarcane on the island. Extravagant cornucopia of ripening tropical fruit: mango, overripe bananas, and papaya; and a wild, funky earthiness combine for an aromatic explosion.

**J.M Elève Sous Bois (GOLD) Rhum 50°**
J.M is the smallest producer of Rhum Agricole in Martinique because it is the last 100% estate grown sugarcane rhumerie on the island. We have taken this commitment because of how proud we are of the high quality of sugarcane coming from this particular micro-climate, from the face of the volcano Mt. Pelée. Within 1 hour of the sugarcane being harvested, it is pressed to extract its aromatic juice to be crafted into remarkable smooth and full-flavored Rhum Agricole. After some time to mellow in stainless steel, this rum ages for a minimum of 12 months in re-charred Bourbon Barrels, which gives the spirit a rich golden color and softens the big earthy and fruity flavors derived from the terroir and the sugarcane. J.M Gold displays a rich sugarcane flavor that has beautiful viscosity on the palate. The rich golden color is a simple result from the time it has been naturally aged in re-charred Bourbon barrels for a period of 12 months. Raw sugarcane and warm gingerbread flavors are softened by hints of vanilla and hazelnuts from this short time in oak. J.M Gold is a rum that demonstrates a brilliant balance of terroir with introduction of wood alchemy that works exceptionally well in cocktails.
Tequila
# Tequila Recommendations

<table>
<thead>
<tr>
<th>Tequila</th>
<th>Pueblo Viejo</th>
<th>El Jimador</th>
<th>Herradura</th>
<th>Dobel</th>
<th>Orgullo</th>
<th>Tequila Ocho</th>
<th>Siete Leguas</th>
<th>Cabeza</th>
</tr>
</thead>
<tbody>
<tr>
<td>Front Line</td>
<td>21.30</td>
<td>22.21</td>
<td>30.46</td>
<td>60.12</td>
<td>31.50</td>
<td>43.63</td>
<td>34.68</td>
<td>33.13</td>
</tr>
<tr>
<td>Cocktail</td>
<td>17.83</td>
<td>13.33</td>
<td>24.31</td>
<td>25.86</td>
<td>23.10</td>
<td>29.99</td>
<td>32.23</td>
<td>29.00</td>
</tr>
<tr>
<td>Well</td>
<td>15.73</td>
<td>12.83</td>
<td>21.33</td>
<td>25.86</td>
<td>21.65</td>
<td>29.99</td>
<td>31.50</td>
<td>29.00</td>
</tr>
<tr>
<td>Size</td>
<td>Liter</td>
<td>Liter</td>
<td>Liter</td>
<td>750ml</td>
<td>750ml</td>
<td>750ml</td>
<td>750ml</td>
<td>Liter</td>
</tr>
</tbody>
</table>
Tequila Ocho


Tequila Ocho is made by Carlos Camarena, a third generation Tequilero, in partnership with Tomas Estes, the “Ambassador of Tequila to the European Union.” This is a dynamic partnership that delivers heritage and tradition coupled with innovation. Carlos and Tomas produce tequila that is made slowly in the old-fashioned way. The result is a fine quality spirit that accentuates the agave flavor. It is concentrated and complex while remaining balanced and easy to drink. The used Bourbon barrels have also seen 6-7 previous tequilas before Ocho is introduced so that the flavor of the agave is preserved and not over-wooded.

Ocho demonstrates that “terroir” exists in agave. Ocho’s single estates show that through their distinct aroma and character – one compared to the other – that “terroir” exists in agave. Since each estate, or “rancho” produces a limited amount of agave, each vintage of Ocho is both rare and collectible.

Tequila Ocho is the first tequila to designate both the year it was produced and the exact field from which the agave was sourced as is done with some fine wines. Finally, Tequila Ocho “opens up and develops” in the glass the same way a fine wine does.
TEQUILA OCHO

- Plata 2011: “El Puertecito” plata (2011) is a thick and complex ride through a wonderfully balanced Rancho. Lippy was struck by the miles-deep mouth feel of this blanco. What also pleased him was the balance of many complex and fruity flavors. This was easily the “thickest” and fruitiest Rancho ever presented by Tequila Ocho. Though “El Puertecito” doesn’t bring quite as much green agave notes forward as in older Ranchos (most notably “El Carrizal” 2008), the agave taste is certainly there and the addition of the herbal fruit makes this plata an instant classic.

- Reposado 2009: The agave was harvested from out "Las Pomez" estate. Las Pomez is located 2,055 meters above sea level: 7 hectares, about a half mile from the distillery and surrounded by elm trees. As one of the highest and hilliest estates, it has its own microclimates, with temps ranging from 24.8 C and 9.1 C and rich red volcanic soil. Extremely ripe plants are harvested at 9.5 years old. Nose: Sweet agave nectar, rich custard with a slight accent of cinnamon and ripe tropical fruits. Palate: Clean; sweetness balanced with dry notes. Earthy agave with apricots and accents of oak and nutmeg.

- Anejo 2010: Rancho Cerrito de San Augustin is the birthplace of Don Felipe Camerena I, grandfather to the artisans who crafted this tequila. It has deep red soil, an altitude of 2,074 meters and is hilly. Nose: Notes of lavender, orange marmalade, caramel, maple, and oak with natural iodine acidity. Palate: Subtle oak with dry fruit, leads to pepper and citrus, finishes dry, elegant with maple and coffee tones.

- Extra Anejo 2007: The “El Vergel” extra anejo (3 years in used Jack Daniels barrels) will be perhaps the lightest-tasting extra anejo you’ll ever experience. In keeping with Tequila Ocho’s philosophy of “Agave Above All”, the wood notes of this extra anejo have been significantly dialed back. Without a thick and “brown” bottom end to the flavor, the tequila ultimately ends up tasting like a rich anejo. It’s a very fine tasting anejo to be sure, but mostly lacking in the deeper caramel, toast, vanilla and other flavors which Camerena enjoys in an extra aged product. You must give Tequila Ocho credit for a consistent philosophy, though. There’s no acquiescing to fashion or over-wooded trends. This Extra anejo is true to its heritage.
Mezcal
Traditionally, mezcals from different villages have their own distinctive flavors and aromas, which reflect the differences between distilleries, the soil, the local water sources, the wood used, and of course, the nuances created by the hand of the Maestro Mezcalero.

Mezcal Nuestra Soledad is a single village mezcal that showcases the differences between the villages of Santiago Matatlán, La Compañía Ejutla, San Luis del Rio, and San Baltazar Guelavila. Proof varies, as there is no water added after distillation.

