CRAFT & LUXURY

Young's Market Company™

2018
VOLUME 2

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VOLUME 1 | ISSUE 1

Young's Market Company™

ABOUT

Founded in 1888, Young's Market Company is the premier distributor of wines, spirits, and select beverages in the western United States. Young's employs more than 3,000 people and operates in 10 states: Alaska, Arizona, California, Hawaii, Idaho, Montana, Oregon, Utah, Washington and Wyoming. Young's is committed to representing client partners with professionalism, adding value to customers, creating a culture of respect among employees and having a positive impact on people's lives in the communities where Young's operates.

FOLLOW US ON SOCIAL MEDIA:
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WEST SACRAMENTO
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CRAFT & LUXURY

DEAR VALUED CUSTOMERS

For nearly 130 years, Young's Market Company has strived to be the leader in distribution of world class wine, spirits and select beverages, and we have a storied history and strong reputation as a premier brand building distributor partner to our valued clients.

In 2010, we introduced our initial Craft Spirit Specialist team, and it was considered slightly ahead of its time. Our strategy was to put a spotlight of focus on the emerging craft and artisanal spirits movement, and Young's quickly became the leader in this capability. We became a model organization of execution excellence and built a growing portfolio of selected brand propositions that are best in class. The Craft & Luxury Spirit Specialist team expanded in 2013, and again in 2016, and we built this important, fast-growing segment of the business to unprecedented levels of success.

We are proud and privileged to represent such a special portfolio of authentic, innovative and cutting-edge brands. This reference booklet is dedicated to our valued customers and client partners, and we hope you find this extremely useful in exploring our dynamic craft and luxury spirits portfolio, as we would not be able to build these brands and provide consumers what they are seeking without your support.

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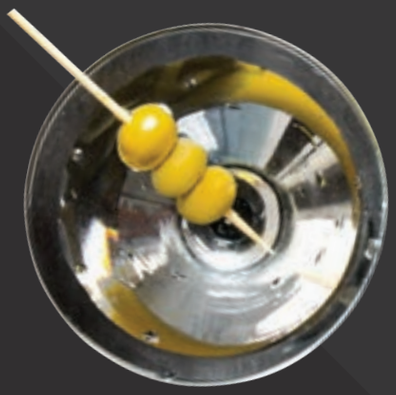
VODKA



ABOUT VODKA

VODKA is an alcoholic drink that gets its name from “Voda,” the Slavic word meaning “water.” Vodka is created during the distillation process of fermented grains, potatoes, or other food items containing fermentable sugars. Often, vodka is served neat – an industry term indicating that the vodka is not mixed with ice or any other liquids that could dilute it. It is often served chilled, especially in countries like Iceland, Poland, Russia and Sweden. Vodka occasionally comes in different flavors and can be served in a variety of mixed drinks and cocktails.

When vodka is produced in the US, it is filtered through activated charcoal or by using other methods, either during the distillation process or once distillation has been completed. The charcoal works to eliminate any aroma, flavor or color that should not be in the final product. Outside of the US, vodka may have some flavor, color or aroma. If the vodka is to be sold flavored, a flavoring agent is added to the distilled vodka. Vodka is distilled to a high proof, at or above 95 percent alcohol by volume (ABV), or to 190 degrees to eliminate congeners, or undesired substances, from the vodka.

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AYLESBURY DUCK
VODKA

86 SPIRITS COMPANY
1 LITER 708920

Winter Wheat Vodka, distilled in 3 separate continuous copper plated columns. Made from soft winter wheat from the Canadian Rockies and well water from Mendocino County.

CRATER LAKE RESERVE
VODKA

BENDISTILLERY
750 ML 49327

Filtered a minimum of 100 times through charcoal, crushed lava rock, and oak. Only 1-2 batches made per year. This vodka is produced in Bend, Oregon using all natural grain.

CRATER LAKE
VODKA

BENDISTILLERY
1 LITER 140328

Gluten-free Vodka from a corn distillate. Filtered a minimum of 10 times through charcoal, crushed lava rock and oak, which mimics the way the local water is purified naturally.

CRATER LAKE HAZELNUT
VODKA

BENDISTILLERY
750 ML 146928

Crater Lake Vodka infused with fresh-brewed coffee and hazelnuts. The coffee is fair trade from a local roaster. Sweetened with real cane brown sugar and no corn syrup.

CRATER LAKE PEPPER
VODKA

BENDISTILLERY
1 LITER 140318

Crater Lake Vodka infused with five different peppers (red and yellow bells, Anaheim, serrano and habanero peppers). Flavor is a balance between sweet and hot peppers.

BRECKENRIDGE
VODKA

BRECKENRIDGE DISTILLERY
750 ML 47725

Mash Bill is 100% Sweet Corn. Distilled five times to 194 proof. Filtration through Coconut Shell Charcoal. Bottled at 80 proof with Colorado Spring Water in Beckenridge, Colorado.

CHARBAY BLOOD ORANGE
VODKA

CHARBAY
750 ML 633320

Blood Oranges are organically grown in Central CA. Charbay Clear Vodka is column distilled once from corn and rye (and is the base of all Charbay Flavored Vodkas) to 192 proof.

CHARBAY CLEAR
VODKA

CHARBAY
750 ML 633321

Charbay Clear Vodka is column distilled once from corn and rye (and is the base of all Charbay Flavored Vodkas) to 192 proof. Cut with super pure water “4 ppm” to 80 proof.

CHARBAY GREEN TEA
VODKA

CHARBAY
750 ML 633322

Green Tea Source: 3 types of tea from China. Charbay Clear Vodka is column distilled once from corn and rye (and is the base of all Charbay Flavored Vodkas) to 192 proof.

CHARBAY MEYER LEMON
VODKA

CHARBAY
750 ML 633323

Meyer lemons are organically grown in Central CA. Charbay Clear Vodka is column distilled once from corn and rye (and is the base of all Charbay Flavored Vodkas) to 192 proof.

CHARBAY POMEGRANATE
VODKA

CHARBAY
750 ML 633324

Pomegranate are organically grown in Central CA. Charbay Clear Vodka is column distilled once from corn and rye (and is the base of all Charbay Flavored Vodkas) to 192 proof.

CHARBAY RUBY RED GRAPEFRUIT
VODKA

CHARBAY
750 ML 633325

Ruby Red Grapefruit from Rio Star Ruby Reds, Texas. Charbay Clear Vodka is column distilled once from corn and rye (and is the base of all Charbay Flavored Vodkas) to 192 proof.

DSP CA-162 CITRUS HYSTRIX
VODKA

CRAFT DISTILLERS
750 ML 764321

An infusion of lime from the leaves and fruit of the Malaysian limau purut, biodynamically grown in the Central Valley of California. Brought to proof with filtered rainwater.

DSP CA-162 CITRUS MEDICA
VODKA

CRAFT DISTILLERS
750 ML 764322

An infusion of citron from the beautifully fragrant Buddha's Hand, biodynamically grown in the Central Valley of California. Brought to proof with filtered rainwater, produced in Ukiah.

DSP CA-162 CITRUS RETICULATA
VODKA

CRAFT DISTILLERS
750 ML 764323

An infusion of tangerine and their tasty cousin the tangelo, biodynamically grown in the Central Valley of California. Brought to proof with filtered rainwater, produced in Ukiah.

FUGU
VODKA

CUTWATER SPIRITS
1 LITER 590510

Distilled from grain and filtered 15 times through carbon, two times through micro purity filters and an additional 15 times through carats of gem quality faceted white diamonds.

VODKA MANUFACTURING

Today, most vodka is distilled from grains, such as yellow or white maize, wheat, barley or rye. However, vodka can be produced from any type of starch- or sugar-rich plant material. Some vodka is also made from sugar beets, soy beans, potatoes, grapes, carrots or pulp-processed wood. If vodka is made from potatoes or grains, enzymes are added to the mash to break down carbohydrates and turn them into fermentable sugars for distillation. If vodka is produced using fruit, there is no need to add enzymes because fruits contain natural sugars. Top quality vodka is considered to be that made from rye or wheat.

Outside of the US, in European countries like Poland, vodka production occurs

using fermentation with a solution of yeast and sugar. European countries are currently fighting to unify the method of vodka production. Some countries insist that vodka distilled from potatoes and grains should be classified as true vodka, as it follows the more traditional methods of vodka distillation.

PREPARATION & DISTILLATION

When preparing grains and grain mixtures for distillation, grains are heated until boiled. Then, the heat is decreased slowly, leaving the material to cool down over time. The same preparation process is used for maize and potatoes once they have been cleaned.

After the mixture cools, it is placed into an airtight container and left to ferment over a period of three to five days.

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FUGU HABANERO

VODKA

CUTWATER SPIRITS
750 ML 590523

Distilled from grain and infused with fresh habanero peppers. Filtered 15 times through carbon, two times through micro purity filters and 15 times through faceted white diamonds.

FUGU HORCHATA

VODKA

CUTWATER SPIRITS
750 ML 590524

Blended with cinnamon, rice and vanilla. Filtered 15 times through carbon, two times through micro purity filters and 15 times through faceted white diamonds. San Diego distilled.

HANSON OF SONOMA ORGANIC ESPRESSO

VODKA

HANSON'S SPIRITS
750 ML 45523

Handmade from grapes in Sonoma, California. Complex, balanced, with a lasting finish. Certified Organic, Gluten-free, Non-GMO. Infused with organic roasted coffee.

HANSON OF SONOMA ORGANIC GINGER

VODKA

HANSON'S SPIRITS
750 ML 45526

Handmade from grapes in Sonoma, California. Complex, balanced, with a lasting finish. Certified Organic, Gluten-free, Non-GMO. Infused with real, fresh, organic ginger.

HANSON OF SONOMA ORGANIC MANDARIN

VODKA

HANSON'S SPIRITS
750 ML 45524

Handmade from grapes in Sonoma, California. Complex, balanced, with a lasting finish. Certified Organic, Gluten-free, Non-GMO. Infused with fresh mandarine peel.

HANSON OF SONOMA ORGANIC STRAIGHT

VODKA

HANSON'S SPIRITS
750 ML 45521

Small-batch, handmade, Sonoma Valley Distillery. Hanson family owned and operated Vodka from Organic grapes. Distilled in a pot and column, 50 plate still.

JOURNEYMAN RED ARROW

VODKA

JOURNEYMAN
750 ML 46025

Named for the local road, the Red Arrow, a great American Highway. Distilled from 100% organic wheat, the Vodka is clean, crisp and smooth. 90 proof. Produced in Michigan.

BOOTLEGGER 21 NEW YORK

VODKA

PROHIBITION DISTILLERY
750 ML 32513

Produced in Roscoe, New York. Gluten-free, 100% American corn grain Vodka, slowly filtered through a proprietary filtration process using charcoal over a 24-hour period.

THE ART OF

SMALL BATCH VODKA

HAND CRAFTED IN ICELAND

OUR 4 PART FORMULA

1

The unique talents of our master distiller, Kristmar Ólafsson.

2

A rare carter head still, only one of six in the world, traditionally used for gin and scotch, and the only one used to distill vodka. It is uniquely designed to remove impurities, and Reyka needs to be distilled only once.

3

Lava rocks, an abundant natural resource from the Icelandic landscape, are used to filter the spirit, a blend of the finest wheat and barley. The unique porous texture and large surface area of the lava rock acts as a natural filter that imparts a unique taste to Reyka.

4

The purest Icelandic spring water from the nearby Grabök Spring, which runs through a 4,000-year-old lava field. The water is so pure it can be consumed directly from the source.

HANGAR 1 CITRON BUDDHA'S HAND

VODKA

PROXIMO
1 LITER 512915

Asian variety of the lemon called the "Buddha's Hand," Its intense citrus aromatics and flavor are derived from the thick, fleshy pulp. Fruit is naturally macerated.

HANGAR 1 MAKRUT LIME

VODKA

PROXIMO
1 LITER 512913

Obtains its singular personality from Makrut limes and midwestern grain. The 80-proof spirit is handcrafted by Thai-sourced fruit that is naturally macerated.

HANGAR 1 MANDARIN

VODKA

PROXIMO
1 LITER 512914

Hangar 1 Mandarin Blossom Vodka is brimming with the gentle aromas and flavor of tangerines. Freshly picked Mandarin orange blossoms that are naturally macerated.

HANGAR 1 STRAIGHT

VODKA

PROXIMO
1 LITER 512912

Wheat spirit is then steeped with California Viognier grapes. The grape-infused spirits are then re-distilled in small, copper Holstein pot stills. Produced in Alameda, California.

ROGUE FARMS SINGLE MALT

VODKA

ROGUE
750 ML 688525

This Single Malt Vodka is made using 100% Risk malted barley grown on the Rogue Farm in Oregon Tygh Valley. Proprietary Pacman yeast used.

ZUBROWKA "ZU" BISON GRASS

VODKA

ROUST
1 LITER 47812

Aromatic plant- Hierochloe odorata, or bison grass. True Zubrowka is produced according to strict regulations by the acclaimed Polmos Bialystok Distillery.

WHEATLEY

VODKA

SAZERAC
750 ML 43122

Wheatley Vodka is made in small batches from a blend of grain and wheat using Harlen's one-of-a-kind micro-still. Distilled a total of 10 times, triple filtered, 82 proof.

DEATH'S DOOR

VODKA

SERRALLES
1 LITER 809544

Employs a base of Washington Island wheat and malted barley from Chilton, Wisconsin. Double-distilled resulting in a spirit that's smooth and rich with subtle notes of vanilla.

VODKA

Sometimes, controlled pressure is used to preserve oxygen and eliminate carbon dioxide. Sometimes yeast is added to the mixture, which is then stirred and kept at a temperature of 27 to 29 degrees.

The mixture then goes to a distillery, where the temperature is raised to 78 degrees during the distillation process. When the mixture heats up, ingredients condense and vaporize, which removes toxic materials. The Master Distiller examines the result of the first distillation process and determines whether or not the batch of vodka requires a second or even third distillation to remove additional impurities. After distillation, the vodka is diluted with water – otherwise, the vodka would be at higher than acceptable ethanol levels (at around 95 to 96 percent).

FILTRATION

It is common in the US and Europe to filter distilled vodka before any flavor is added. The process occurs using activated charcoal, which serves to absorb unwanted flavors or tastes that may affect the vodka's overall intended flavor. The activated charcoal filtration process also sometimes increases the vodka's clarity. Some countries, such as Russia and Poland, do not use the activated charcoal filtration method; instead, those countries prefer to preserve the unique properties of the distilled vodka.

AGING

Vodka usually is not left to age. It can be sold immediately after the fermentation and distillation process can be completed.

ST. GEORGE ALL PURPOSE VODKA

ST. GEORGE
750 ML 369325

Vodka distilled in house from Bartlett pears from Colorado and Washington. Pears are distilled to 95.1% ABV and blended with non-GMO domestic grain neutral spirit made from corn.

ST. GEORGE CITRUS VODKA

ST. GEORGE
750 ML 369326

Non-GMO domestic grain neutral spirit made from corn. Vodka is naturally macerated with three types of oranges: Seville oranges, Valencia oranges, Bergamot oranges.

ST. GEORGE GREEN CHILE VODKA

ST. GEORGE
750 ML 369327

Jalapeño peppers are crushed, infused, combined with lime peel and distilled. Vapors pass a Carter head layered with cilantro, serrano, Habanero and sweet bell peppers.

VAPID VODKA

THE SPIRIT GUILD
750 ML 851528

Vapid Vodka is, by definition, colorless, odorless and devoid of character. Distilled from clementine oranges, it is also an inimitable spirit, with a delicately sweet nature.

INDIGENOUS EMPIRE STATE WHEAT VODKA

TUTHILLTOWN DISTILLERY
750 ML 780021

The vodka in this bottle is distilled from Empire State Wheat grown by New York farmers. The spirit is triple distilled to 95% ABV and bottled at the Tuthilltown Grist Mill.

INDIGENOUS FRESH PRESSED APPLE VODKA

TUTHILLTOWN DISTILLERY
750 ML 780020

Batch-distilled spirit is triple distilled to retain a faint essence of the Hudson Valley apple cider from which it is hand crafted from apples grown and pressed in local orchards.

REYKA VODKA

WILLIAM GRANT
1 LITER 76813

Small batch vodka, using Icelandic spring water from the nearby Grábrók Spring that is so pure it doesn't require any treatment or demineralization. Distilled in a Carter-Head still.

FUN FACT

VODKA IS LIGHTER THAN WATER. 1 LITER OF WATER WEIGHS 1,000 GRAMS, WHILE 1 LITER OF VODKA WEIGHS 953 GRAMS.

ST. GEORGE

VODKA

PHILOSOPHY

Odorless and flavorless?
Not exactly our style...

We want to be able to pick our spirits out of a lineup on smell and taste alone because they're exceptional—and this philosophy holds true for our vodkas as much as for any other spirit we make.

To make our vodkas, we distill fresh produce and fruit in our copper stills using the same artisanal methods we rely on to make our flagship brandies and fruit liqueurs. Combining these distillates with a non-GMO base spirit results in three unique spirits that stand proudly among the rest of the St. George portfolio.

All impress not with glitz, but with confident sophistication.

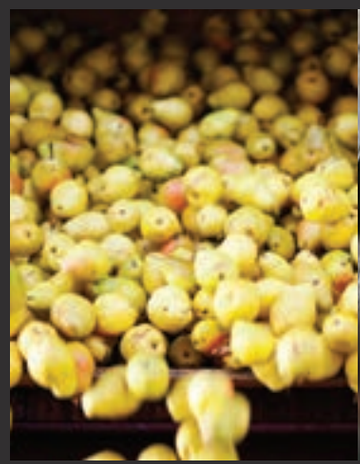
— Wine & Spirits Magazine

DRIVE

ST. GEORGE ALL PURPOSE VODKA
Bartlett pears (yes, pears) are the secret to St. George All Purpose Vodka. Why? More than three decades of experience distilling Bartlett pears has shown us just what this gorgeous fruit is capable of—especially when put through our copper Holstein stills. Using the same flavorful and aromatic dry-farmed pears here as in our flagship pear brandy makes perfect sense, delivering a spirit with no overt pear flavor but with substantial body and subtle floral notes—creating a vodka that is uniquely St. George. Spirit Journal calls it "a hands-down instant classic" that "needs nothing added to it."

ST. GEORGE GREEN CHILE VODKA
It's no accident that St. George Green Chile Vodka reads like a vibrant salsa fresca. With fresh salsa as our inspiration, we set out to make a chile vodka that was fresh and sweet, with only the slightest hint of heat. After much experimentation with single pepper distillates, we landed on a recipe that uses five types of California-grown hot and sweet peppers: jalapeños, serranos, habaneros, red and yellow bell peppers. With California lime peel and fresh cilantro providing even more vibrancy and depth of flavor, the resulting chile vodka "exudes pure, fresh pepper flavor without too much spice" (Imbibe).

ST. GEORGE CALIFORNIA CITRUS VODKA
When we set out to make a citrus vodka under the St. George banner, we wanted to create a layered spirit that conveyed both the sweet and tart elements of our favorite varieties of citrus fruit. Our recipe for St. George California Citrus Vodka relies on Valencia oranges for sweetness, balanced by sour Seville oranges and bergamot—all sourced from Lindcove Ranch, a local family farm that has grown fruit for us for the last 14 years. According to the *Los Angeles Times*, the resulting spirit has "all the finesse of a fine perfume."



Bartlett Pears

Green Chile

Yellow Bell Peppers

GIN & AQUAVIT

CRATER LAKE HANDCRAFTED

GIN

BENDISTILLERY
750 ML 18920

Pure Cascade Mountain water and juniper berries handpicked from trees growing wild in Central Oregon. 95 proof.

REHORST MILWAUKEE

GIN

CRAFT DISTILLERS
750 ML 91125

Unique character to a host of botanicals that are balanced and distilled in small batches. Made with nine botanicals including local Wisconsin ginseng and basil.

RUSSELL HENRY HAWAIIAN WHITE GINGER

GIN

CRAFT DISTILLERS
750 ML 787521

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.

RUSSELL HENRY LONDON DRY

GIN

CRAFT DISTILLERS
750 ML 787520

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.

RUSSELL HENRY MALAYSIAN LIME

GIN

CRAFT DISTILLERS
750 ML 787522

The Malaysian Lime gin is subtly citrus-oriented. The pith from the lime is apparent, but it marries well with the herbaciousness of the juniper and the spiciness of the pepper.

OLD GROVE SMALL BATCH

GIN

CUTWATER SPIRITS
750 ML 590421

Eleven Botanicals crushed just prior to distilling. Botanicals are vapor distilled, balanced, and very mix friendly.

OLD GROVE BARREL RESTED

GIN

CUTWATER SPIRITS
750 ML 590420

Eleven Botanicals crushed just prior to distilling. Botanicals are vapor distilled, balanced, and very mix friendly. Aged in single use new virgin heavy char #3 American Oak barrels.

BROOKLYN SMALL BATCH

GIN

DC CRAFT
750 ML 807425

Small Batch Craft gin made in New York with fresh citrus peels and hand-cracked juniper. Distilled using locally purchased fruit and 100% corn grown in upstate New York.

ABOUT GIN

GIN, or jenever, is an alcohol beverage that obtains its flavor from juniper berries (Juniperus communis). Gin can be traced back to the middle ages, and over the course of the last millennium has gone from being used as an herbal medicine to becoming a staple in the spirits industry. Now, gin is one of the most popular and widely distributed spirits. Gin has various origins, styles and flavor profiles, all revolving around the juniper berry.

Gin is a flavored spirit that is created by adding juniper berries, botanicals and other flavoring agents to a high-proof spirit and redistilling to extract their aromatic flavors. In the United States, Gin is defined as having no less than 40% ABV, or about 80 proof.

HISTORY OF GIN

As early as the 1500s, gin was used as medicine and was believed to cure ailments such as colic. The earliest known reference to gin, then referred to as genever, appeared in the encyclopedic work Der Naturen Bloeme from the thirteenth century. The first recipe did not appear until the sixteenth century. While the English soldiers provided support against the Spanish during the

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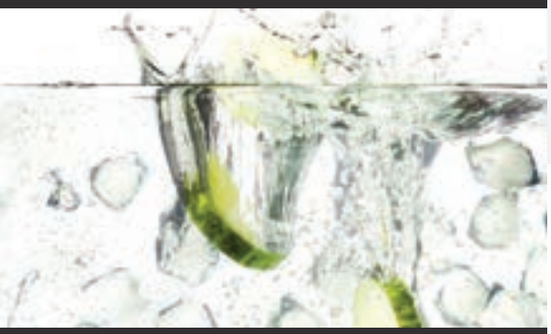
course of the 80 Years' War, the Dutch utilized genever's calming effects before battle — hence the term "Dutch courage." The military also influenced the popularity of gin and tonic. Soldiers would drink it to get their daily dose of quinine, which helped ward off malaria.

While genever could be formed from rye, wheat, corn or barley, gin typically is fermented from only rye or wheat. To fall under the classification requirements for gin or genever, the spirit must contain juniper or a modern day equivalent like acai berries. Additionally, other botanicals can be included either during or after the distillation process. Up to 31 different botanicals can be used, and they vary in different gin types such as Crater Lake Gin or The Botanist.



DISTILLED GIN

Distilled gin must be produced using either direct distillation or redistillation. During direct distillation, fermented mash is placed in a special still that includes a botanical gin basket. Alcoholic vapors pass through the botanical basket, carrying and absorbing the botanicals' aromatic oils. The redistillation process is similar to the process of direct distillation, but instead uses an already neutral spirit mixed with water and placed into the same still with a botanical basket.

COMPOUND GIN

Compound gin gets its flavor by mixing neutral spirits with natural flavors and extracts from juniper berries and other botanicals. There is no distillation required. In cold compounding, no heat

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DILLON'S SMALL BATCH UNFILTERED GIN 22

GIN

DILLONS
750 ML 289021

The classic distilled gin with a Niagra Grape base was crafted in our copper pot still by passing vapor through 22 botanicals. We present it cloudy - unfiltered to maintain full flavor.

DILLON'S SMALL BATCH UNFILTERED GIN 7

GIN

DILLONS
750 ML 289025

Dryer in style compared to the Unfiltered 22. This Gin uses seven botanicals including juniper, orange peel, lemon Peel, coriander, cardamom, angelica and orris root.

FEW SPIRITS AMERICAN

GIN

FEW SPIRITS
750 ML 18826

Dominated by citrus and vanilla, among the 11 botanicals. FEW Spirits American Gin has a whiskey base, giving the spirit a unique graininess and sweetness, rare among gins.

FEW SPIRITS BARREL AGED

GIN

FEW SPIRITS
750 ML 19027

Aged in oak barrels, the result of this is an increased level of sweetness, complexity and spice. FEW Spirits are produced grain to glass on-site. Produced in Evingston, Illinois.

FEW SPIRITS BREAKFAST

GIN

FEW SPIRITS
750 ML 19425

Earl Grey tea was incorporated in the recipe to complement the juniper and citrus notes. Aroma of coriander, lemon balm and rice paper followed by notes of brewing earl grey.

JOURNEYMAN BILBERRY BLACK HEARTS ORGANIC

GIN

JOURNEYMAN
750 ML 19423

Juniper, bilberries, and seven other botanicals are macerated and soaked in a 100% organic wheat base spirit overnight. Each gin run produces less than 10 gallons of distillate.

BOLS BARREL AGED GENEVER

GIN

LUCAS BOLS
1 LITER 233915

Aged 18 months in oak casks from the French Limousin region. These barrels impart a pale golden color and a rich, oaky, sweet flavor to the genever. Bols Genever base.

BOLS GENEVER

GIN

LUCAS BOLS
1 LITER 133825

Triple-distilled in copper pot stills from a fermented mash of rye, corn and wheat. Blended with neutral grain spirits, and infused with juniper berries, botanicals and aromatics.

BROKER'S LONDON DRY
GIN

MCCORMICK DISTILLING CO.
750 ML 10317

Made with the finest herbs, spices and fruit imported from three continents. Uses 10 botanicals. This gin is specially blended to be dry.

MARTIN MILLER'S
GIN

MILLER'S GIN
1 LITER 77215

A proprietary mix comprised of juniper, orange and lemon peels, Florentine iris, coriander, licorice, cinnamon, cassia bark, nutmeg, angelica and orris root. Finished with Icelandic water.

MARTIN MILLER'S WESTBOURNE
GIN

MILLER'S GIN
1 LITER 77216

Bottled at the much higher 45.2% ABV. At this strength the taste profile veers towards the more classic London Dry style with lots of delicious juniper, spice and citrus flavours.

MULHOLLAND
GIN

MULHOLLAND DISTILLING
750 ML 631225

Traditional Gin flavors of juniper, coriander, angelica and more, with a new world blend of the highest quality French lavender, Japanese cucumber and Persian lime aromatics.

BLUECOAT AMERICAN DRY
GIN

PHILADELPHIA DISTILLING
750 ML 15527

The original American dry gin. This juniper forward gin is distilled in small batches on a foundation of neutral grain spirits made from rye, wheat, barley and corn.

BLUECOAT BARREL RESERVE AGED
GIN

PHILADELPHIA DISTILLING
750 ML 795527

Produced by aging Bluecoat American Dry Gin in new American oak barrels for a minimum of three months providing a unique, well rounded and complex spirit.

BOTANIST ISLAY
GIN

REMY COINTREAU
750 ML 337121

A small-batch, artisanal Islay gin. Nine of the classic gin aromatics orris root, cassia bark, coriander seed, etc., and augmented with a harvest of 22 wild, native island botanicals.

ROGUE PINK SPRUCE
GIN

ROGUE
750 ML 698523

Ocean-aged in Oregon Pinot Noir barrels for four to six months. The resulting barrel-aged gin is slightly more robust, with distinct fruity esters and a pink complexion.

is added to the mixture to extract flavors. Instead, botanicals are macerated within the neutral spirit. Sometimes, essential oils are added to the neutral spirit during the compounding process.

ENGLISH/LONDON DRY-STYLE GIN
This style of distilled gin was first produced in the nineteenth century in London. Even though its name is specific to one geographic location, there are no restrictions on where this type of gin can be produced. This gin is made using neutral grain spirits and is defined as having less than 0.1 gram of sugar per liter. All flavors are created using either regular distillation or redistillation. During redistillation, juniper berries and other botanicals are introduced using a gin basket. To retain the dry quality of this

gin, it cannot contain added sweeteners. This gin usually is 80 to 95 proof.

"NEW WESTERN" STYLE GIN
Large band houses, American regional distillers and European regional distillers have increased the popularity of the "New Western" style method of gin-making in the last 12 years. This type of gin goes away from the traditional focus on juniper and instead focuses on supporting botanicals, allowing for a different flavor. Distillers realized that this would create a greater opportunity for the market because it offers more varieties of an already popular product to consumers. While juniper is still dominant in all dry gins in order to comply with its definition, the New Western Style gins are defined by the

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delicate balance of supporting flavors. These balanced, supporting flavors give gin a new character designation that deserves its own recognition.

One example of the “New Western” style of gin is Hendrick’s & Martin Miller’s Gin. This gin features a unique flavor profile that includes cucumber and hints of floral notes.

AMERICAN GIN

During production of American gin, neutral grain spirits are distilled, and juniper and botanicals are infused afterward. American gin also goes by other names, including compound gin, cowboy gin and bathtub gin. American gins are typically high-proof, ranging from 80 to 95 proof. One example of American gin, Crater Lake Gin, is 95 proof.

PLYMOUTH GIN

Plymouth gin was originally created in the port of Plymouth on the English Channel. It is full-bodied, aromatic and slightly fruity style of gin. Today, Plymouth, Coates & Company is the only company to still produce a Plymouth gin. They also own the rights to the name, so they will continue to be the only producer for the foreseeable future.

OLD TOM GIN

This type of gin is similar to London Dry Gin, but has a sweeter taste. This sweetness is achieved by adding a sugar solution of about 2 to 3 percent to the London Dry Gin. Old Tom Gin was the original gin used in the Tom Collins cocktail. It was extremely popular during the nineteenth century.