Mezcal Nuestra Soledad (a name which pays homage to Our Lady the Virgin of Solitude, the patron saint of the city of Oaxaca) is born from an ancient tradition and hand-crafted to conserve and retain the centuries-old methods of cultivating and producing this Elixir of the Gods. Each different expression is made from 100% agave Espadín, by the producers of El Jolgorio mezcals, in Oaxaca, Mexico.
ILEGAL MEZCAL

Ingredients: 100% Agave, Oaxaca Sun, Water & Time
BEAUTIFULLY BALANCED FOR SIPPING AND IN COCKTAILS
We believe Mezcal is about agave first, with smoke being a subtle accent. Our adherence to the authentic traditions of mezcal result in a spirit with distinct mezcal character, but one that doesn’t overpower cocktails.

REFINED, ARTISANAL PRODUCTION
The non-profit Mezcal Regulatory Council (COMERCAM) uses the NOM certification to certify the artisanal production of all authentic mezcals. Ilegal Mezcal is proud to be NOM 001X – the first to carry this mark. We use only ripe Espadín agave, distilled by hand by a 4th generation mezcalero in the Tlacolula Valley of Oaxaca, Mexico.

PURE AND NATURAL
Ilegal Mezcal is produced in small lots, with each bottle hand corked, labeled, and numbered. There are no additives, no artificial yeast, and no artificial coloring. We are advocates of biodiversity and environmental protection in the Oaxaca region.

JOVEN #785024 Un-aged. Deep agave aromas. Hints of green apple, citrus, white pepper. Lingering heat and sweet agave, ideal for cocktails and perfect on its own.
REPOSADO #785025 Aged for 4 months in American Oak barrels. Caramelized pear and bitter orange on the nose. Clove, toffee and hints of vanilla on the palate. Velvety throughout. An elegant sipping mezcal.
Montelobos Mezcal Joven is mezcal at its peak. Perfectly balanced, you will discover that Montelobos allows unique flavors of the agave espadín to shine through its characteristic mezcal smokiness. It is a spirit only centuries of revered mezcal production enlightened by a rigorous crafting process can make. And it could only be possible after renowned agave spirits expert Dr. Iván Saldaña found Don Abel Lopez, a fifth generation mezcalero, and banded together to create something extraordinary.

Montelobos is distilled from sustainable, 100% organic agave espadín grown in the shadow of Oaxaca’s Mountain of Wolves. Once the agave reach maturity, the plants’ prickly leaves are removed with a machete, and the piñas are taken to the palenque.

On the palenque, the piñas are halved and placed in a large fire pit filled with wood and volcanic river stones. The pit is covered with a mound of dirt, logs, and straw mats and the agave piñas now cook for four to five days.

After nearly a week, the cooked piñas are uncovered and moved to the tahona where Rambo the mule pulls a large stone wheel that grinds the agave into a mash of juice and fiber.

The mash is mixed with water and placed into small pine vats. Here it sits for several days, fermenting for just long enough to allow all of the agave’s botanicals to present themselves. The fermented mash—fibers and all—is placed in a copper tub and heated by wood. The resulting liquid is then distilled a second time to achieve Montelobos’ unique flavor profile.
Whiskey
# Whiskey Recommendations

<table>
<thead>
<tr>
<th>Whiskey</th>
<th>Old Forester</th>
<th>Buffalo Trace</th>
<th>Elijah Craig 12</th>
<th>Angels Envy</th>
<th>Woodford</th>
<th>Rittenhouse</th>
<th>Templeton</th>
<th>Larceny</th>
</tr>
</thead>
<tbody>
<tr>
<td>Front Line</td>
<td>18.90</td>
<td>19.90</td>
<td>22.70</td>
<td>37.70</td>
<td>36.30</td>
<td>20.49</td>
<td>29.83</td>
<td>25.15</td>
</tr>
<tr>
<td>Cocktail</td>
<td>15.50</td>
<td>18.10</td>
<td>19.90</td>
<td>29.99</td>
<td>33.00</td>
<td>16.99</td>
<td>26.00</td>
<td>21.85</td>
</tr>
<tr>
<td>Size</td>
<td>Liter</td>
<td>750ml</td>
<td>750ml</td>
<td>750ml</td>
<td>Liter</td>
<td>750ml</td>
<td>750ml</td>
<td>Liter</td>
</tr>
</tbody>
</table>
Buffalo Trace Bourbon
Buffalo Trace Kentucky Straight Bourbon Whiskey is distilled, aged and bottled at the most award-winning distillery in the world. Made from the finest corn, rye and barley malt, this whiskey ages in new oak barrels for years in century old warehouses until the peak of maturity. The taste is rich and complex, with hints of vanilla, toffee and candied fruit. The smooth finish lingers on the palate. This will never change. Approximately 25–30 barrels are selected and mixed before bottling.

**Nose:** Outstanding aroma, kicked off by a spicy prickle. Satisfyingly deep, gently vanilla-ed and molassed with even a sprig of sweet mint.

**Palate:** A rip-roaring waxy sweetness checked by a big buildup of vanilla-rich oak. Corn is chewy, and rye offers a rich textured background.

**Finish:** Dries at last as the oak takes command, but rye offers extra depth and a layer of bitterness, as does a lingering licorice.

"One of the world's great whiskeys."

**Jim Murray, Whisky Magazine**

Burnished gold in color, this bourbon brings a mélange of aromas to the nose: honey, vanilla, oak, toffee and a suggestion of coriander are all there. The body is big, and on the palate, this becomes a very spicy, masculine whiskey with a complex spicy mustiness and notes of leather, tobacco, overripe oranges and a surprising smokiness not often found in a bourbon.

"The finish is long and lush."
Elijah Craig 12

Distiller: Heaven Hill Distilleries
Spirit: Small Batch Bourbon
ABV: 47%

**Nose:** Strong vanilla, vanilla, oak, agave nectar, cloves, and spices

**Taste:** Again, strong vanilla and caramel up front. It hits your tongue extremely smoothly, and a spice immediately follows. The last flavors to hit your tongue are certainly citrus and agave nectar (like a mild honey).

**Finish:** Leaves your mouth with a pleasant reminder of what you have been drinking. The taste of alcohol *velvety* lingers while keeping the wonderful flavors in your mouth: slightly oily, and a bit buttery.

**Cocktail:** “Vermont Sunset” 1.5 oz Elijah Craig, .5 oz lemon juice, .5 oz cinnamon maple syrup
Woodford Reserve

Distilling on the site began in 1780 and the distillery building itself was erected in 1838, making it the oldest of the nine bourbon distilleries in current operation in Kentucky as of 2010—although the site has not been continuously operational as a distillery during that history. In 1995 the distillery was listed on the National Register of Historic Places, and in 2000 it was designated a National Historic Landmark.