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ROGUE SPRUCE

GIN

ROGUE
750 ML 698522

Distilled in small batches with over 100 pounds of fresh hand-peeled cucumber in each batch. Spruce gin is created using Oregon Spruce and 10 other natural botanicals and spices.

DEATH’S DOOR

GIN

SERRALLES
1 LITER 809544

A botanical mix of Juniper berries harvested on Washington Island, coriander and fennel sourced from within the state. Wheat and malted barley from Chilton, Wisconsin.

ST. GEORGE BONTANIVORE

GIN

ST. GEORGE
750 ML 36927

Bontanivore, our “botanical eater,” is comprised of 19 different botanicals working in concert. Think of a meadow in bloom – herbaceous, fresh and elegant. Made in Alameda, CA.

ST. GEORGE DRY RYE

ST. GEORGE
750 ML 36926

100% pot distilled rye, this is a gin for juniper nuts and whiskey lovers. Contains 50% more juniper than Botanivore and Terroir and the Juniper berries are “cracked.”

ST. GEORGE TERROIR

GIN

ST GEORGE
750 ML 36928

Wheat based and contains eight botanicals of angelica root, California bay laurel leaf, cinnamon, coastal sage, coriander, Douglas fir tips, Juniper berries and Orris root.

FORD’S

GIN

THE 86 COMPANY
1 LITER 218011

90 proof. Distilled in UK using water from Mendocino County, CA. Traditional dry gin made for mixing, Juniper-forward with strong notes of grapefruit and other citrus flavors.

ASTRAL PACIFIC

GIN

THE SPIRIT GUILD
750 ML 851526

Distilled from clementine oranges, this gin is infused with both juniperus communis and juniperus californica, pistachio, pink peppercorn, coriander, angelica and citrus peel.

HALF MOON ORCHARD

GIN

TUTHILLTOWN DISTILLERY
1 LITER 780040

20% NY State wheat and 20% Hudson Valley apples distilled with eight botanicals, which include nutmeg, cardamon, elderberry and corriander. 100% New York agricultural gin.

HENDRICK'S GIN

WILLIAM GRANT
1 LITER 40910

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.

FUN FACT

IN HOLLAND, GENEVER WAS SOLD IN PHARMACIES IN THE LATE 1600S. IF YOU WENT TO A DRINKING ESTABLISHMENT, ONE OF THE TOP-SELLING BEVERAGES WAS WORMWOOD WINE – VERMOUTH.

ROUTE 116
BY DUKE'S SPIRITED COCKTAILS

FEATURING
BENHAM'S GIN

INGREDIENTS:

4 GRAVENSTEIN APPLE SLICES
2 OZ BENHAM'S GIN
½ OZ LEMON JUICE
½ OZ CORIANDER & LAGER SYRUP
4 DASHES GINGER TINCTURE

Muddle apple slices and combine with Benham's Gin, lemon juice, ginger tincture, and coriander and lager syrup. Shake hard. Double strain over ice. Garnish with fresh apple slices and lemon.
- Laura Sanfilippo and Tara Heffernon

HERB BOX
BY THE TABLE

FEATURING
ST. GEORGE TERRIOR

INGREDIENTS:

1½ OZ CANA BRAVA RUM
¾ OZ ST. GEORGE TERROIR
½ OZ CHAREAU
½ OZ GIFFARD THYM
½ OZ LEMON JUICE
½ OZ SIMPLE SYRUP 1:1 RATIO
2 DASHES REGAN'S BITTERS

Combine ingredients. Shake hard. Double strain over ice. Garnish with fresh cucumber and rosemary. - *Jimmy Rose*

THE VACA TONIC
BY VACA RESTAURANT

FEATURING
BROOKLYN GIN

INGREDIENTS:

PRIMARY - BROOKLYN GIN
SECONDARY - MEDITERRANEAN TONIC
MODIFIER - LIME
GARNISH - BASIL BLOSSOMS

A refreshing take on a gin & tonic. Brooklyn Gin, lime zest and fresh lime juice are frozen into slushie form and cascaded into a sea of tonic water. A mix between a traditional, G&T and a frozen daiquiri, sure to delight guests of every persuasion. Brooklyn Gin is made with fresh bright citrus.
- Gabrielle Dion and Michael Rooney

Some describe this style of gin as the missing link between Genever and London Dry.

FLAVORED GIN

Flavored gin must be bottled at a minimum of 30 percent ABV. It contains natural flavors, and sometimes features added sugar.

DUTCH / HOLLAND-STYLE GENEVER

Genever was originally produced using malted grain spirits and flavored with juniper berries and other botanicals. Genever is the predecessor for today's gin. Genever tends to be of a lower proof than English gins, typically bottled at 70 to 80 proof.

Genever is aged in oak for one to three years. It comes in two forms: Oude (old) and Jonge (young). Oude has a straw hue and is aromatic and sweet, while Jonge is lighter and drier. In 2008, the European Union awarded genever a Protected Geographical Indication. Production of this type of gin is limited. It is produced only in Belgium, the Netherlands, two locations in France and some locations in Germany.

SLOE GIN

Although gin is in the name, this drink Is actually a sweet liqueur with a gin base. It gets its flavor from blackthorn plums – and is named after "sloes," the fruit produced by the blackthorn plant. Sloe gin is aged and wood barrels and commonly served in a Sloe Gin Fizz.

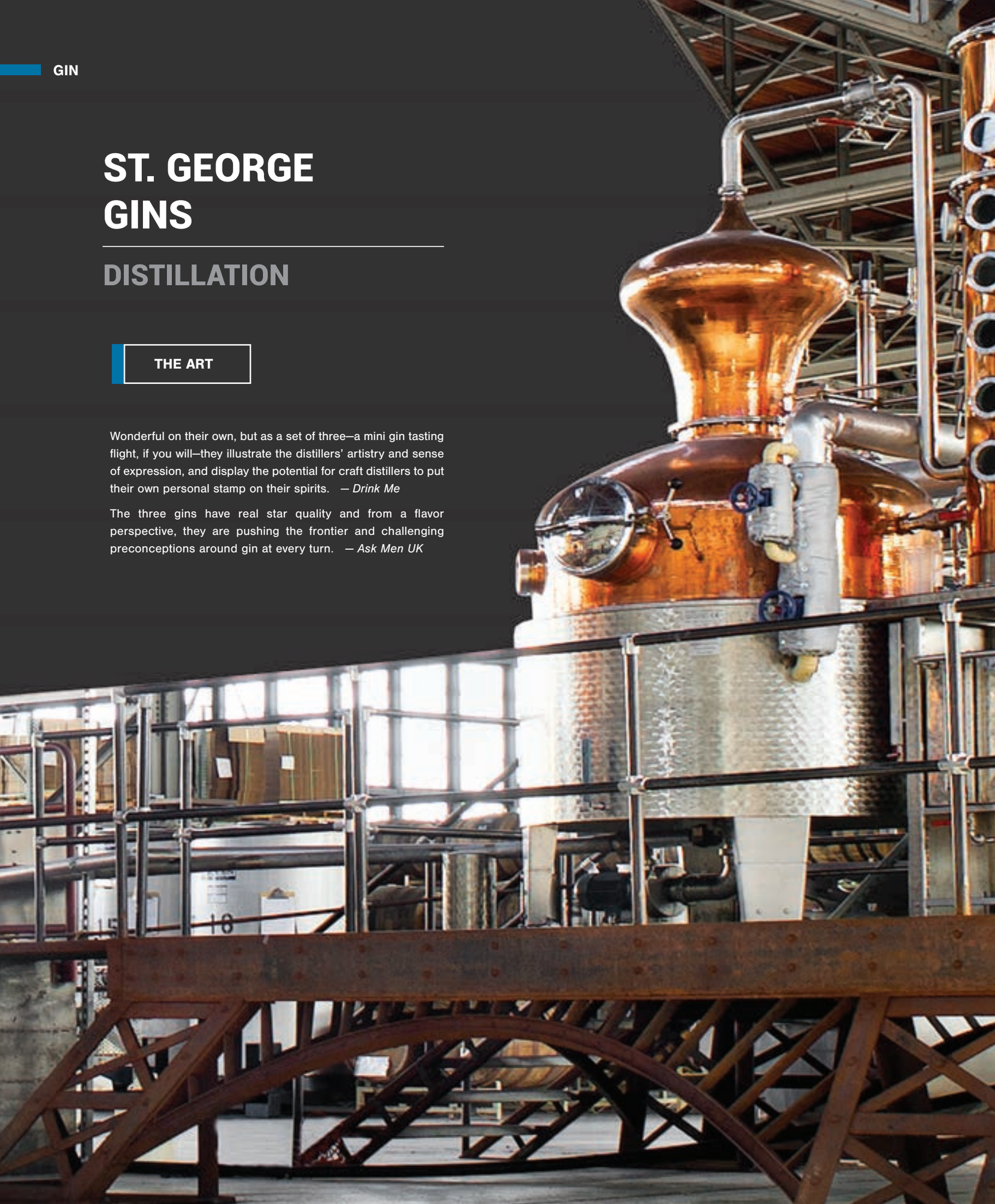
ST. GEORGE GINS

DISTILLATION

THE ART

Wonderful on their own, but as a set of three—a mini gin tasting flight, if you will—they illustrate the distillers' artistry and sense of expression, and display the potential for craft distillers to put their own personal stamp on their spirits. — *Drink Me*

The three gins have real star quality and from a flavor perspective, they are pushing the frontier and challenging preconceptions around gin at every turn. — *Ask Men UK*



OUR GIN

TERROIR GIN: A FOREST IN YOUR GLASS

St. George Terroir Gin is a profoundly aromatic gin with a real sense of place. “What drew me into making gin was the idea of exploring terroir through spirits,” says St. George master distiller Lance Winters. “I’m in love with the way certain places smell, where the aromas make you want to shut your eyes and inhale. In some of my favorite Northern California parks, the smell of the fir trees, the bay laurel, the sage, even the dusty ground all accumulate to build up this olfactory picture. I wanted to grab those aromas and find a way to capture them.” To make Terroir Gin, Winters works with wild-crafted Douglas fir and California bay laurel, along with 10 additional botanical ingredients that help create a forest in your glass. Terroir has been acclaimed by Food & Wine as “spectacularly evocative” and by GQ as “one of the most distinctive gins made in America.” Sip it and be transported.

BOTANIVORE GIN: A BOTANICAL BALANCING ACT

St. George Botanivore Gin is symphony of flavor, composed of 19 different botanical ingredients working in concert. Four types of citrus provide brightness; warm spice is imparted from caraway, cardamom, cinnamon, ginger, juniper berries, peppercorn, and star anise; earthiness from bay laurel, cilantro, citra hops, coriander, dill seed, and fennel seed; and a light floral quality from angelica root and orris root. This intricate recipe and skillful distillation combine to create a bright, beautiful spirit that is orchestral in nature—making Botanivore a standout in an ice-cold martini or in gin cocktails of any stripe.

DRY RYE GIN: A GIN FOR WHISKEY LOVERS

St. George Dry Rye Gin gets its name and its piquant, malty character from a base of 100% pot-distilled rye. “The intent for Dry Rye Gin was to take the spiciness of a rye distillate to help elevate some of the characteristics of the juniper, which already has its own peppery, pungent nature,” says Winters, a former brewer who was initially drawn to distillation in order to make whiskey. “In addition to that peppery delivery, it also gives a great malt base, which makes the Dry Rye a really wonderful gin for whiskey lovers.” Black peppercorn, caraway, coriander, grapefruit peel and lime peel enhance the gin’s spicy, malty character, resulting in what Esquire calls “a pleasantly peppery kick in the mouth.” Dry Rye Gin is compelling neat, genre-busting in cocktails, with a natural affinity for bitters, citrus, stone fruit and ginger. Try it in a Negroni, a Martinez, a Gin Buck—or any classic cocktail that calls for rye whiskey. You’ll never look at an Old Fashioned the same way again.

DISCOVER AQUAVIT

AQUAVIT, also known as akvavit, is an alcoholic beverage that was created in Scandinavia in the fifteenth century.

Aquavit has a neutral spirit based and is distilled from either potatoes (a common practice in Norway) or from grains (a common practice in Germany). Once the liquid has been distilled, the base is flavored with caraway. It sometimes is flavored further with spices, herbs and fruit oil. Each brand has a unique formula, but to be classified as aquavit, the dominant flavor must be caraway.

Aquavit does not need to be aged before serving. Clear aquavit (also known as taffel akvavit) is usually not aged, but may occasionally be aged for a short time in neutral barrels.

Linje aquavit is specific to Norway. It traditionally involves aging the liquid in oak barrels by carrying them on ships sailing from Norway to Australia and back again. The name comes from the liquids passing the equator — or the linje, which is the Norwegian word for line. Linje aquavit also is placed into Spanish Oloroso sherry casks to enhance the flavor.

AARBORG JUBILAEUMS AKVAVIT

AQUAVIT

SAZERAC

750 ML 72726

Aalborg Jubilaeums was launched in 1946 on the 100th anniversary of Aalborg Taffel. It is not matured. Taste profile: lighter taste with a hint of dill seeds, coriander and white oak.

AALBORG TAFFEL AKVAVIT

AQUAVIT

SAZERAC

750 ML 72727

Danish produced Aalborg Taffel is clear neutral spirit, not aged and the ingredient list is simple. Taste profile: very caraway forward with a delicate aftertaste of citrus.

LINIE AQUAVIT

AQUAVIT

SAZERAC

750 ML 71821

Distilled from potatoes and flavored with caraway, aniseed and other herbs. It has rich golden color and notes of sherry and vanilla. Aged in sherry oak casks.

RUM

ABOUT RUM

RUM is an alcoholic spirit distilled in one of two ways: either from molasses as part of the sugar-making process (known as Rum Industrial) or from the sugarcane juice itself (Rhum Agricole and Cachaca). Rum can only be made in countries that grow sugarcane.

Rum can be distilled using a column or pot still. The type of still used during the process depends on which island is producing the rum. Column stills are mostly used by old Spanish colonies, while old English and French colonies mostly use a pot still (one similar to the one used in Scotland and Cognac). Some rums are a blend of both column and pot distilled rums in order to add deeper complexity to the flavor. Pot-distilled rums are heavier — up to 85 percent ABV – which allows more room for impurities before bottling. Rum distilled using column stills are usually lighter, cleaner and crisper, with less molasses influence. They have a much higher ABV when leaving the column still – up to 96 percent or more.

The distillation process for rum uses fermented sugar cane juice or mash of molasses at less than 190 proof. It is

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CAÑA BRAVA 3 YR. BLENDED

RUM

86 SPIRITS CO
1 LITER 218010

Carte Blanca is produced by Don Pancho, who had been making rum in Cuba for over 35 years before moving to Panama. This is a sugar cane molasses which is fermented with natural pineapple yeast. Rum is aged for three years in new American Oak and whiskey barrels, then the rum is filtered.

CAÑA BRAVA 7 YR. RESERVA AÑEJO

RUM

86 SPIRITS CO
750 ML 499320

A selection of young and fresh rums handpicked by the Master Distiller, Don Pancho. Blended to create an aged base which is further aged in used bourbon casks for over seven years before being bottled. Made by the Panamanian distillery, Los Cabras. Cut to proof with Mendocino spring water.

FOURSQUARE 2004 SINGLE BLENDED

RUM

ALTAMAR
750 ML 685125

Aged for 11 years in ex-bourbon barrels, and is of a blend of both Artisanal Copper Pot and Traditional Twin Column Coffey distilled Rums. Bottled at Cask Strength, 59% ABV. Made in Barbados at the Foursquare Distillery by the Seale family who has five generations of rum-making expertise.

FOURSQUARE PORT CASK BLEND

RUM

ALTAMAR
750 ML 685020

This pot and column-distilled Rum is aged for three years in ex-bourbon barrels and then re-casked in 220-liter Port casks for six years. It was produced in highly limited quantities. Created by Master Distiller, Richard Seale, who is a fifth generation rum maker from the Foursquare distillery in Barbados.

FOURSQUARE ZINFANDEL CASK BLEND

RUM

ALTAMAR
750 ML 685023

A blend of both Artisanal Copper Pot and Traditional Twin Column Coffey molasses rums. Aged for five years in used bourbon barrels, and then for another six years in used California zinfandel barrels; post-maturation blended with 11-year-old Single Blended Rum aged in used bourbon barrels.

AVUÁ CACHACA AMBURANA

RUM

AVUÁ CACHACA
750 ML 558728

Aged in Amburana wood, found only in the forests of Latin America. In aging, the sugarcane funk is still there but softened and diffused. This sugar cane spirit rests in large 15-foot barrels of this potent indigenous wood. All bottles are batched and bottle numbered, reflecting their growing season.

AVUÁ CACHACA OAK

RUM

AVUÁ CACHACA
750 ML 558729

Avuá Oak Cachaca, following Brazilian tradition, is aged for up to two years in French Oak, or carvalho, previously used to age white wine. Carvalho (Portuguese for Oak barrels) is the most common wood used for cachaca aging in Brazil and imparts notes of vanilla and butterscotch, yet finishes dry.

AVUÁ CACHACA PRATA

RUM

AVUÁ CACHACA
750 ML 558727

Fazenda da Quinta, an artisanal producer uses several hundred acres of sugar cane grown without pesticides, cut by hand, run through a water-wheel-powered shredder extracting fresh run juice, and pot-distilled. Avuá Prata, rested in steel, is soft and creamy, with grassy notes and a light funk.

CHARBAY TAHITIAN VANILLA

RUM

CHARBAY
750 ML 633123

Triple Copper Alambic Charentais Pot Distilled from sugar cane syrup that was sourced from Hawaii and Jamaica. The rum is uncut and unfiltered to show the rum's full profile. 100% REAL Tahitian Vanilla Beans. Aged in stainless steel. Bottled at cask strength; 136.8 proof.

ROARING DAN'S MAPLE

RUM

CRAFT DISTILLERS
750 ML 91124

Distilled from fermented grade "A" sugar cane molasses. Before a second distillation, 100% pure maple syrup is added from Anderson's Maple syrup in Cumberland, Wisconsin. Aged in a combination of new charred American white oak barrels and used bourbon barrels.

THREE SHEETS BARREL AGED

RUM

CUTWATER SPIRITS
750 ML 590529

We take our white rum that is crafted from pure cane sugar and distilled in a hybrid pot and column still in virgin American oak barrels for two years, similar to bourbon. This introduces hints of toffee and caramel that give way to flavors of vanilla and tobacco. 80 proof, distilled in San Diego, California.

THREE SHEETS SMALL BATCH

RUM

CUTWATER SPIRITS
750 ML 590528

Crafted from pure cane sugar, rather than molasses, and distilled in a hybrid pot-and-column still. Made from sugar cane rather than the more common molasses in the French style of rhum agricole and tends to signal a grassier, earthier spirit. 80 proof, distilled in San Diego, California.

sometimes aged in wood, then bottled at no less than 80 proof. It is bottled to retain the taste, characteristics and aroma generally association with rum.

ORIGINS OF SUGAR CANE

Sugarcane is the primary raw ingredient in rum. Sugarcane first arrived in the Caribbean with Christopher Columbus when he voyaged to the west for the second time in 1493. Because of this, the Caribbean is considered to be where the rum industry first began, though rum was produced earlier in other parts of the world. In the 1600s, various countries began colonized the Caribbean, and rum soon became the cornerstone of the Caribbean's economy.

HISTORY OF RUM

Once settlers in the West Indies realized how easy it was to ferment the molasses residue that resulted from the production of sugar, they began distilling it, which resulted in what we know today as rum. Historians believe the first New world rum was produced in Martinique, a French island, and Barbados, a British island, though they can trace fermented varieties of sugarcane juice back to ancient India and China.

Rum started being produced on a larger scale in Cuba during the mid-1800s. It was during this time that cleaner, lighter styles of rum first became popular.

As more sugarcane plantations appeared in the West Indies, the rum industry continued to grow. However, sugarcane

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was difficult to obtain, as it had to be harvested with a machete, which was a very labor-intensive task that required many workers. Rum distillers met the need for cheap labor by importing slaves from Africa, which increased productivity and allowed plantations to thrive, spreading further throughout the West Indies and into southern parts of America during the seventeenth century.

Unfortunately, the rum trade brought with it another import/export market: The Triangle Trade. This concept involved filling a ship with slaves and sailing from Africa to the West Indies. There, the slaves would be traded for molasses. The ship would then head north to New England, where they would trade molasses for rum produced locally. Finally, the ship,

now filled with rum, would embark on its journey back to Africa to complete the cycle.

Rum also became popular early on in the United States history as dozens of distilleries were established in the colonies.

PRODUCTION OF RUM

There are very few requirements for classifying a spirit as rum. There are no limits on production other than using sugarcane as the source of fermentation. The only other restriction is a maximum distillation proof level.

MOLASSES

Molasses is a concentrated juice that results from sugarcane after the sugar crystals have been removed. Molasses

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BRUGAL PAPÁ ANDRÉS

RUM

EDRINGTON GROUP
750 ML 602529

Papá Andrés is an annual blend by Brugal's Maestros Roneros. Each blend contains rums from Spanish oak seasoned with Oloroso Sherry that have been hand-selected by The Macallan's Master of Wood, Spanish oak seasoned with Pedro Ximenez sherry and American oak seasoned with bourbon.

BRUGAL 1888

RUM

EDRINGTON GROUP
750 ML 794025

This Dominican rum is double-wood aged for up to eight years in American oak bourbon followed by a unique second maturation of up to six years in European oak Spanish sherry casks, that are hand selected by the Master of Wood for the Edrington Group (the Macallan and Highland Park).

ZAYA GRAN RESERVA

RUM

INFINIUM SPIRITS
750 ML 38328

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. The fermented wash is distilled in a state-of-the-art, four-column continuous still and matured in American white oak barrels.

KŌLOA KAUA'I DARK

RUM

KŌLOA DISTILLERY
750 ML 51823

Made from the mash of raw cane sugar distilled in an impressive vintage 1,210-gallon copper pot still. Rum is twice distilled in single batches using mountain rainwater from Mt. Wai`ale`ale. Notes of vanilla, cotton candy, roasted nuts, caramel apple and burnt orange peel. A long finish, with plenty of wood.

KŌLOA KAUA'I GOLD

RUM

KŌLOA DISTILLERY
750 ML 51822

Rums are produced with locally sourced ingredients at our distillery near the town of Kalaheo. The rums are twice distilled in single batches in a impressive vintage 1,210-gallon copper pot still, using mountain rainwater from Mt. Wai`ale`ale. Slightly sweet, with a burnt sugar and candied lemon finish.

KŌLOA KAUA'I SPICED

RUM

KŌLOA DISTILLERY
750 ML 51824

Finest sugarcane rums are twice distilled in single batches using mountain rainwater from Mt. Wai`ale`ale. Produced from a proprietary spice blend, golden wheat in color, with hints of spice cake on the nose. Extremely well-balanced with a hint of caramel and vanilla. 44% ABV (88 proof).

KŌLOA KAUA'I WHITE

RUM

KŌLOA DISTILLERY
750 ML 51821

Finest sugarcane rums are produced with locally sourced ingredients at our distillery near the town of Kalaheo. The rums are twice distilled in single batches using mountain rainwater from Mt. Wai`ale`ale. Dry and crisp with hints of oak, licorice and toasted sugars. Clean and inviting.

MALAHAT GINGER

RUM

MALAHAT
750 ML 634020

Flagship white rum is used as the base for this smooth and clean ginger rum. It pulls the sweetness of the hand-peeled ginger, with just a touch of heat. The color comes from the natural juices of the ginger. It is 100% natural. Produced on a large dual column copper pot still.

MALAHAT SPICED

RUM

MALAHAT
750 ML 634022

Uses a unique blend of about a dozen natural ingredients with the richness of vanilla and cinnamon. Rum is distilled in San Diego, by using a large dual column copper pot still. Malahat was the "Queen of Rum Row" – a five masted schooner that supplied the finest spirits to Southern California during the prohibition.

MALAHAT WHITE

RUM

MALAHAT
750 ML 634021

A combination of multiple types of molasses were used on a small experimental still in order to find the perfect balance for this Rum. An unexpected strain of yeast resulted in one of the finest rums. Rum is distilled in San Diego, California by using a custom large dual column copper pot still.

MONTANYA COLORADO ORO

RUM

MONTANYA DISTILLERS
750 ML 28228

Made from pure sugarcane from family growers and a family-owned mill in Louisiana. Every step of the process is carried out by Montanya Distillers in their own facility. Aged in wet A.D. Law's Whiskey barrels to maximize flavor. Finished with a touch of Colorado, Rocky Mountain Honey.

MONTANYA COLORADO PLATINO

RUM

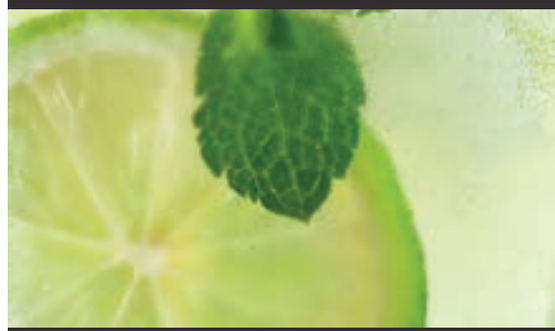
MONTANYA DISTILLERS
750 ML 28226

Aged for a year and filtered with coconut husks. Made from pure sugarcane from family growers and a family-owned mill in Louisiana. Every step of the process is carried out by Montanya Distillers in their own facility. Aged in American Oak barrels from A.D. Law's Whiskey in Denver, Colorado.

is given one of four grades (A, B, C or D) based on how long the sugarcane juice was boiled and allowed to evaporate. There is also a classification for blackstrap molasses. Grade A molasses contains the most fermentable sugar. It also has fewer chemicals left over from the sugar extraction process, making it the candidate that produces the highest quality of rum. Blackstrap molasses possesses the lowers sugar content and is of the lowest quality.

FERMENTATION

Before the molasses or sugarcane juice can be fermented, they must be diluted with water to reduce the sugar concentration and allow fermentation to occur. Then, specific yeasts are added to the liquid to begin the fermentation



process. Many distilleries use proprietary cultured yeasts during this process. The sugar then typically is converted to alcohol within two to three days. The duration of the fermentation process varies depending on several factors, including the yeast used, initial sugar concentration, temperature and nutrients available to the yeast.

Some rums are fermented using natural fermentation, meaning the yeast used is wild, naturally occurring, and present in the air and in the sugarcane juice. Since this process has to occur naturally, it can take up to several weeks to complete the fermentation process, and the amount of time varies from batch to batch. This results in more esters, producing rums that are more aromatic and have fuller flavor.

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DOS MADERAS 5+3

RUM

PALM BAY
750 ML 332920

This rum is aged for five years in American oak casks in the Caribbean. It is then shipped to Williams & Humbert's bodegas and aged for three years in casks that have been previously used to age the international award winning sherry "Dos Cortados" in Jerez, Spain.

DOS MADERAS PX 5+5

RUM

PALM BAY
750 ML 332922

Aged for five years in the Caribbean and additional three years in the Bodegas of Williams & Humbert, in Dos Cortados barrels. At this point "Dos Maderas 5+3" then enters a third and final stage of aging for two years in casks that have previously been used to mature Don Guido sherry for over 20 years.

MOUNT GAY 1703

RUM

REMY COINTREAU
750 ML 157321

This rum features a blend of copper column and copper pot rums from Mount Gay's oldest reserves – ranging from 10- to 30-year-old rums – created by Master Blender Allen Smith. Smith's rums include: Mount Gay Black Barrel, Mount Gay XO Cask Strength and Vol.1 and Vol.2 of the Origin Series Collection.

MOUNT GAY BLACK BARREL

RUM

REMY COINTREAU
750 ML 588824

Mount Gay Black Barrel, a new small-batch rum that is aged in charred oak barrels that previously were used to age bourbons. The molasses-based rum is a hand-crafted blend made of matured double-pot distillates and aged-column distillates. This is the latest rum created by Master Blender Allen Smith.

MOUNT GAY XO

RUM

REMY COINTREAU
750 ML 57325

An opulent blend of the finest spirits aged for eight to 15 years. Mount Gay Extra Old blends significantly older barrels of mainly double pot distillates that creates a round and subtle balance. It exudes the finesse that only time can bring and offers a true taste of paradise from the rum that invented rum.

ROGUE HAZELNUT SPICE

RUM

ROGUE
750 ML 698521

Hand crafted using 100% Hawaiian cane sugar and freshly toasted Oregon hazelnuts, grown by Kirk Family Filberts, a family run orchard located adjacent to the Rogue Farm. It is artisan distilled with five natural spices and toasted hazelnuts. Aged in Rogue Dead Guy Whiskey barrels.

DISTILLATION

Rum distillation occurs using either pot stills or column stills. Some distillers continue to produce their batches of rum using pot stills, though column stills are more efficient, because pot stills result in richer, aged styles of rum. Continuous distillation using column stills, however, results in a rum that contains higher alcohol distillates and lower congener levels, and therefore that is lighter. Most popular rums today are column distilled.

Distillers can also blend rums from pot stills and column stills to bring the best qualities of each to one cohesive product.

MATURATION

Tropical climates, like those found in most places that produce rum, cause the rum to mature much faster than other types of spirits like whiskies, brandies and more, which are distilled in cooler areas. Because of this, rum distillers experience a significant level of loss of product when the liquid evaporates through the wooden barrels in which the rum ages. Rum aged in wooden barrels may lose as much as 10 percent of their total volume per year due to evaporation, compared to a significantly smaller 1 to 3 percent loss of volume in other spirits like whiskey and cognac.

SOLERA

Solera was a concept with origins in Spain. It is sometimes blended into rums or used during sherry production. Solera consists of a series of barrels placed in long rows, a minimum of four stacks high, with each barrel containing a different liquid.

When rum is ready to be bottled, it is drawn from the bottom level of the barrels, but only one-third of the rum is removed from the barrel. Then, rum from the above barrels are used to refill the bottom barrels. This process repeats until the barrels at all levels are once again full. Every year, rum is removed from the bottom level, and new rum is added into the top barrel to begin is aging process. This results in the newly added rum gaining some of the characteristics of the older rum and provides flavor consistency throughout the years of production.