Originally established by Elijah Pepper, the distillery was passed on to his son and was known as the Oscar Pepper Distillery when Dr. James Crow worked there in the mid-19th century. During this time Dr. Crow went about a series of activities that improved[citation needed] and codified the understanding of, and quality of, key bourbon-making processes such as sour-mash fermentation, pot still distillation and barrel maturation. The Pepper family sold the property to Leopold Labrot and James Graham in 1878, who owned and operated it (except during Prohibition) until 1941 when it was sold to the Brown-Forman Corporation. B-F operated it until 1968 and then sold the then-mothballed property in 1971. Brown-Forman re-purchased the property in 1993 and refurbished it to bring it back into operation. The Woodford Reserve brand was introduced to the market in 1996.

After 16 years on the market, the first permanent line extension of the brand came in February 2012 as Woodford released Woodford Reserve Double Oaked Bourbon. Woodford Reserve Double Oaked starts with a fully aged Woodford Reserve at an average age of around 7 years old. This Woodford is then dumped into deeply toasted and lightly charred barrels specially created by Brown-Forman's own cooperage to age the Bourbon for about another year.

**Double Oaked**

An innovative approach to twice-barreled bourbon creates the rich and colorful flavor of Woodford Reserve Double Oaked. Uniquely matured in separate, charred oak barrels - the second barrel deeply toasted before a light charring – extracts additional amounts of soft, sweet oak character.
Woodford Reserve Rye

Mash Bill: 53% Rye, 14% Malt, 33% Corn
Developed to create a more balanced product and to be representative of traditional Kentucky Rye.

Proof: 90.4  Entry Proof: 110.0

Color  Rich honey

Aroma  Spicy with distinct notes of rye, black pepper, cedar and cassia bark sweetened with a dusting of marzipan. Hints of pear, apple and almond dance in its depths.

Taste  Clove, rye, mint, molasses, sorghum and honey mingle together with hints of apple and malt

Finish  Long and sweetly spiced
Sonoma County Distilling Co
Sonoma Rye Whiskey

Our cornerstone spirit, Sonoma Rye Whiskey, starts with a unique, 100% rye mashbill, relying on traditional techniques like direct-fire alembic stills and hand separation, overseeing production from grain to glass. Aged in new charred American oak barrels and finished in old wood, this whiskey features hints of vanilla, allspice, and white pepper. The final product is the result of the hard work of our intelligent, dedicated team who proudly ignore modern trends in the pursuit of a new legacy steeped in the old ways here at Sonoma County Distilling Company.

*Cask Strength Available*
This is California Rye Whiskey.

Grain to Glass is our focus – every level of the production is handled in-house including the mashing and fermentation of grains, direct-fired alembic pot distillation, small barrel aging, and packaging. Through hard work, time-honored techniques, and our ideal location in picturesque Sonoma County, we are California’s premier whiskey distillery.
Promoting the lighter side of the darker spirits, our 2nd Chance Wheat Whiskey presents a typically forgotten grain as the pivotal player in this bright, smooth whiskey. A foundation of unmalted wheat is paired with malted rye that is then twice direct-fire distilled, implementing traditional 16th century techniques to create an experience reflective of our coastal heritage to achieve a gentle, welcoming profile for an easy to enjoy spirit.

*Cask Strength Available*
This is California Wheat Whiskey.

Grain to Glass is our focus – every level of the production is handled in-house including the mashing and fermentation of grains, direct-fired alembic pot distillation, small barrel aging, and packaging. Through hard work, time-honored techniques, and our ideal location in picturesque Sonoma County, we are California’s premier whiskey distillery.
Rye whiskeys have a long and storied history in the United States, and prior to Prohibition, it was our nation's whiskey of choice. Following World War II, however, sales of rye whiskeys went into a protracted slump, a decline that reflected the steady rise in popularity of soft blended whiskies and light mixable spirits. By the 1970s, rye whiskeys had all but disappeared from American bars.

Fortunately that trend has reversed and the bold, exuberant flavors of American ryes have again attracted a broad-based following. It's easy to understand why after a sip or two. They're whiskeys with broad shoulders and a lot of personality, a character no doubt molded from our collective national self-image. A sterling example is Hudson Manhattan Rye Whiskey.

The ultra-premium brand is a small batch whiskey from Tuthilltown Spirit, a farm distillery in Gardiner, New York, in the heart of the Hudson Valley. The first legal pot-distilled rye whiskey to be distilled in the Hudson Valley in over 70 years, Hudson Manhattan Rye is distilled in a traditional copper pot still from whole grain rye and pure spring water. The whiskey is then matured in new charred oak barrels for less than four years and bottled unfiltered. It is hand-filled, capped, waxed and numbered.
Hudson Whiskey

Hudson Manhattan Rye is a 92 proof work of art. The handcrafted whiskey has a deep amber hue, a satiny lightweight body and a wafting bouquet laced with the aromas of spice, toffee, dried fruit and vanilla. The entry is pleasantly spicy and quickly fills the mouth with honey, cherries and the flavor of freshly baked rye bread. The long, spicy finish has a hint of smoke.

Hudson Baby Bourbon is a small batch, single grain whiskey double distilled entirely from 100% New York corn. The bourbon is aged in small—3 gallon—American oak barrels for three months. The unfiltered, 92-proof whiskey has a copper colored hue and a generous bouquet of corn, vanilla, toffee and baking spices. The whiskey finishes long and semisweet.

Those in the market for a fresh, vivacious whiskey experience should sample Hudson New York Corn Whiskey. The small batch whiskey is distilled entirely from New York corn and bottled fresh from the still at an accessible 80 proof. Much of the production run is barrel-aged and eventually becomes Hudson Baby Bourbon.

Tuthilltown also produces the equally engaging Hudson Single Malt Whiskey. It is distilled entirely from malted barley and aged less than four years in fresh charred oak barrels of various sizes. The deep amber/gold whiskey is unfiltered and bottled at 92 proof. The barley malt is highly aromatic, medium-bodied and full flavored with notes of spice, malt and toasted oak.

Rounding out the prestigious Tuthilltown whiskey portfolio is Hudson Four Grain Bourbon. The velvety textured whiskey is distilled in small batches from a mash bill of corn, rye, wheat and barley. It is aged in small oak barrels for less than four years, unfiltered and bottled at 92 proof.
Old Forester

A Signature Moment in the Pursuit of Excellence.

The era of bottled bourbon began with a signature. And that is why our new bottle design features a signature on the label as did the original 1870 bottle. The signature is that of Louisville native George Garvin Brown, a pharmaceutical salesman who recognized the need for a bourbon of consistent high quality. The custom in his day was to ship whisky in barrels and pour it into decanters on the bar. Once it left the barrel, each establishment had the option of diluting the whisky as it wished. To ensure the quality of his bourbon, George Garvin Brown was the first to put it in sealed glass bottles. That way, no one could water down Old Forester or otherwise compromise it. Quite an innovation in 1870! Then George guaranteed its quality with his personal written guarantee and his handwritten signature, which he boldly displayed on the Old Forester label. As America's First Bottled Bourbon, Old Forester owns a unique history within the bourbon category. Since its introduction in 1870, it has been on the market continuously, even during Prohibition, when it continued to be sold for medicinal purposes. It is the only bourbon continuously distilled and marketed by the founding family before, during and after Prohibition.