FRENCH STYLE RUM

French style rum is produced using sugarcane juice, fruity notes and floral aromas. French style rums are commonly known as rhums. Production in France isn't the only classification requirement for French style rum, as not all rum produced in France is considered French style. It also has to be distilled in traditional pot stills and using fermented sugarcane

ROGUE OREGON DARK

RUM

ROGUE

750 ML 698520

Dark Rum is handcrafted with 100% cane sugar in small-batches and aged in used Rogue Dead Guy Whiskey barrels. Three Ingredients: 100% pure Cane sugar; champagne yeast and free range coastal water. 80 Proof and distilled in Oregon.

DON Q GRAN RESERVA AÑEJO

RUM

SERRALLES

750 ML 809524

A blend of rums aged between nine and 12 years and Solera rums aged up to 50 years, creating a balance between sweet and dry that you won't get in other spirits. Sixth-generation family owned and operated and distilled in Puerto Rico. Sustainable to maintain a healthy ecosystem.

DON Q GRAN RESERVA DE LA FAMILIA

RUM

SERRALLES

750 ML 809526

Don Q marked the 150th anniversary of its 1865 founding with the very limited-edition bottle, blending 20-year-old rums from its oldest warehouses, hand-selected by sixth-generation distiller Roberto Serrallés. In keeping with the company's birth-date, only 1,865 bottles have been produced.

DON Q GRAN SINGLE BARREL

RUM

SERRALLES

750 ML 809525

Serrallés family's signature rum making style. Bottled from a limited selection of exceptional single barrels. This Puerto Rican Rum held in American White Oak, was laid down in 2005. These single barrels were aged for 10 years and unblended prior to bottling.

DON Q SINGLE BARREL 2007

RUM

SERRALLES

750 ML 809527

Single barrel aged for nine years in American white oak barrels, laid to age in 2007, bottled in 2016. The aroma radiates delicate sweetness over notes of oak wood giving way to hints of nuts, toasted almonds, and spices enhanced with hints of caramel and sweet chocolate.

ST. GEORGE CALIFORNIA AGRICOLE

RUM

ST. GEORGE

750 ML 32721

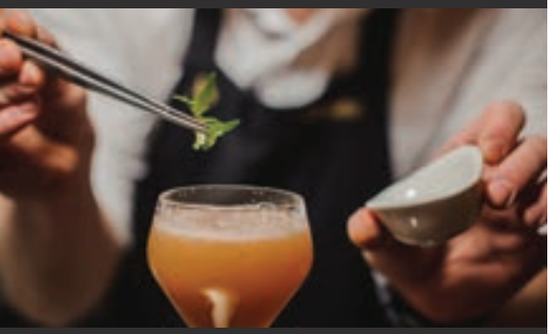
Made from 100% California sugarcane, St. George California Agricole Rum (formerly Agua Libre Rum) is a pure, primal, unapologetic expression of fresh California cane. The freshly pressed, uncooked cane juice is fermented and distilled in their 500-liter copper pot still.

juice. French rums have a large presence of congeners resulting from increased aldehydes (floral and fruity notes). Some examples of French style rum include Rhum Clement and Rhum J.M.

RHUM AGRICOLE

Agricultural rum, or rhum agricole, refers to rum produced from sugarcane juice instead of molasses. This style of rum tends to be light, contains herbal and floral aromas and retains much of the sugarcane's flavor. Rhum agricole production mostly occurs in the West Indies, including the French islands of Guadeloupe and Martinique.

Martinique is the only locale granted the Appellation d'Origine Controlee (AOC) status for rhum Agricole.



There are three types of rhum Agricole produced in the Rhum Martinique AOC:

RHUM BLANC
MARTINIQUE - WHITE

This type of rum is colorless and has been aged for at least three months. If aged in barrels, it is aged for no longer than three months.

RHUM MARTINIQUE ELEVE
SOUS BOIS - CASK AGED

This rum has been aged locally in oak barrels for no less than 12 months.

RHUM MARTINIQUE
VIEUX - EXTRA AGED

This rum has been aged locally in oak barrels with a capacity of less than 650 liters for a period of at least three years.

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ST. GEORGE CALIFORNIA RESERVE AGRICOLE

RUM

ST. GEORGE
750 ML 809220

Made from 100% California sugarcane, St. George California Agricole Rum (formerly Agua Libre Rum) is a pure, primal, unapologetic expression of fresh California cane. The freshly pressed, uncooked cane juice is fermented and distilled in their 500-liter copper pot still. Aged in French oak for three-four years.

CHAIRMAN'S RESERVE FORGOTTEN CASKS

RUM

THE AGENCY BRANDS
750 ML 442921

In 2007, St. Lucia Distillers was struck by a major fire. Most of the distillery was spared. Due to storage problems, rum casks were left in the back of a warehouse and forgotten. These casks blended in 2006 for bottling in 2007, and were found in 2011. Average age of the rum was around 10 years old.

CHAIRMAN'S RESERVE SPICED RUM

RUM

THE AGENCY BRANDS
750 ML 442922

Chairman's Spiced uses the Chairman's Reserve as the base rum, and comes to be with a long maceration of only natural fruits and spices; cinnamon, clove, nutmeg, lemon rind, orange pulp and peels, almonds, as well as local tree bark. 100% natural. Average maceration is between 30 and 40 days.

CHAIRMAN'S RESERVE ST. LUCIA RUM

RUM

THE AGENCY BRANDS
750 ML 442920

The Chairman's Reserve Rum is a blend of column and pot distillates. Twelve months in new American oak and then aged in used bourbon casks. No age statement, although the average is five years. Aged rums are blended and return in casks for another six months to allow the blend to "marry.'

CLÈMENT 10 YR

RHUM

THE AGENCY BRANDS
750 ML 57622

This is a 10-year-old rhum agricole that is distilled using fresh pressed sugarcane juice and aged a minimum of 10 years in a combination of virgin and re-charred oak barrels. Flavors of raw and charred wood, anise, vanilla and figs.

CLÈMENT CANNE BLEUE

RHUM

THE AGENCY BRANDS
750 ML 365520

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.

CLÈMENT CUVÈE HOMËRE

RHUM

THE AGENCY BRANDS
750 ML 356228

The Homère is the top of the Cellar Master's Selection Series and features the highest rated vintage rums. Minimum of 15 years aged in French Limousin Barriques and re-charred Bourbon Barrles. Each is an ultra-premium rhum comprised of vintage eaux-de-vie from the previous 15-years.

CLÈMENT JONONE

RHUM

THE AGENCY BRANDS
750 ML 487225

Aged a minimum of four years in virgin Limousin barriques and re-charred bourbon casks. 125th anniversary special edition bottle of Clement VSOP. A colaboration between renowned graffiti artist Jonone and Rhum Clement. Mahogany color, roasted cocoa bean aroma and smooth mellow character.

CLÈMENT PREMIÈRE CANNE

RHUM

THE AGENCY BRANDS
750 ML 356223

A blanc rhum distilled from three varieties of Martinique sugarcane from Habitation Clèment. Distilled only once and rested for just over nine months in stainless steel and then reduced over time with distilled volcanic spring water.

CLÈMENT SELECT BARREL

RHUM

THE AGENCY BRANDS
750 ML 362521

Aged in previously used French Oak Barrels that are re-charred. These barrels are selected for their rich natural sweetness and intense aromatic qualities. The agricoled rum is aged for a minimum of three years.

CLÈMENT V.S.O.P.

RHUM

THE AGENCY BRANDS
750 ML 356221

Aged for a minimum of four years in virgin Limousin barriques and re-charred Bourbon casks. Made with fresh pressed sugarcane juice from Habitation Clèment and distilled in Martinique. This rum has a moderately off dry body full of coconut and banana créme bruleé.

CLÈMENT XO

RHUM

THE AGENCY BRANDS
750 ML 57621

This rum agricole is aged a minimum eight years in a combination of re-charred oak barrels and virgin oak for a flavor profile of honeysuckle, cocoa, and cinnamon. Made with fresh pressed sugarcane juice from Habitation Clèment and distilled in Martinique.

CACHACA

Cachaca is the primary spirit made from sugarcane in South America. Also known as "Aguardiente de cana," cachaça is made from sugar cane juice. It is technically a rhum agricole, but the methods by which it is harvest and distilled give it a flavor that is distinctly different from the AOC-mandated rhum agricole produced on the island of Martinique.

BRITISH STYLE RUM

This rum is heavy and dark. It has a full-bodied profile and is aromatic and pungent.

JAMAICAN RUM

This type of spirit is a classic British style rum. It is produced in pot stills.

Jamaican rum is classified by its unique use of dunder, a yeast utilized during the fermentation process that is highly acidic and left in stills after the completion of the distillation process. Sometimes, dunder is aged and concentrated in tubs or pits dug into the ground, which are known as dunder pits. Sometimes, the sugar- and mineral-rich froth created when sugarcane juice is boiled and concentrated, also known as skimmings, are also added to the spirit. The addition of skimmings and dunder encourage the production of esters, which are highly aromatic compounds.

Jamaican rums are classified by their ester content and include four different varieties: common cleans, plummers, wedderburns, and continental flavored.

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COMMON CLEANS
These rums contain the lowest level of esters. They also have a light, floral aroma.

PLUMMERS
Plummers are rums with a medium level of esters. They feature a tropical fruit aroma and have more structure than common cleans.

WEDDERBURNS
Wedderburns have medium to high level of esters. They are most famous for their structure and exotic, aromatic flavors.

CONTINENTAL FLAVORED
This type of rum has a very high ester content. Continental flavored rums are the most flavorful and aromatic of all

types of Jamaican rums. They often exhibit a medicinal aroma, but when diluted elicit a tropical fruit aroma. They are traditionally added to rum blends to contribute flavor and body.

BARBADOS RUM
In 1627, the British colonized Barbados. After their tobacco trade was deposed by Americans, the residents the island of Barbados began growing sugar, and in turn, began producing rum. Barbados produces several varieties of rum, most distilled from molasses, and their specialty is flavorful, rich style. Many local distilleries use traditional pot stills and age in oak barrels to stick with tradition. In 1703, the world's oldest documented rum brand, Mount Gay, was founded in Barbados.

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DAMOISEAU CANE RHUM

RHUM

THE AGENCY BRANDS
750 ML 482020

Crafted with fresh pressed sugarcane juice from the French Caribbean island of Guadeloupe. It is distilled once and rested six months in an oak vat before it is reduced to bottle proof with the addition of distilled natural spring water. This represents the Guadeloupian style of fine Rhum Agricole.

DAMOISEAU PURE CANE 55% RHUM

RHUM

THE AGENCY BRANDS
1 LITER 482010

Produced using selected varieties of sugarcane cultivated on Grande Terre on the French Caribbean island of Guadeloupe. Damoiseau Virgin Cane Rum is exceptional white rum crafted from fresh pressed sugarcane juice, distilled once. 110 proof (55% ABV).

DAMOISEAU VSOP RHUM

RHUM

THE AGENCY BRANDS
750 ML 482021

This rhum has a moderately off-dry body and is characterized by its exotic bouquet and aromas of dried fruits and spices. With a long fade of charred sugarcane and peppery spices on the finish, it is a luxuriously exotic treat. Aged a minimum of four years in ex-bourbon barrels.

DAMOISEAU XO RHUM

RHUM

THE AGENCY BRANDS
750 ML 482022

Aged a minimum of six years in ex-bourbon barrels, this rhum has a unique combination of power and finesse for an aged Rhum Agricole. A heavy oceanic character gives an opulent depth, and the wood and sugarcane come together to release burnt orange peel, mint, cinnamon and tobacco spices.

RHUM JM 10 YEAR VINTAGE 2001

RHUM

THE AGENCY BRANDS
750 ML 752824

This rhum's depth of flavor is unmatched. Rhum Agricole delicately aged in re-charred Bourbon barrels and allowed to naturally reduce and bottled at "cask strength" creating a boldly flavored, single vintage aged rhum.

RHUM JM 15 YEAR VINTAGE 1995

RHUM

THE AGENCY BRANDS
750 ML 752821

Rhum J.M uses 100% estate grown sugarcane. Within 24 hours of the sugarcane being harvested, it is pressed to extract its aromatic juice, to be crafted into a rhum Agricole. After some time to mellow in stainless steel, this rum ages for 15 years in re-charred Bourbon barrels and is bottled at cask strength.

RHUM JM BLANC 100 PF

RHUM

THE AGENCY BRANDS
750 ML 52813

Three varietals of sugarcane are used to make this rhum. These thre varietals exhibit intense flavors of fresh cut grass, dandelion, banana and exotic tropical fruit. This rhum agricole is distilled in Martinique and the sugarcane is 100% cultivated on the volcanic slope of Habitation Bellevue.

RHUM JM BLANC 80 PF

RHUM

THE AGENCY BRANDS
1 LITER 52813

Rhum J.M is the smallest producer of Rhum Agricole in Martinique and is the last 100% estate grown sugarcane rhum on the island. This rhum agricole is distilled in Martinique and the sugarcane is 100% cultivated on the volcanic slope of Habitation Bellevue.

RHUM JM GOLD (ELÈVE SOUS BOIS)

RHUM

THE AGENCY BRANDS
750 ML 752925

Aged for a minimum of twelve months in re-charred Bourbon Barrels, which gives the spirit a rich golden color and softens the big earthy and fruity flavors. These flowers are derived from the terroir and the sugarcane. This rhum is well balanced with wood and terrior.

RHUM JM VO

RHUM

THE AGENCY BRANDS
750 ML 752921

Aged for three years in new American Oak and re-charred bourbon barrels. This rhum exudes brioche bread, persimmon and grilled tropical fruit. This rhum agricole is distilled in Martinique and the sugarcane is 100% cultivated on the volcanic slope of Habitation Bellevue.

RHUM JM VSOP

RHUM

THE AGENCY BRANDS
750 ML 752926

V.S.O.P. is created by aging rhum three years in re-charred bourbon barrels and finished for an additional year in lightly toasted new American oak barrels. Reduced to 43% ABV with pure volcanic spring water from the slopes of Habitation Bellevue.

RHUM JM XO

RHUM

THE AGENCY BRANDS
750 ML 752927

Aged for a minimum of six years in re-charred Bourbon barrels, resulting in a comprehensive aged rum loaded with spice, dried fruit, dark chocolate and a remarkable finish.

CUBAN/SPANISH STYLE RUM

This style of rum is light and has a clean flavor profile that features floral aromas.

Rum produced in Puerto Rico follows this pattern with its delicate, light rum. Most Puerto Rican rum is produced continuously in column stills using highly purified distillates. Some specialty rum products, however, use pot still distillation methods instead.

Spanish settlers arrived in the New World with knowledge on how to produce alcohol due to their expertise in producing brandy. They also brought their equipment with them in order to continue the practice. It was not long before they began using sugarcane and local fruits to produce alcohol.

Spanish rums are classified by their fruity, brandy-like fragrance and the dominant raisin, berry and current flavors. Some of these rums use column still distillation, but most are produced using pot still distillation methods.

QUALITY AND STYLE

Five factors influence the quality and style of each rum: the source of the sugar, the length of fermentation, the type of still used, the duration of barrel-aging, and the strength of the rum at bottling. Rum gets its sugar source from either sugarcane or molasses. Short fermentation periods result in light rum, while longer periods result in dark rum. Pot distilled rums are light, while column distilled rums are heavier.

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OTHER SUGARCANE BASED SPIRITS

BATAVIA ARRACK

This spirit is made from sugarcane and red rice and is fermented using yeast local to Indonesia, where it is produced. The name derives from history. In the 600s, the Indonesian island of Java was known as Batavia. Batavia was part of the Dutch East Indies. This spirit is usually pot-distilled and goes through no aging process. It is highly aromatic.

FUN FACTS ABOUT RUM

Sailors in the British Navy regularly consumed rum mixed with lime juice because it was said to fight off scurvy. The ration they were given was often called a “tot o’ rum.”

The concept of triangular trade began when slaves were traded for sugar, rum and other desirable items carried by missionaries. This was referred to as “rum and bible.”

About 12 million gallons of rum were consumed by early American colonists on an annual basis.

British Admiral Lord Horatio Nelson, who died at the Battle of Trafalgar, had his remains preserved in a cask of rum before he was laid to rest.

Today, more than 80 percent of the world’s sources of rum come from Puerto Rico. This is because most of the sugarcane used for production comes from there.

SAFETY DANCE
BY THE SEA STAR CLUB

FEATURING
RHUM JM BLANC

INGREDIENTS:

PRIMARY - RHUM JM BLANC
SECONDARY - AMARO MONTENEGRO
MODIFIER - LIME
MODIFIER - SAGE
MODIFIER - CANE SYRUP
DASH - TOBACCO BITTERS

I wanted to make an Agricole drink that was savory and refreshing. Adding sage to the Rhum JM brought out some vegetal notes of the Agricole, while the Montenegro added a sweet and bitter component. Baking spices from the tobacco bitter round out the drink, creating an earthy daiquiri.
- Alicia Walton

NEVER SAY DIE
BY PROHIBITION

FEATURING
CANA BRAVA 7 YEAR

INGREDIENTS:

1½ OZ CANA BRAVA 7 YR
¾ OZ LEMON
¾ OZ HUCKLEBERRY ALLSPICE HONEY
4 DASHES R&D SARSAPARILLA BITTERS
EGG WHITE

It was a take off a traditional rum sour with a wintery holiday twist with the huckleberry allspice honey we make at the bar. The Sarsaparilla bitters pair nicely with the caramel/vanilla notes from the rum.
- Ryan Andrews

NACIONAL SPECIAL
BY TEST PILOT

FEATURING
CANA BRAVA 7 YEAR

INGREDIENTS:

1½ OZ CANA BRAVA RUM
¼ OZ GIFFARD ABRICOT DU ROUSSILLON
⅛ OZ ST GEORGE BRUTO AMERICANO
⅛ OZ PEYCHAUDS APERTIVO
¾ OZ LIME
½ OZ PINEAPPLE CORDIAL
RINSE DAMOISEAU AGRICOLE 100 PROOF

Add all ingredients but the Damoiseau to a cocktail shaker. Rinse chilled cocktail coupe glass with the Damoiseau Agricole rhum. Shake vigorously and strain into a chilled cocktail coupe glass. Garnish with edible flower.

Pineapple Cordial: Either use small hands pineapple gum syrup, or do this: 1:1 fresh squeezed and strained pineapple juice and organic white sugar. Fortify every 32 oz of cordial with .75 oz smith and cross overproof rum.
- Brandon Ristaino

MOUNT GAY

RUM

BLACK BARREL

Small Batch
Hand Crafted Rum

A small batch handcrafted blend from a high proportion of pot still rums. Aged in toasted bourbon oak barrels, then finished in charred oak bourbon barrels, for a bold complex taste. This unique technique releases aromas of spice balanced with oaky vanilla and almond overtones, the signature notes of Mount Gay's smooth and refined Barbados rum.

Every barrel is hand-selected and artfully blended by our Master Distiller Allen Smith. An excellent replacement for bourbon-based cocktail drinks.

MASTER SELECT

Only 12,000 Bottles
Worldwide

The 1703 Master Select blend features a blend of copper column and copper pot rums from Mount Gay's oldest reserves – ranging from 10- to 30-year-old rums – created and hand-picked by Master Blender Allen Smith. Smith has been the talented innovator of some of Mount Gay's newest and most popular rums, including Mount Gay Black Barrel, Mount Gay XO Cask Strength and Vol.1 and Vol.2 of the Origin Series Collection.

The company releases just one batch of 1703 Master Select annually.

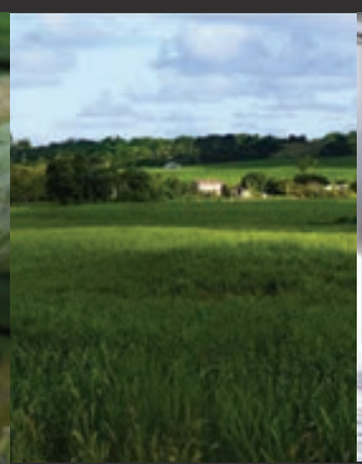
XO

Reserve Cask
Hand Crafted Rum

Mount Gay XO is an opulent blend of the finest spirits aged for eight to 15 years. Where Eclipse is floral and fruity, Extra Old blends significantly older barrels of mainly double pot distillates that have rounded these crisper notes into a subtler balance. It exudes the finesse that only time can bring and offers a true taste of paradise from the rum that invented rum.

Neat or on the rocks, perfect with tonic or as a cocktail floater.

Sugarcane Molassas



Heritage, Barbados 1703

Maturing

RHUM J.M

GRASS TO GLASS

SUGARCANE

From the hot and humid volcanic slopes of Mt. Pelée, we select three varietals of sugarcane to perfectly capture the micro-climatic tropical character of the Rhum J.M estate. The harvest season lasts barely 100 days when the sugar is at its peak and the fields are dry. Immediately after being cut, the sugarcane is crushed to capture its peak aromatic juice and placed in open top fermentation tanks for approximately 24 hours before the batch moves on to distillation. Rhum J.M is aged in American oak casks, the majority being re-charred Bourbon barrels that have been seared and scraped in-house. Our rhum is then reduced to bottle proof with volcanic mineral water sourced from our estate.

RHUM J.M

CANE TO CASK

OUR BARRELS

Rhum J.M chars its own barrels, waking up the tannins in the wood to allow the rum to extract rich natural wood flavors. As the rum ages, about 8-9 percent of the barrel's volume evaporates. At the same time, due to the intense tropical humidity, alcohol evaporates faster than water, naturally reducing the proof of the rum in the cask. To slow down this process, known as angel's share, the barrels are topped off with rum from the same batch from a neighboring barrel. The empty casks left over are re-charred to be used again for future vintages. Only a select few casks are reserved to age long enough and are released as 10-year-old and 15-year-old vintages, bottled at cask strength, making these the purest of rum expressions in the world.

THE MAKER

Nazaire Canatous has been the heartbeat behind Rhum J.M for more than 45 years, beginning alongside his father when he was first old enough to roll a barrel of rum. After taking over for his father, who had been the distiller at J.M for almost 50 years, Nazaire has preserved the traditional ethos behind J.M, which is to capture the organic flavors and natural aromas of the sugarcane and the terroir. As a single domain sugarcane rhumerie, the prestigious quality of Rhum J.M is due to a simple commitment to the precious crops of sugarcane cultivated on the estate, utilizing the local volcanic mineral water, conditioning and charring the barrels to specification, under the stewardship of Nazaire Canatous and his father before him.

Barrels

Rhum J.M V.S.O.P.

Nazaire Canatous

CLÉMENT

RHUM

HERITAGE

Known as the Mecca for Rhum Agricole, Habitation Clément was founded in 1887 by the Mayor of Le François Martinique, Dr. Homère Clément, known today as the "father of Rhum Agricole." The 18th century sugar plantation characterizes heritage and craftsmanship; and carries a legacy of time-honored expertise as one of the established leaders of Martinique Rhum Agricole in the world of fine sophisticated spirits. Today Habitation Clément welcomes over 125,000 visitors per year, promoting local contemporary art and celebrating the Clément legacy of world-class Rhum Agricole.

Charles Clément was the first to bottle rum, thus creating the first brand of Martinique Rhum Agricole. He branded his bottles with his father, Homère Clément, on the front label honoring his legacy. Following this intense passion, Clément has never relinquished the role to be the leading ambassador to the world for Martinique Rhum Agricole. Our Cellar Master, Robert Peronet, carries on with this dedication to the craft, which had been passed onto him from when he first took over the duties as Cellar Master in 1990. Since then, he has curated a world-class portfolio of aged rum following the rich heritage of the brand, while also pursuing new and profound flavors and finishes for the evolving Rhum Clément portfolio.

Only the rums of Martinique, crafted by distilling fresh fermented sugarcane juice, have the right to bear the label Appellation d'Origine Contrôlée "Martinique", followed by the term, "Rhum Agricole" (Agricultural Rum), which meets high standards regarding:

sugarcane fields
sugarcane variety
sugarcane juice extraction
fermentation
distilation process
oak cask maturation
Ouillage aging process
topping off evaporated rum
age statements

Following sugarcane crush, fresh cane juice ferments into sugarcane wine to approximately 5% ABV, and then is distilled once, between 65% and 75% ABV in a traditional Créole Column still. After a minimum of three months resting in stainless steel vats, the rum is either transferred to oak casks for aging, or bottled as Rhum Agricole Blanc.

MODERNITY

As an overseas department of France, the people of Martinique live and work under the French and EU labor systems. Residents typically work 35 hours a week, have free healthcare, have an average of 25 days of paid vacation a year, and access to state funded education.

EVOLUTION

Rhum Clément believes to honor tradition; one must evolve to be contemporary. In the Clément cellars, there are a variety of oak casks of different origins and toasts to create the Rhum Clément profile, as well as to experiment with different finishes. Following these same principles, a range of local liqueurs, Mahina Coco and Créole Shrubb, have been developed, which pay homage to our culture and allow our fans to appreciate Clément in a variety of experiences, from cocktails to sipping occasions. These liqueurs are part of our Mixing Collection - a contemporary line of rhums and liqueurs specifically designed to be the ultimate cocktail mixing rhum.

(top) aging rhum, (bottom) Habitation Clément

DAMOISEAU

RHUM

GRANDE TERRE!

Located in Le Moule, on the eastern tip of Grande Terre Guadeloupe, the Bellevue distillery was originally established at the end of the 19th century by a Mr. Rimbaud of Martinique. Roger Damoiseau purchased the distillery in 1942. Under the direction of subsequent generations of the Damoiseau family, Rhum Damoiseau has become the leading marque of Rhum Agricole, accounting for more than one out of every two bottles sold from the nine distilleries of Guadeloupe.

From the arid micro-climate and oceanic slopes of Grande Terre, Damoiseau has built its name in Agricole with sugarcane of notable higher sugar concentration and strong aromatic qualities. Although following the same standards of quality regulated upon their competitors in Martinique, Damoiseau is not restricted to varietals of sugarcane or distillation regulations, thus allowing for more innovation and freedom in developing their distinctive style of Rhum Agricole. Rhum Damoiseau is cherished for its savory character and rustic profile, making this rum ideal for those who quest for new flavors from old-world spirits.

The Damoiseau brothers use the same tools their grandfather used when he acquired the distillery in 1942. From the natural flowing artesian well used to source its water, to the mushroom covered walls of the distillery, to the original oak vats used to condition the rum, Rhum Damoiseau's character has come to be from treasured resources and techniques passed down over the last three generations. Large oak vats are used to mellow the rum after distillation, which softens the body but does not add any color. From these vats, the rum is transferred to oak casks for aging, filtered and bottled as white rum; or released unfiltered as "rhum paille," the traditional white rum the locals in Guadeloupe are accustomed to.

From the windswept sugarcane fields on the Atlantic coast of Guadeloupe, to the simple crush and distillation techniques passed on by their father, to the aging directly on used American whiskey barrels, the Damoiseau brothers strive to carry on simple habitual methods of generations past. The results have proven to be a winning formula, leading Rhum Damoiseau to become a benchmark for Rhum Agricole. With its astonishing savory flavor profile, Damoiseau is the signature Guadeloupian Rhum Agricole.

SUSTAINABILITY

The spent sugarcane, known as bagasse, is fired in a furnace to power the distillery. Unused bagasse is then mixed with expended sugarcane wine from the column, processed with calcium to control PH levels, composted, and spread over the sugarcane fields as an organic fertilizer.

MATURITY

The signature cane forward flavorful bouquet of Damoiseau's Rhum Agricole Vieux results from the natural alchemy of raw agricole blanc applied to oak barrels, which have been muted by the previous passages of American whiskey. This results in an uncanny aged rum with complex and unexpected flavors not normally achieved in rum. A sharp contrast between the cooler temperatures at night versus the hot day temperatures allows for more extraction between the rum and the wood to create an aged rum of unparalleled quality.

(top) Damoiseau cellar (bottom) gates to the Damoiseau distillery

CHAIRMAN'S RESERVE

AN IMMORTAL CLASSIC

THE CREATION

Chairman's Reserve was created by Laurie Barnard, the last founding family member to hold the Chairman's position at St. Lucia Distillers. He created a splendid rum, steeped in the 80 plus years of St. Lucian rum heritage and the legacy of the Barnard family. To create Chairman's, he experimented with blending respective casks of double distilled pot still rum and column still rum. By returning the blended rum back into oak barrels for additional aging, Laurie Barnard created a soft, well-balanced, and flavorful spirit that has become the benchmark for St. Lucian rum.

The Barnard family first settled in St. Lucia in the 1930's and established their distillery by making rum from the molasses produced by the island's massive sugar plantations. Due to the rise of the European sugar beet, the local sugar industry was forced into extinction. This lead to negative effects on the island's growing rum trade. With few choices remaining, the last two distilleries formed a joint venture and consolidated their operations to the picturesque Roseau Valley, creating what is known today as St. Lucia Distillers. With this history behind him, Laurie Barnard took it upon himself to restore St. Lucia's rum providence and created Chairman's Reserve, which has re-established the prestige of St. Lucia's rum culture.

Since the last sugar plantation in St. Lucia closed in the 1960's, extinguishing the previous source of molasses, St. Lucia Distillers has sourced rich molasses from British Guyana. Due to their long-standing commitment to only use Guyanese molasses, and the small capacity of the distillery; Chairman's Reserve is predicated on top quality and distinction. Having multiple vats of molasses with various yeast strains, and the diversity of a two column still and a variety of pot stills, the distiller and master blender have superb opportunities to craft a wide spectrum of enchanting flavors. This has made Chairman's Reserve an absolute "must-have" rum.

After several challenges the Barnard family has faced over the years, one would think the horrific fire in 2007, which destroyed the administration building and laboratory as well as some aging and blending facilities, would lead to the distillery's ultimate demise. However, this was not the case. The team reorganized, and after a few years working from a converted warehouse, the staff moved into a new administration building and laboratory. As they settled in, several casks of Chairman's Reserve that were salvaged from the fire were discovered in the back of a temporary storage container. These rums had accidently aged too long for the original Chairman's Reserve, and thus Chairman's Forgotten Casks was born. As an exceptional sipping rum, the unfortunate circumstances that lead to Chairman's Forgotten Casks have given St. Lucia Distillers a rum that is considered today one of the very best rums in world.