In the 1800s, bourbon/whisky was sold in bulk to rectifiers, wholesalers, brokers and retailers. Barrels were branded with a distillery or "brand" name. Package stores/druggists bottled their own labels from bulk supplies. Unscrupulous rectifiers, jobbers and retailers would often tamper with the quality and integrity of the whisky in a barrel.

In 1870, George Garvin Brown, a young pharmaceuticals salesman in Louisville, Kentucky, saw the need for a consistently high-quality whisky that met medicinal standards. With $5,500 in saved and borrowed money, Brown and his half-brother started J.T.S. Brown and Bro. They sold Old Forester Bourbon Whisky exclusively in sealed glass bottles to assure its quality. George Garvin Brown ensured the quality of his product with his handwritten guarantee on every bottle.
Old Forester Bourbon Row Series

George Garvin Brown created Old Forester, America’s First Bottled Bourbon, at 322 West Main St., on Louisville’s famous Whiskey Row. In honor of that milestone in bourbon history, Brown-Forman Master Distiller Chris Morris has crafted a tribute – Old Forester 1870 Original Batch – the first craft expression in the Old Forester Whiskey Row Series.

The Whiskey Row Series will honor touchstone moments in Old Forester’s history, through the release of tailored expressions. Old Forester 1870 Original Batch echoes Brown’s original 1870 batching process. Back then, Brown batched barrels obtained from three different distilleries to create a consistent flavor profile. To emulate that process, today Old Forester selects barrels from three different warehouses, with each barrel originating from a different day of production, with a different entry proof and a different age profile.

The three expressions of Old Forester are batched together to craft Old Forester 1870 Original Batch.

This 90-proof bourbon will be minimally filtered, to honor the processes available to George Garvin Brown at that time.

Tasting Notes for 1870 Original Batch
Color: Soft, velvety orange-brown.
Aroma: Clove notes spice up a medley of citrus fruit (orange, grapefruit, blood orange), all softened with a delicate, sweet, floral honeysuckle character.
Flavor: Baking spices (clove, cinnamon, nutmeg) flow into a citrus fruit mix and shortbread sweetness.
Finish: Soft, with lingering fruit and spice character.
Angel’s Envy is, put simply, a new concept in Bourbon making. The brainchild of longtime distiller Lincoln Henderson, each year Angel’s Envy will be released with a new recipe and a new method of manufacture. The inaugural batch — called Expression 10/10 — is already unorthodox. It’s aged in oak and finished in vintage and ruby Port barrels — a practice which I believe is technically “against the law” for a Kentucky Bourbon if one wants to still call it a “bourbon” on the label, which Angel’s Envy clearly does.

Complex and curious, there is traditional vanilla Bourbon character here, but also a lot of chocolate as the spirit develops, plus some coconut notes. It’s not overly woody, and aside from the chocolate notes that raisiny Port character is elusive — perhaps after sampling an endless number of sherried Scotch whiskys, one tends to gravitate toward those flavors. But in contrast, here the wine barrel finish offers a richer, deeper body that sherried whiskys usually don’t have, and one that appears to go smashingly well with Bourbon.

**RYE**: Lincoln had been considering a rum cask finish, and the taste profile of our rye whiskey was a perfect fit. After sampling over 100 rums to find the right flavor to compliment our rye, the team’s decision was unanimous. Our vintage barrels began as small-batch French cognac barrels, which were then used to age and finish Plantation XO Rum. Angel’s Envy Rye Whiskey spends up to 18 months finishing in these Franco Caribbean rum casks, resulting in an immensely complex whiskey. The mingling of raw, spicy and earthy rye with the mellow sweetness of rum finishing creates in an incomparably smooth and drinkable rye, even at 100 proof.
Rittenhouse Rye Bottled-in-Bond

Prior to Prohibition, rye whiskey was our nation's spirit of choice. George Washington distilled rye at his home in Mount Vernon and it was at the center of the Whiskey Rebellion of 1791. Following World War II, Rye whiskeys steadily lost ground to softer blended Scotches, sweeter bourbons and silkier single malts. That trend has fortunately reversed and the bold, exuberant flavors of American rye whiskeys are again attracting a following. So if your whiskey-loving clientele is looking for an unparalleled taste experience, tell them they need look no further than Rittenhouse Straight Rye Whiskey.

Originally launched in 1933 by the Continental Distilling Company of Philadelphia, the brand is now produced by Heaven Hill Distilleries in Bardstown, Kentucky. Rittenhouse is distilled entirely from premium rye in what is referred to as the classic Pennsylvania—or "Monongahela"—style and available at 80-proof or Bottled-In-Bond at 100-proof. In 2007, master distillers Parker and Craig Beam released 32 barrels of Rittenhouse Very Rare Single Barrel Straight Rye Whiskey; an exquisite, 21-year old spirit individually selected from Heaven Hill's vast reserves of aging whiskey. Bottled in its natural state, it has a generous, spicy bouquet and a huge initial entry that immediately fills the mouth with an array of delectable fruity, peppery and toasted oak flavors. The extended finish is warm and satisfying.

Much like the landmark first release, the 23-year old version of Rittenhouse Very Rare Single Barrel Straight Rye is lush, rich and full-bodied. The extraordinary whiskey is bottled unfiltered at 100-proof. These must be the whiskeys they drink in heaven.
Templeton Rye

- Mash bill: 95% high-quality Rye (winter & spring rye grains), 5% malted Barley.
- Proprietary yeast culture propagated in-house and developed exclusively for whiskey production.
- Double distilled in a short column then in doubler kettle/pot still in Indiana.
- Aged 4 years in American Oak Barrels – sourced from Missouri – are charred for 55-60 seconds for a #3 level char.
- Barrels are stored six levels high in the rick house.
- Small Batch – 15 barrels blended at a time.
Monkey Shoulder
Vatted Malt Scotch Whisky

One of the most requested Scotch blends has finally arrived in the U.S! Monkey Shoulder is more than a cute bottle – though those monkeys sure are adorable – it's an all-Speyside vatting with no grain whisky. It earns its description as a "triple malt," containing Balvenie, Glenfiddich, and Kininvie malts. Finished in Used Bourbon Barrels.
Teeling Irish Whiskey
Small Batch

Our Flagship Irish whiskey and our attempt to create the most interesting Blended Irish whiskey. This small batch bottling consists of hand selected casks which are given further maturation in ex- Flor De Cana rum barrels imparting extra character and smooth flavor unique to Irish whiskey. By bottling at 46% with no chill filtration completes an Irish whiskey of true character.

NOSE
An inviting nose where vanilla and spice dances with bright sweet notes of Rum.