FOURSQUARE

RUM

OUR RUM

MARK II
PORT CASK FINISH

A blend of both Artisanal Pot and Traditional Twin Column Coffey molasses rums. Aged initially for three years in used Bourbon Barrels, and then for another six years in used Ruby Port Casks. Bottled at 40% ABV

INTERNATIONAL SPIRITS CHALLENGE
2016
SILVER

MARK III
2004 SINGLE BLENDED

A blend of both Artisanal Pot and Traditional Twin Column Coffey molasses rums. Aged for 11 years in used Bourbon Barrels. Bottled at Cask Strength - 59% ABV

INTERNATIONAL SPIRITS CHALLENGE
2016
TROPHY

INTERNATIONAL SPIRITS CHALLENGE
2016
GOLD

MARK IV
ZINFANDEL CASK BLEND

A blend of both Artisanal Pot and Traditional Twin Column Coffey molasses rums. Aged for five years in used Bourbon Barrels, and then for another six years in used Zinfandel Barrels; blended with 11 year old Single Blended Rum aged in used Bourbon Barrels. Bottled at 43% ABV

INTERNATIONAL SPIRITS CHALLENGE
2016
GOLD

GOLDEN BARRELL RUM AWARDS
2016
BEST NEW RUM IN THE UK

DISTILLERY

Exceptional Cask Selections

Foursquare Rum Distillery is located on a former sugar plantation that dates back to 1636 within the tiny Caribbean island of Barbados. Founded by the Seale family, distilling operations and blending are currently directed by RichardSeale, 4th Generation Trader/Distiller.

Exceptional Cask Selections represent the unique, and rare offerings of Foursquare Rum Distillery that Richard has hand selected, his personal aging experiments only released when he feels they are of exceptional quality. These are one of a kind expressions, available for a limited time, and showcasing truly unique approaches to both Rum blending and maturation.

All of the Exceptional Cask Selections have been matured in Barbados in a tropical climate - accelerating multiple aspects of the maturation process, in many cases aging 2-3x faster than if in Europe or a more temperate climate.

INTERNATIONAL SPIRITS CHALLENGE
2016
RUM PRODUCER OF THE YEAR

Foursquare was also recently referred to as “the Pappy of Rum” by Wall Street Journal Best Selling Author Fred Minnick.

TEQUILA

ANGELISCO

TEQUILA

100% AGAVE

Angelisco is a family by choice. Our individual stories may vary, culturally and historically, but we unite to create a timeless spirit. Angelisco Tequila is produced in the Highlands of Jalisco, Mexico, from blue weber agave grown in the deep red, mineral-rich, volcanic soil within the Golden Triangle of the Los Altos region. Nurtured by the hands of the Aceves family, with over 100 years of craftsmanship, Angelisco provides the finest of premium, small-batch tequilas.

TEQUILA CABEZA
TEQUILA

86 SPIRITS COMPANY
1 LITER 218013

100% Agave Blanco Tequila, bottled at 43% APV. Product of Arandas in the highlands of Jalisco, Mexico. Estate grown agave from fifth generation agave cultivators; the Vivanco Family.

TEQUILA OCHO BLANCO
TEQUILA

ALTAMAR
750 ML 936226

This single estate tequila is released annually, similar to a wine vintage. Each year the agave is harvested from a different ranch showcasing the effects of terroir, making each release different.

TEQUILA OCHO REPOSADO
TEQUILA

ALTAMAR
750 ML 265624

Aged eight weeks and eight days in used whiskey barrels. Each year the agave is harvested from a different ranch showcasing the effects of terroir, making each vintage release different.

TEQUILA OCHO AÑEJO
TEQUILA

ALTAMAR
750 ML 908924

Aged a minimum of 12 months in used whiskey barrels. Each year the agave is harvested from a different ranch showcasing the effects of terroir, making each vintage release different.

TEQUILA OCHO EXTRA AÑEJO
TEQUILA

ALTAMAR
750 ML 98923

Aged for over three years in used whiskey barrels. Each year the agave is harvested from a different ranch showcasing the effects of terroir, making each vintage release different.

ANGELISCO BLANCO
TEQUILA

BACKBAR PROJECT
750 ML 349320

Produced in the Highlands of Jalisco. Distilled by the Aceves family, single-estate grown. Piñas (hearts of agave) are steam cooked for 24 hours. Open-air fermented for 72 hours.

ANGELISCO REPOSADO
TEQUILA

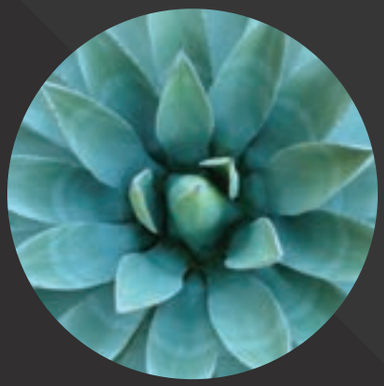
BACKBAR PROJECT
750 ML 349321

Tequila is rested for nine months in used Heaven Hill bourbon barrels. Barrels are blended back together and allowed to rest in stainless steel for two weeks before being bottled.

HERRADURA SELECCION SUPREMA
TEQUILA

BROWN-FORMAN
750 ML 304225

Aging for four years gives this world-class tequila its amber color and spectacular flavor blend of rose petal, vanilla and citrus with an amazing aroma and sweet cocoa-like finish.



ABOUT TEQUILA

TEQUILA is a spirit made from blue agave. It originated in the Mexican city of Tequila. The volcanic soil in Tequila is suited well to grow the blue agave plant. More than 300 million blue agave plants are harvested from Tequila each year. According to Mexican law, tequila can be produced only in Jalisco and four other Mexican states. Mexico also is granted the international right to use the word "tequila." The United States recognizes that tequila can be produced only in Mexico.

HARVESTING

Months before the agave plant is harvested, a Mexican farmer — known as a jimador — uses a coa, a sharp cutting tool, to prepare the plant for harvest. To achieve this, the jimador removes the central flower spike, which forces the plant to send sap to its heart, allowing the agave's sugar to concentrate and become ready for harvest.

PRODUCTION

In order to harvest the agave plant — which must be the "Blue Weber" variation — the jimador must remove the pencas, or leaves. The hearts, piñas, of the plant are transported to the ovens of the distillery.

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TAPATIO BLANCO
TEQUILA

CHARBAY
1 LITER 633512

The estate grown agave is slowly roasted for four days, juiced and fermented with the Camarena family's heirloom yeast culture. Rested eight months in stainless steel.

TAPATIO BLANCO "B 110"
TEQUILA

CHARBAY
1 LITER 633513

110 proof (55% ABV) is rested eight-12 months in Stainless steel. This 75-year-old tequila is one of Mexico's last "Old World" distilleries. Produced at the La Altena facility.

TAPATIO REPOSADO
TEQUILA

CHARBAY
1 LITER 633511

Aged eight months in used Jim Beam American Oak. Agave is hand-picked, slowly roasted for four days, juiced and fermented with the family's heirloom yeast culture.

TAPATIO AÑEJO
TEQUILA

CHARBAY
1 LITER 633510

Aged 18 months in used Jim Beam American Oak. Agave is hand-picked, slowly roasted for four days, juiced and fermented with the family's heirloom yeast culture.

TAPATIO EXCELENCIA EXTRA AÑEJO
TEQUILA

CHARBAY
1 LITER 633514

Distilled in 1996. Aged for four years in new American oak (#4 char) and in glass for 13+ years. Agave is hand-picked, slowly roasted for four days, juiced and fermented.

SUERTE BLANCO
TEQUILA

MAHOLO
750 ML 547626

Handcrafted from 100% Tahona crushed Blue Weber Agave, Suerte Blanco is rested for a minimum of two months in stainless steel tanks prior to bottling.

SUERTE REPOSADO
TEQUILA

MAHOLO
750 ML 547627

Made from 100% Tahona crushed Blue Weber Agave, tequila is aged in charred White American Oak whiskey barrels for seven months. A perfect balance of resting time, oak, and pure Agave.

SUERTE AÑEJO
TEQUILA

MAHOLO
750 ML 547628

Made from 100% Tahona crushed Blue Weber Agave, Suerte Añejo is aged in charred American White Oak whiskey barrels for 24 months, twice as long as the industry standard.

SUERTE EXTRA AÑEJO

TEQUILA

MAHOLO
750 ML 547629

EXTRA Añejo is made using 100% Tahona crushed Blue Weber Agave that has been double distilled and aged in charred American White Oak whiskey barrels for five years.

JOSE CUERVO RESERVA DE LA FAMILIA

TEQUILA

PROXIMO
750 ML 576426

An Extra Añejo tequila from the Cuervo family's private collection. Each bottle is made using only agave harvested after seven-12 years, and aged three years in French and American oak barrels.

ORGULLO SILVER BY PUEBLO VIEJO

TEQUILA

SAZERAC
750 ML 60228

These expressions are made from only the best blue agave, harvested from the rich soil of the Los Altos de Jalisco region and distilled with the purest spring water.

ORGULLO REPOSADO BY PUEBLO VIEJO

TEQUILA

SAZERAC
750 ML 60225

These expressions are made from only the best blue agave, harvested from the Los Altos de Jalisco region and distilled with spring water. Aged for 11 months in white oak barrels.

ORGULLO AÑEJO BY PUEBLO VIEJO

TEQUILA

SAZERAC
750 ML 60220

These expressions are made from only the best blue agave, harvested from the Los Altos de Jalisco region and distilled with spring water. Aged for 24 months in oak barrels.

SIETE LEGUAS BLANCO

TEQUILA

SAZERAC
750 ML 654242

The agave is distilled at Gonzalez family's two distilleries with two different methods; Tahona and Molino. Once the juices are combined, they are distilled in copper pot stills and filtered.

SIETE LEGUAS REPOSADO

TEQUILA

SAZERAC
750 ML 65423

The agave is distilled with two different methods; Tahona and Molino. eight months in white oak barrels have made Reposado 7 Leguas, the only one in its class.

SIETE LEGUAS AÑEJO

TEQUILA

SAZERAC
750 ML 65422

This Añejo Tequila ages for 24 months in white oak barrels. The agave is distilled at Gonzalez family's two distilleries with two different methods; Tahona and Molino.

The piñas are baked slowly in order to break down the complex starches into simple sugars. The baked piñas are mashed or shredded under a tahona (a large stone wheel). The juice that is extracted from this process is then poured into stainless steel or wooden vats and left several days to ferment. This process results in a wort, or a liquid with low alcohol content. The wort is distilled once and then a second time to produce clear tequila. Some distillers repeated the distillation process a third time, but some tequila producers regard this as a mistake because it removes some of the tequila's flavor. After distillation, the tequila is bottled as "blanco" tequila. To produce a mellower flavor or amber colored tequila, instead of being bottled after distillation, the tequila will be left to age in wooden barrels.

LOWLAND VS. HIGHLAND

Blue agave plants grown in warmer lowland areas provide tequila with a vegetal, earthy, and black pepper flavors. Alternately, agave grown in the cooler Los Altos highlands result in sweeter, fruiter tasting tequila with floral notes.

CLASSIFICATIONS

BLANCO: Also referred to as plata, white or silver, is bottled directly after distillation, or is aged for less than two months in neutral oak or stainless steel barrels.

REPOSADO: This tequila is aged for two months to a year.

AÑEJO: This type of tequila is aged for one to three years in oak barrels.

EXTRA AÑEJO: This tequila is aged more than three years in oak barrels.

T1

TEQUILA UNO

100% AGAVE AZUL

"Voted #1 Best
Craft Tequila of 2016"
- USA TODAY
READERS' CHOICE AWARD

T1 Tequila Uno is a family of five meticulously handcrafted, luxury tequilas by artist and Master Distiller Germán Gonzales Gorrochotegui. Germán makes T1 in Mexico at his Tequilera Distillery in the heart of Tequila, Jalisco.

Each of T1's five varieties are made using traditional methods, passed down by Germán's father, to deliver a pure and balanced flavor.

The Tequila Uno family is...

ULTRA FINO: BLANCO
SELECTO: BLANCO
EXCEPCIONAL: REPOSADO
ESTELAR: AÑEJO
SENSACIONAL: EXTRA AÑEJO

SIETE LEGUAS D'ANTANO

TEQUILA

SAZERAC
750 ML 65427

Choice white oak barrels and five long years of patient aging produce the epitome of tequila sophistication. The oak barrel is a mere frame for a masterpiece in character.

EXPRESIONES DEL CORAZON

TEQUILA

SAZERAC
750 ML 65722

Corazon acquired the best barrels from the Buffalo Trace Antique Collection. Using these barrels from Buffalo Trace provided its own flavor and unique characteristics to the Tequila.

CASA SAN MATÍAS GRAN RERSERVA

TEQUILA

SAZERAC
750 ML 60120

This tequila is aged for three years in French white oak barrels. The results are an exquisite flavor of toasted seeds and a bright amber color. To get the full flavor try it with plain chocolate.

CASA SAN MATÍAS REY SOL EXTRA AÑEJO

TEQUILA

SAZERAC
750 ML 60120

Made from only the best blue agave, harvested from the rich soil of the Los Altos de Jalisco region, and distilled with the purest spring water. Aged six years in French White Oak Barrels.

T1 SELECTO BLANCO

TEQUILA

THE AGENCY BRANDS
750 ML 230421

We use very mature agaves, and a slow, low proof distillation to acquire as much agave flavors as possible. Very herbal. A little higher in proof (86) to get the right balance.

T1 ULTRA FINO

TEQUILA

THE AGENCY BRANDS
750 ML 230420

100% blue agave. Mature agaves from Atotonilco in the Highlands of Jalisco. A high proof distillation to acquire notes of citrus from the agave. Double Distilled.

T1 EXCEPTIONAL REPOSADO

TEQUILA

THE AGENCY BRANDS
750 ML 230422

Rested for six to eight months in the oldest used scotch whisky barrels. This is done specifically to acquire the velvet of wood without losing the freshness of the agave.

T1 ESTELAR AÑEJO

TEQUILA

THE AGENCY BRANDS
750 ML 230423

Aged for 20 to 24 months in used scotch barrels to acquire dryness. Unique combination of agave, vanilla, orange peel flavors from the soil and a soft ending bitter chocolate.

T1 SENSACIONAL EXTRA AÑEJO

TEQUILA

THE AGENCY BRANDS
750 ML 230424

Aged in scotch barrels for 3.5 years. Deep wood flavors with lighter citrus flavors of the earth and green tones from the agave. Higher alcohol content (84).

TEARS OF LLORONA EXTRA AÑEJO

TEQUILA

THE AGENCY BRANDS
1 LITER 230410

Aged for five years in used Scotch barrels to create dryness, for five years in brandy barrels to build sweetness and for five years in sherry barrels to gain fruitiness, all three are then blended together.