TASTE
While being very approachable the influence of the rum cask and higher percentage alcohol creates a unique smooth, sweet, slightly woody marriage that sparkles on the tongue.

FINISH
Slightly moorish, sweet spice finish complimented by woody undertones.
Teeling Irish Whiskey Small Batch

Grain Mashbill
- 45% Malted Barley – This comes from the Malting House of Ireland
- 55% Maize – Ireland doesn’t produce high quality maize, thus this comes from French (this is the same for all whiskey producers in Ireland)

Water:
- Comes from a natural water reservoir on top of a local hill called Slieve naGloc which translated into English means Stone Mountain.

Fermentation:
- S.cerevisiae strain manufactured by Kerry Biosciences called M-strain
- Fermentation is for 48-60 hours
- The yeast is very fast acting with some esters (banana, tropical fruit) produced

Distillation:
- Barley: Traditional Copper Pot Stills – Double Distilled, but slowly, allowing for a lot of reflux producing a smooth yet flavorsome spirit – Distilled to circa 66%
- Maize: Column Still – Triple Distilled producing a smooth and sweet spirit – Distilled to 96% and deionized water from Slieve naGloc added and filled into cask at 69%.

Ageing:
- Malted Barley: 6-8 years in ex-Bourbon Barrels – this takes some of the impurities out of the original spirit and knocks off the rough edges of the whiskey while providing color and imparting vanilla and honey like sweetness to the whiskey
- Maize: 4-6 years in ex-Bourbon Barrels – this takes some of the impurities out of the original spirit and knocks off the rough edges of the whiskey while providing colour and imparting vanilla and honey like sweetness that compliments the underlying sweetness from the maize

Secondary Finish
(We prefer to say “marrying process” as the two different types of whiskey are blended together and then allowed to marry together for the 6 months in the Rum barrels):
- 6 months in Flor De Cana 7 year old Rum Barrels – Rum barrels have been previously used 3 times – We choose South American rum barrels as we find Caribbean Rums are too sweet and if used allows the molasses sweetness to overpower the underlying subtle flavors but by using South American Rum barrels it imparts sweetness but also a more dry fruit extra layer that in our opinion doesn’t over power but compliments the original whiskey flavors.
- Flavor – Dried Raisin/Fruit from rum barrel
Teeling Irish Single Grain Whiskey

Teeling Single Grain Details

Grain Mashbill –
- 95% Maize/Corn – Ireland doesn’t produce high quality maize thus this comes from French (this is the same for all whiskey producers in Ireland)
- 5% Malted Barley – This comes from the Malting House of Ireland.

Water:
- Our water comes from a natural water reservoir on top of a local hill called Slieve naGloc which translated into English means Stone Mountain).

Fermentation:
- S.cerevisiae strain manufactured by Kerry Biosciences called M-strain
- Fermentation is for 48-60 hours
- The yeast is very fast acting with some esters (banana, tropical fruit) produced

Distillation:
- Maize - Column Still – Triple Distilled producing a smooth and sweet spirit – Distilled to 96% and deionised water from Slieve naGloc added and filled into cask at 69%.
- Barley - Traditional Copper Pot Stills – Double Distilled but slowly allowing for a lot of reflux producing a smooth yet flavorsome spirit – Distilled to circa 66%.
- Bottled at 46% ABV with no Chill Filtration

Ageing:
- Exclusively fully matured in California Cabernet barrels for at least 4 years
Teeling Irish Whiskey
Single Grain

One of only a handful of Single Grain bottling's in the world. Made through the combination of unique ingredients, predominately maize/corn, and the modern technique of column distillation producing an exceptionally clean smooth and sweet Irish whiskey.

To add a depth of character Teeling Single Grain is exclusively fully matured in Californian Cabernet Sauvignon wine barrels. This creates very distinctive rich amber color while imparting strong spicy notes and lush red berries and grape flavors.

Like all the Teeling whiskeys it is bottled at 46% with no chill filtration allowing for all the natural flavors of the whiskey to be retained.

Color - naturally dark copper "berry" red
Nose- spicy with fruit notes intermingling with an underlining sweetness
Taste- strong spice at the start evolving into rich red berries fruit and drying tannin at the end.
Finish- dry finish dominated by wood and spice.
Cognac & Brandy
Delamain Cognac

Delamain is a producer of Cognac based in Jarnac, France. Delamain was founded by James Delamain who was born in Dublin Ireland and married to Isaac Ranson’s daughter Marie Ranson 24 November 1762. The company does not produce any VS or VSOP grade cognac, instead its entry level offer is already a 25-year-old XO (Pale & Dry).
With the benefit of a gifted expertise inherited from their history, Jérôme and Lilian TESSENDIER, fourth-generation Cellar Masters continue to develop the company and bring in turn an exemplary know-how to the Art of blending, which they devotedly practice together. Their complementary vision and scientific approach of tasting allow them to perfect a collective work resulting into an inimitable style imparted to the House’s product.

From the great variety of eaux-de-vie produced, Jérôme and Lilian subtly blend with feelings and emotions, step by step, up to three hundred eaux-de-vie each year to create one outstanding Cognac, whose rarity is only exceeded by its distinctive originality.

A unique style, a unique mind, a unique signature, preserved by Jérôme and Lilian such as guardians of the history and longevity of this beautiful Maison TESSENDIER.
Cognac Tesseron
Cognac Tesseron

Cognac Tesseron has been producing and distilling Cognacs since 1905 and selling off aged stocks to the negociants. In 2000 proprietor Alfred Tesseron made the decision to create his own brand and use the house’s vast stocks of “paradis” to produce extremely well-aged XO Cognacs only.

Tesseron produces a portion of the base wines used for distillation from their estate vineyards, composed primarily of Ugni Blanc, with small percentages of Colombard and Folle Blanche. The base wine is low in alcohol (9-10%) and high in acidity. All of the house’s Cognacs – including their estate vineyards – come from the most prestigious Petite and Grande Champagne subregions, with high proportions of chalk and limestone in the soils. A very small portion of Lot 90 Séléction comes from Fins Bois (less chalk & limestone, more clay in soils).

Tesseron distills the wines on the lees (“sur lies”) in the estate’s own double alembic still in the capital of the Cognac region, Châteaneuf-sur-Charente. In the first and second distillations (over 2 days), only the hearts are retained – the heads are discarded, and the tails are separated, re-distilled separately to isolate yet more hearts. At this point the spirit cools down to about 60% alcohol. The distillation process must be complete by March 31 following the harvest; at this point the aging process begins.

By law, minimum aging for XO Cognacs is 6 years; Tesseron ages the Lot 90 for 15 years before bottling! Lot 76 ages for an average of 30 years, Lot 53 for 50 years, and Lot 29 is a 100 year old Cognac (30% of the current bottling is 1906 vintage)! Tesseron ages its Cognacs entirely in Limousin oak, which with its looser grain produces more ageworthy Cognacs with finer tannins. “Sur lies” distillation and aging also produces more complex and smooth Cognac. After 6 months in new Limousin oak, the spirits are racked into older, large Limousin oak casks for extended maturation. Small quantities of water are added over the years. This, coupled with evaporation, reduces alcohol levels by up to 4-5% annually while aging in cask.

After aging for a maximum of 80-100 years in oak in Tesseron’s numerous “Paradis,” or very humid aging vaults scattered through town, the Cognacs are racked into glass demijohns for further aging and preparation for bottling. The humidity in the cellars helps prevent evaporation of water and thus keeping alcohol levels in balance.
Germain-Robin Brandy

Brandies are spirits distilled from fruits: pears, apricots, cherries, grapes. Brandies range from well-known types such as cognac and Armagnac to obscure fruit eaux-de-vie produced in the Black Forest of Germany. Germain-Robin is a brandy distilled in California on a cognac still using unusually high quality table wine grape varietals.

Our distilling wines from very high-quality varietal Mendocino grapes, then put them through the still using the best traditional craft methods. These world-class grapes give us rich flavor, yet the brandy remains subtle and delicate. The flavors are purer, cleaner and more genuine – no need for the oak flavoring, sugar, and caramel that European producers add to make up for their more neutral grapes, their harsher alcohols, and their use of huge aging tuns.

Germain-Robin brandies have no alcoholic roughness. People tell us that they never enjoyed brandy/cognac/armagnac before they tried Germain-Robin – a tribute to the purity, delicacy, and outstanding flavor we take pride in.

Germain-Robin was the first distiller to make serious use of fine grape varietals normally used only for good table wine. It's a given that sauvignon blanc wine is markedly different from pinot noir wine; when these wines are concentrated by distillation, the resulting brandies have unusually distinctive flavors and aromas. A barrel of brandy distilled from pinot noir requires six tons of grapes, so that the cost of grapes and vinification exceeds $10,000 per barrel.
Germain-Robin Apple Brandy

Apple brandy is in limited production, some 250-300 cases each year. We distill and cellar each apple cultivar (ever heard of Black Twig, Ribston Pippin, or Wickson?) separately if possible, blending the brandies when they have had time to fully develop their individual qualities. The blend includes distillates ranging in age from 6 to 15 years, some of it coming, solera style, from a reserved portion of the previous year’s release. Descent to bottling proof is with filtered rainwater.
Pisco Porton

Pisco Porton is handcrafted using centuries-old distilling methods in combination with new technology to create a mosto verde pisco made from a blend of grapes that is of superior quality and true to Peruvian tradition. To preserve the full character of the grapes, Pisco Porton uses the mosto verde method of distilling from a partially fermented grape juice known as must. Our pisco is never adulterated with water or artificial flavors. What is in the glass is pure and natural.

Johnny Schuler, Pisco Portons' Master Distiller, has written two books on pisco. For decades, Schuler has been Peru's pisco ambassador, traveling around the world to educate industry professionals and the public alike about the spirit. He speaks regularly at wine and spirits events, and judges tasting competitions such as the prestigious Concours Mondial de Bruxelles. Schuler helped set the standards for pisco quality and production as a member of INDECOPI, an organization that protects consumer rights and monitors fair business practices in Peru. Any spirit seeking official designation as a Peruvian pisco had to be tasted and approved by Schuler. He is currently a member of the Comision Nacional del Pisco (CONAPISCO) and was a founding member of the National Tasters Guild of Peru, for which he served as president for 17 years. Schuler also hosts Por Las Rutas del Pisco, a TV show about the making and enjoyment of pisco.
Vermouth & Liqueurs
FERNET -BRANCA
• The World’s #1 “Digestivo” with more than 2 million cases sold per year - the 13th largest global brand.
• An all natural, aromatic bitter made of over 40 herbs, spices and roots from 4 continents.
• Herbs like myrrh, peppermint oil, chamomile, and Saffron give Fernet-Branca its bold taste.
• The herbs, spices and roots are soaked up in alcohol and then centrifuged. The infusions settle for 1 month until blended, then filtered.
• The blend is then aged for 12 months in Slovenian oak barrels to mellow.
• Created in 1845 by Bernardino Branca, a self-taught alchemist, who designed it to help settle the stomach.
• The medicinal nature of Fernet-Branca kept it in circulation during Prohibition.
• Largest single buyer of Saffron in the world (most expensive spice by weight).
• 93 Points Beverage Tasting Institute - review-awarded Gold Medal
• Contains no flavorings, colorants or artificial additives.

BRANCAMENTA
• Brancamenta is an half-bitter liqueur considered one of the trendiest Italian drinks.
• A proprietary blend of the same mix of herbs, spices and roots used to produce Fernet-Branca
• Brancamenta’s unique and fresh taste is derived from the addition of Piedmontese peppermint, the most refined mint available.
• Brancamenta was created in 1960 as a mint-flavored expression of Fernet-Branca.
• The liquor was inspired by the famous opera singer Maria Callas who used to drink Fernet-Branca with a splash of mint syrup.

PUNT E MES
• 14 herbs transform Punt e Mes from its initial white wine base to its final product.
• One of the most popular vermouths in the world.
• Unlike other vermouths with a sweet finish, Punt e Mes offers a beautifully bittersweet flavor and aromatic perfume.
• In 1870 in Piedmont Italy a stock exchange agent takes a break in his day for a drink. The bar he stops at belongs to Antonio Benedetto Carpano, a now legendary Italian distiller for his creation of the first vermouth.
CARPANO ANTICA FORMULA
• World’s first commercial red vermouth, created in Turin by Antonio Carpano in 1786.
• A blend of different grapes varietals from Sicily and Emilia Romagna: Trebbiano, Chardonnay and Cortese.
• Distinguished from other sweet vermouths by its hint of vanilla and notes of spices dried fruit, dates, and orange rind.
• Top mixologists use Carpano in Manhattans, Negroni’s, and Americano’s.
• Replica of the original 18th century label 1 liter bottle.
• 96 points – Anthony Dias Blue / World Spirits Competition – Double Gold
• Available in 375ml Bottles

CARPANO BIANCO
• From the Branca family, a 200-year old white vermouth handcrafted in small batches from the finest ingredients.
• A maceration of more than a dozen herbs and botanicals (including artemisia, fennel, thyme, ginger, cloves, chamomile and coriander) in a white wine base with just a touch of sugar.
• White grape varieties (Trebbiano, Chardonnay, Cortese) come from Sicily and Emila-Romagna.
• 14.9% ABV so light, crisp and refreshing
• Taste is subtly sweet, rich and velvety with fresh floral flavors met by smooth vanilla and a hint of bitterness on the finish.

CARPANO DRY
• The newest vermouth innovation from the legendary maker.
• Drier flavor is achieved because of a lower sugar content than other types of vermouth.
• Tastes of absinthe grown in the Italian mountains, and an herbaceous plant from Crete, Cretan Dittany, give this product its typical flavor
Carpano Antica

Carpano Antica Formula is made from the Carpano Distillery's "ancient formula" for (red) sweet vermouth. Carpano Antica Formula is sought after because of its heritage, packaging and refined taste. It is distinguished from other sweet vermouths by its hint of vanilla flavor and aroma. The authentic nature of this vermouth is enhanced by using copies of the original 18th Century label and bottle, with the traditional cork and red seal.
Carpano Bianco is an exquisite Italian vermouth expertly handcrafted in small batches from the finest ingredients. Similar to their "Antica Formula", the Bianco is also made from the same 30 mountain herbs. However, the base hillside wine is made from extra matured grapes and no caramel or color was added. Little less in alcohol compared to the "Antica Formula", the Bianco is crisp and complex with delicate notes of citrus, vanilla, baking spice, dried apricot, raisin, date and orange peel. Enjoy as an aperitif over ice, or use it in a broad array classic or modern cocktails.
Carpano Dry vermouth

Carpano Dry has its origins in a traditional recipe enriched with the experience of Distillerie Branca through their choice and use of raw materials, their respect and regard for tradition through innovation and with the contribution of Luca Gardini, many times World Sommelier champion.

ORIGINS
“Carpano Dry” is the name of the new Carpano vermouth. It has a drier taste and a lower sugar content than the other vermouths. The product has its origins in the history of Carpano, enriched with the experience of the Branca brand in the choice and use of the raw materials. Indeed, the most valuable Italian wines are chosen to make this vermouth, helping the finished product to maintain its organoleptic properties for a long time, thanks also to the purification and standardization stages and rigorous quality controls.

DISTINCTIVE INGREDIENTS
Among the officinalis plants, the wormwood used in the Carpano products is grown in Italy and gathered in unpolluted mountainous areas making it more expensive due to the difficulty in to procuring it and its popularity among producers. One particular ingredient of Carpano Dry is Dittany of Crete: a herbaceous plant from the island of Crete which gives the product the typical sapidity so valued by barmen.

Carpano Dry is identified by its distinctive quality ingredients that, like the other Carpano products, characterise the most well-known cocktails, thanks to the prestige of the “First Vermouth”.

ORGANOLEPTIC CHARACTERISTICS

Carpano Dry is a clear coloured vermouth, yet vibrant and bright like platinum. And just like platinum, Carpano Dry maintains its characteristics over time, thanks to the distinctive ingredients in its recipe and the quality of the Fratelli Branca Distillerie production processes.

Its aroma is characterised by a balanced and well-structured, yet not overwhelming richness of scents: candied fruit, spices, coriander, incense, lemon essential oil.

It is the “winey”, slightly acidic taste of the Vermouth that comes through initially, followed by an interesting fresh, balsamic note which lingers as an aftertaste: citrus fruits and green apple.
Carpano Punt e Mes

Punt e Mes dates to around 1867 and is simultaneously amongst the bitterest and sweetest of vermouths. Punt e Mes is a rare example of a “vermouth amaro,” or “vermouth con bitter,” a style of vermouth with extra bitters added. Adulterating Vermouth di Torino with bitters or vanilla flavoring—almost like a cocktail—when drinking it is an Turinese custom almost as old as vermouth itself; this style has bitters built-in. Although it is not typically described or marketed as such, Punt e Mes can be thought of as a bottled vermouth cocktail. Punt e Mes is Carpano's top-selling vermouth.
Fernet Branca

In America, sweet is good and bitter is bad. Why this is so, is not clear, though I venture to say it has something to do with our diets. Americans consume an enormous amount of sugar, more, perhaps, than any other people on earth. Living in New York City, I meet a good number of persons from foreign nations. When I bring up the subject, they all agree- American food tends to be sickly sweet. (As an aside, maybe this habit of wolfing down outrageous amounts of white sugar has something to do with the high rates of obesity and diabetes, particularly in children). In short, our palates have been contracted such that we seem to only enjoy that which is saccharin. And this is a shame.

Which brings us to Fernet Branca and Branca Menta. These are bitter Italian liqueurs, throwbacks to the late 19th century. As you've likely heard, Coca-Cola, which was created in the 1870s, was initially conceived as a health tonic. It was supposed to cure nervousness, sick stomach, body aches, melancholy, and a host of other ills. To this day, the Coca-Cola formula is a guarded secret, consisting of an assortment of herbs from foreign lands (though it's been almost 100 years since they took the cocaine out of it).

In this way, Fernet Branca is similar. It is a liqueur that consists of alcohol and some 40 herbs, including the currently popular St. John's wort. Branca has long been recommended as hangover cure and I myself can tell you that it works. Branca straight up is intensely bitter and quite medicinal and herbal. I recommend that you drop a shot of it into 8 ounces of any cola, add ice, and drink up. You'll feel terrific in short order. Sure, Fernet Branca is 80 proof, so you are getting a belt of alcohol, but the high is much different from any other alcohol I've tasted. Fernet Branca gives you the sense that life is great (which it is) and that you are robust and healthy- so healthy that you might feel like you would like to go for a twenty mile jog or perhaps rearrange your furniture- alone. Fernet Branca is terrific, a classic that no bar should be without, and I highly endorse it as both a hangover cure and a drink to sip after a hard day at work or when you are out on the town.
Branca Menta

Branca Menta is the mint version of Fernet Branca. It's too 40% alcohol and has a very firm herbal, bitterness, but it is supplemented by an intense mint scent. Like Fernet Branca, you can drink it mixed with cola. Or, you can serve it straight on ice. Once it is chilled and slightly watered down, you can either sip it or knock it back in one shot. Either way, it has an icy, crisp taste that is quite refreshing and will also give you a bit of that magic Branca high.
Gancia Americano

Born while experimenting with Vermouths, made by Gancia from 1866 to 1896

• The ancestor of Americano «grandfathers» was Vermouth Amaro (i.e. ‘bitter’) which was first made in the 1880’s
• The « Vermouth Americano» was originally white colored: based on white moscato grapes, herbs and spices harvested locally or arriving from Italian colonies (bitter orange, cinnamon, wormwood, cloves, sandalwoods, cinchona)

• The cocktail ‘Americano’ was first served in the 1860’s in Northern Italy
• The name of the cocktail came to be called Americano because American expats who spent time in Italy during the early 1900’s had taken a liking to the cocktail.
• Served before dinner (as an aperitif) to cleanse the palate and awaken the appetite
St. George Absinthe Verte

BRAND POSITIONING
• The first American made absinthe since the ban was lifted in 2007

INGREDIENTS
Base – Chardonnay brandy
Botanicals (10)
  Wormwood   Meadowsweet   Lemon balm
  Basil       Mint          Tarragon
  Fennel       Star anise
  Hyssop      Stinging nettles
• Star anise, fennel and wormwood are macerated in Chardonnay brandy
• The mixture is then distilled
• The resulting distillate is then infused with the remaining botanicals

TASTING NOTES
• Rich and viscous on the palate – even at 120 proof
• Opens with spicy, black licorice
• Evolves into citrus and grassy profiles with a dose of sarsaparilla
Emile Giffard was a pharmacist before he was a distiller. It started in 1885, when the scorching heat of the summers in France inspired him to create something that would cool and refresh his clientele. Lucky for them (and for us), Emile was also a gourmand, and began researching the digestive properties of mint as he embarked on his endeavor. Using steam distillation of Mitcham peppermint, Emile created a liqueur that was as delicious as it was refreshing. Giffard Menthe Pastille, named after the French candies at the time (the name translates to “mint drop”), found instant popularity with the locals. Emile promptly turned his pharmacy into a distillery and established the “tradition and quality” for which Giffard is known worldwide. This was only the beginning.

For four generations, and over a century later, the Giffard family continues Emile’s tradition, using the finest ingredients and time-tested methods to create their liqueurs. Today, the catalog includes over 60 liqueurs and 65 syrups, but the care taken to create and produce each one remains the same.
Biggalet China-China Amer

China-China is an amer produced by the Bigallet Distillery. Amer is the French version of amaro, meaning “bitter.” An amer is a bitter digestive liqueur often enjoyed after meals.

The high orange note present in the amer - its recipe dating to 1840 – comes from a process of three distillations of orange peel macerations. To get the unique flavor, Bigallet uses sweet oranges from Valencia and bitter oranges from the former Dutch island colony of Curaçao. The distillation process is three-fold:

1. **Maceration/Distillation #1:** orange peels are set in neutral spirit (maceration), rested for one month, and the infusion is then distilled;
2. **Maceration/Distillation #2:** more orange peels are then set in the first distillation (second maceration), rested for one month, and the infusion is distilled again;
3. **Oil removed/Maceration/Distillation #3:** after the second maceration/distillation, the liquid is set in tanks to allow some of the bitter oils to separate and be removed. Finally, there is a third maceration and distillation to achieve the final orange distillate.

The other aromatic ingredients in the China-China include anise, cinchona, gentian, clove, and other spices. Caramel coloring is then added to get the deep brown hue.
St. Germain Elderflower Liqueur

St. Germain (pronounced San-Jer-Man) is an all-natural elderflower liqueur produced in France. Prior to its recent release elderflower cordial or syrup made of frozen flowers was the only option for cocktails calling for the herb. This is because the flower is delicate and tends to lose its fragrance when processed. St. Germain bypasses that problem by processing the fresh, handpicked blossoms as soon as they are (reportedly) biked down from the Alps.
Craft Well (CDP) Program

<table>
<thead>
<tr>
<th>Alcohol</th>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vodka</td>
<td>Reyka</td>
<td>$17.50*</td>
</tr>
<tr>
<td></td>
<td>Hangar One</td>
<td>$21.73</td>
</tr>
<tr>
<td></td>
<td>Tito's</td>
<td>$19.99</td>
</tr>
<tr>
<td></td>
<td>Aylesbury Duck</td>
<td>$17.60</td>
</tr>
<tr>
<td></td>
<td>Damrak</td>
<td>$16.95</td>
</tr>
<tr>
<td></td>
<td>Martin Miller’s</td>
<td>$20.36</td>
</tr>
<tr>
<td></td>
<td>Ford’s Gin</td>
<td>$20.60</td>
</tr>
<tr>
<td></td>
<td>Cana Brava</td>
<td>$20.60</td>
</tr>
<tr>
<td></td>
<td>Flor De Cana</td>
<td>$12.50</td>
</tr>
<tr>
<td></td>
<td>Old Forester</td>
<td>$15.10</td>
</tr>
<tr>
<td></td>
<td>Buffalo Trace</td>
<td>$18.10</td>
</tr>
<tr>
<td></td>
<td>Larceny</td>
<td>$19.99</td>
</tr>
<tr>
<td></td>
<td>El Charro Blanco</td>
<td>$11.65</td>
</tr>
<tr>
<td></td>
<td>Pueblo Viejo</td>
<td>$15.73</td>
</tr>
<tr>
<td></td>
<td>Famous Grouse</td>
<td>$17.13</td>
</tr>
<tr>
<td></td>
<td>Giffard Triple</td>
<td>$22.55</td>
</tr>
<tr>
<td></td>
<td>Creole Shrubb</td>
<td>$20.00</td>
</tr>
<tr>
<td></td>
<td>Cognac Park</td>
<td>$27.48</td>
</tr>
<tr>
<td></td>
<td>Maison Rouge</td>
<td>$16.09</td>
</tr>
<tr>
<td></td>
<td>Germain-Robin</td>
<td>$32.00</td>
</tr>
<tr>
<td></td>
<td>Carpano/Dry</td>
<td>$21.90/14</td>
</tr>
</tbody>
</table>

*Note: Prices are subject to change.
High-End Well (CDP) Program

- **Vodka:**
  - R. Standard $17.70
  - Reyka $17.50
  - Tito’s $19.99

- **Gin**
  - Bombay $18.58
  - Sapphire $27.06

- **Rum**
  - Bacardi $12.83

- **Whiskey**
  - Jack Daniels $25.98

- **Tequila**
  - Cazadores $26.06
  - Herradura $21.33

- **Scotch**
  - Dewar’s $22.98

- **Cordials:**
  - Cointreau $24.25

- **Vermouth**
  - Carpano Antica $21.90
• Art in the Age Organics, Los Angeles, CA
  • Malahat Rums, San Diego, CA
  • 86 Spirits Company, Ukiah, CA
• Germain-Robin, Redwood Valley, CA
• Low Gap Whiskey, Redwood Valley, CA
• Russel Henry Gins, Redwood Valley, CA
• DSP CA 162 Vodkas, Redwood Valley, CA
• Hanson of Sonoma Vodka, Sonoma, CA
• Sonoma County Distilling Company, Sonoma, CA
  • Hangar One, Alameda, CA
  • St. George Spirits, Alameda, CA
  • Chareau Aloe Liqueur, Alameda, CA
  • Napa Valley Distillery, Napa, CA
• Ventura Limoncello Company, Ventura, CA
Map of Distilleries

- Germain-Robin, Low Gap, Russel Henry, DSP 162, 86 spirits co
- Napa Valley Vodka
- Hanson of Sonoma, Sonoma County Distilling
- St. George, Hangar One, Chareau Aloe
- Ventura Limoncello
- Art in the Age
- Malahat Rum