EL DIABLO

BY FIFTH & ROSE, PENDRY HOTEL

FEATURING
TEQUILA CABEZA

INGREDIENTS:

2 OZ TEQUILA CABEZA
½ OZ LIME JUICE
¾ OZ FRESH GINGER SYRUP
¼ OZ CASSIS NOIR DE BOURGOGNE
TOP SPARKLING WATER

This tequila highball is light and refreshing, with just the right amount of spice from the ginger. The perfect cocktail for the sunny San Diego weather. Garnish with candied ginger and a lime wheel.
- *Thomas Tompkins*

SAM FLORES

BY TRICK DOG

FEATURING
TEQUILA OCHO BLANCO

INGREDIENTS:

PRIMARY - TEQUILA OCHO BLANCO
SECONDARY - ANCHO REYES ORIGINAL
MODIFIER - HORCHATA
MODIFIER - LIME
GARNISH - PEAR

Served on the rocks. We were excited at the prospect of creating our own horchata and presenting it in a cocktail. Both Tequila Ocho and Ancho Reyes seemed like a wonderful fit for the drink. To tie it all together we serve in the traditional cup that one would have horchata in, while in Mexico.
- *Morgan Schick*

MARGARITA

BY PETTY CASH TAQUERIA

FEATURING
TEQUILA OCHO PLATA

INGREDIENTS:

2 OZ TEQUILA OCHO PLATA
½ OZ LEMON JUICE
½ OZ LIME JUICE
1 OZ CITRUS SPIKED AGAVE CURAÇAO

Combine 8 oz. agave nectar with 6 oz. filtered water, and the zest of one lemon and one lime. Blend to fully incorporate ingredients and let rest for 20 min so that the citrus zest may infuse into the agave nectar. Strain through a fine strainer. Add 14 oz. Giffard Triple Sec or Cointreau. Add ice, shake and strain over fresh ice into a double old fashioned glass.
- *Hilary Chadwick*

TEARS OF LLORONA

EXTRA AÑEJO

100% AGAVE AZUL

"The Pappy Van Winkle of tequila."
-Food & Wine Magazine

"This is a sipping tequila of the highest order — a rich, complex liquor that's more like a high-end scotch or cognac, and perfect for an after-dinner drink or a New Year's toast."
-Men's Journal

"If ever there was a tequila to turn the head of a whiskey lover, this is it."
-The Wall Street Journal

"Tears of Llorona takes tequila-aging a step further, blending tequilas matured in three distinct barrels — scotch, sherry and brandy — a balancing act rarely seen outside of premium whiskey."
-The New York Times

Ultra rare, hand crafted, multi-barreled, extra añejo tequila from German Gonzalez.

TEQUILA OCHO

100% PURE AGAVE

OUR DISTILLER

Carlos Camarena, a third generation tequilero, is the Master Distiller of Tequila Ocho - made at the La Altena distillery in Arandas, Jalisco, Mexico. He is among the most respected producers because of the fine products that he makes. He has been recognized with numerous awards such as: A medal for his contributions in the Tequila Industry from the President of Mexico (2010). “The Distiller of the Year” award from the San Francisco Spirits Competition (2005). A gold star from the world marketing organization (2009). Tequila Ocho has also been recognized in the Top 10 Best Tequilas by Drinks International for the last four years (2014-2017), an accolade made even more impactful as the award is based upon a survey of the top bars and bartenders globally.

Master Distiller Carlos Camarena

OUR FAMILY

The Tequila Ocho story begins with the Camarena family, who started making tequila in 1937 and are now in their third generation as tequila producers. This family is one of the few that still make tequila in the slow, artisanal way. With the Camarenas nothing is rushed or hurried during the whole process, from the growth of the agave to the final distillation.

All tequila made by Carlos, at La Alteña, is produced exclusively from agave from their own fields, a fact that few other producers can claim. Because the production is small-batch and carefully done, the heart and passion of the Camarenas’ Mexican soul is in each drop of their tequila. The family have only ever made 100 percent agave tequila.

TEQUILA OCHO

100% PURE AGAVE

TERROIR

"Terroir" is the French term used to describe the natural elements (influences) that have an effect on agriculture, most notably applied to grapes grown for wine use. These elements include soil composition, altitude, temperatures day and night throughout the year, rain fall, humidity and exposition to the sun and winds.

It is becoming increasingly understood and agreed upon that the concept of "terroir" also exists within the growing of agave and the resulting tequila made from it. In Jalisco, the largest tequila producing state of Mexico there are two main regions for agave growing and tequila production – "Tequila Valley" and "Los Altos." It is said that the tequilas made in Tequila Valley are masculine, forward in flavour, with an earthy, peppery and herbal taste profile. In comparison, tequilas made from agaves grown in Los Altos are feminine, softer, rounder, more fruity and floral.

Tequila Ocho takes the exploration of terroir in tequila a giant step forward by only producing batches of tequila from single fields (ranchos), much the way fine Burgundy wine is produced. For example, in the village of Vosne Romanee in Burgundy, wine is produced with the following appelations: Les Beaux Monts, La Montagne and Aux Brulees to name a few. Tequila Ocho has done the same thing by producing in Arandas the following names: El Carrizal, Las Pomez and Puerta del Aire. Just three of 13 estates produced thus far, and of a total of 70+ that the Camarena family owns or maintains.

Production

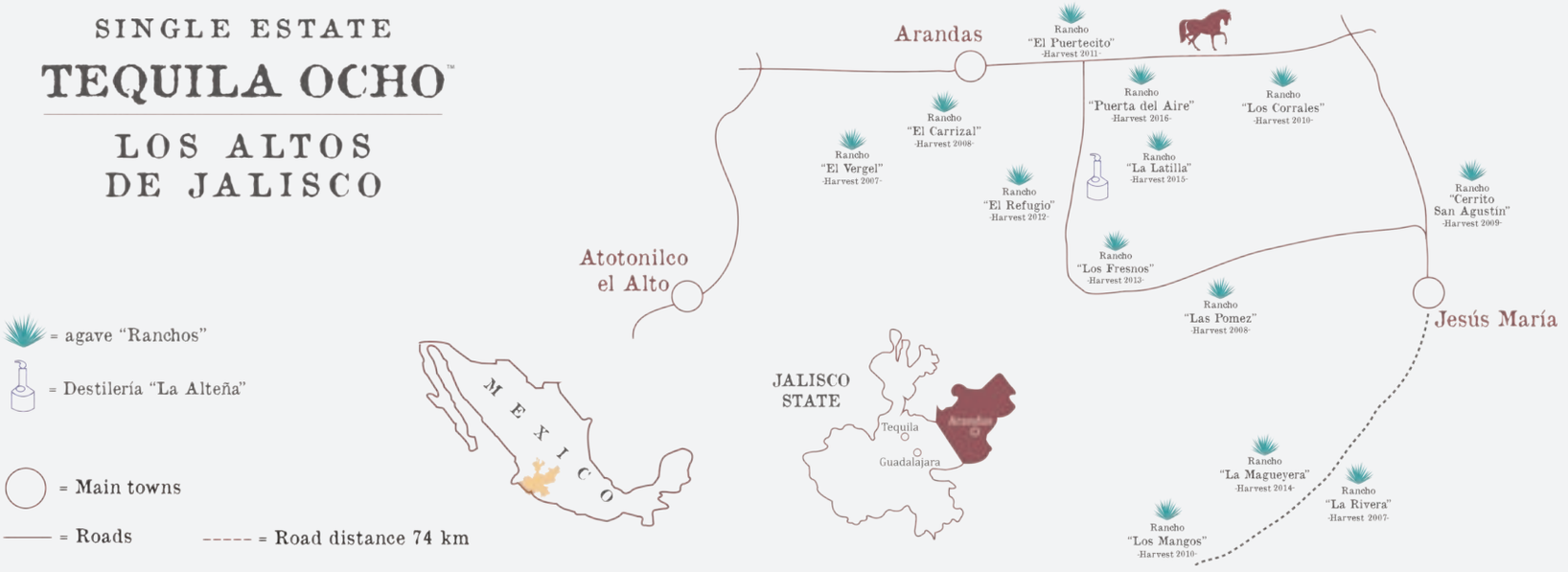
Still Drip

Distillery

SINGLE ESTATE

TEQUILA OCHO™

LOS ALTOS DE JALISCO



PROCESS

A WINNING PARTNERSHIP

Tequila Ocho is made by Carlos Camarena, a third generation Tequilero, in partnership with Tomas Estes. This dynamic partnership delivers heritage and tradition, coupled with innovation. Carlos and Tomas produce tequila that is made slowly in an artisanal 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.

CHARACTER

Tequila Ocho demonstrates that "terroir" exists in agave. Ocho's single estates show through their distinct aroma and character. Tequila Ocho opens up and develops in the glass the same way a fine wine does.

INNOVATION

Ocho is the first tequila to designate both the year it was produced and the precise field from which the agave was harvested as is done with fine wines. Each estate, or "rancho" produces a limited amount of agave, each vintage of Ocho is both rare and collectable.

MEZCAL & SOTOL

ABOUT MEZCAL

MEZCAL is a term referring to any spirit with an agave base, including tequila. Its name comes from the Nahuatl Indian word “mexcalmetl,” which means “agave plant.”

Most products bottled as mezcal, though, are produced in the state of Oaxaca. Oaxaca is the main area in which the Agave Americana plant is grown. Most mezcal is distilled from this plant – also known as maguey. There are no restrictions as to which areas of Mexico can produce mezcal. Ninety percent of non-tequila mezcal is produced in Oaxaca. Mezcal is usually produced using one of three common agave plants — agave Americana, agave potatorum and agave salmiana — though it can be produced from up to 28 different varieties of agave.

In Mexico, people consume mezcal — with its strong, smoky flavor — straight. The mezcal attains its smoky flavor when the agave plants are roasted in a firepit above a wood fire. Mezcal is not as popular as tequila – a type of mezcal produced using blue agave in some regions of Mexico. Mexico exports mezcal to several countries, including the United States and Japan, and the number of countries that import mezcal continues to grow.

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AGAVE DE CORTES

MEZCAL

BACKBAR PROJECT
750 ML 673020

100% estate-grown espadin, cultivated according to strict traditions. The hand-harvested maguey is pit roasted, tahona crushed, wild fermented and double distilled in copper stills.

EL JOLGORIO ARRUQUENO

MEZCAL

BACKBAR PROJECT
750 ML 48220

Pit-roasted, tahona-crushed, open fermented, double-distilled mezcal from 100% semi-wild Agave Arruqueño (Agave americana var. oaxacensis) harvested at 14 years of age.

EL JOLGORIO BARRIL

MEZCAL

BACKBAR PROJECT
750 ML 648127

Traditional pit-roasted, mule-drawn tahona-crushed, open fermented, double-distilled mezcal from 100% semi-wild Agave Barril (Agave karwinskii var.) harvested at 10 years.

EL JOLGORIO CENIZO

MEZCAL

BACKBAR PROJECT
750 ML 639121

(Agave Karwinskii) Similar in appearance to Madrecuixe, with a dense, cylindrical piña, the wild agave Cenizo prefers to grow in remote, rugged terrain, making it rare and difficult to harvest.

EL JOLGORIO CUIXE

MEZCAL

BACKBAR PROJECT
750 ML 648126

Traditional pit-roasted, mule-drawn tahona-crushed, open fermented, double-distilled mezcal from 100% wild-harvested Agave Cuixe (Agave karwinskii var.) harvested at 13 years of age.

EL JOLGORIO ESPADIN

MEZCAL

BACKBAR PROJECT
750 ML 648120

Pit-roasted, mule-drawn tahona-crushed, open fermented, double-distilled mezcal from 100% semi-wild Agave EspadÌn (Agave angustifolia) harvested at 10 years of age.

EL JOLGORIO JABALI

MEZCAL

BACKBAR PROJECT
750 ML 639123

(Agave Convallis) Wild Jabali’s fibers are extremely tough, making it difficult to shred for fermentation. Often fermentation bubbles over. Jabali makes an exquisite and rare mezcal.

EL JOLGORIO MADRECUIXE

MEZCAL

BACKBAR PROJECT
750 ML 648125

Pit-roasted, tahona-crushed, open fermented, double-distilled mezcal from 100% wild-harvested Agave Madrecuixe (Agave karwinskii var.) harvested at 13 years of age.

EL JOLGORIO MEXICANO

MEZCAL

BACKBAR PROJECT
750 ML 648124

Pit-roasted, tahona-crushed, open fermented, double-distilled mezcal from 100% semi-wild Agave Mexicano (Agave rhodacantha) harvested at 10 years of age.

EL JOLGORIO PECHUGA

MEZCAL

BACKBAR PROJECT
750 ML 648128

Ten-year-old agaves are pit-roasted according to tradition, tahona-crushed, open fermented and then twice distilled in a copper pot still with fruit and the breast of a guajolote (turkey).

EL JOLGORIO TEPEZTATE

MEZCAL

BACKBAR PROJECT
750 ML 648122

Pit-roasted, mule-drawn tahona-crushed, open fermented, double-distilled mezcal from 100% wild-harvested Agave Tepeztate (Agave marmorata) harvested at 13 years of age.

EL JOLGORIO TOBALA

MEZCAL

BACKBAR PROJECT
750 ML 468121

Pit-roasted, mule-drawn tahona-crushed, open fermented, double-distilled mezcal from 100% wild-harvested Agave Tobala (Agave potatorum) harvested at 12 years of age.

EL JOLGORIO TOBAZICHE

MEZCAL

BACKBAR PROJECT
750 ML 639120

(Agave Karwinskii) Rare, wild agave related to Cuixe, grows extremely tall, resembling a tree. Tobaziche grows a dense, stalk-shaped piña. This creates distinct minerality and spice notes.

NUESTRA SOLEDAD EJUTLA

MEZCAL

BACKBAR PROJECT
750 ML 648020

Different villages have their own distinctive flavors and aromas, which reflect the differences between distilleries, the soil, the wood used and the nuances created by Maestro Mezcalero.

NUESTRA SOLEDAD LACHIGUI

MEZCAL

BACKBAR PROJECT
750 ML 288024

At 7,414 feet elevation, Lachigui, (in El Palmar, Miahuatlan) is our highest elevation palenque by over 1,500 feet. The extreme growing conditions produce some of the most complex mezcals.

NUESTRA SOLEDAD SAN BALTAZAR

MEZCAL

BACKBAR PROJECT
750 ML 688021

Different villages have their own distinctive flavors and aromas, which reflect the differences between distilleries, the soil, the wood used and the nuances created by Maestro Mezcalero.

One key difference in mezcal and its byproduct tequila surrounds the distillation process. When distilling mezcal, most producers use both agave solids and fermented agave juice. With tequila, only the juice is used.

HISTORY

Pre-Hispanic Mexicans deemed maguey a sacred plant, bestowing it with a privileged position in religious rituals, economy and mythology. Citizens cooked the heart of the plant and fermented its juice.

There is a myth surrounding the origin of mezcal. The myth states that a lightning bolt struck an agave plant, which cooked it, opened it and released its juice. For that reason, agave juice was referred to as “elixir of the gods.”

Whether or not distilled drinks were in production in Mexico before the time of the Spanish Conquest is unknown. The Spaniards knew how distillation worked and had already been using the process for other hard liquors, which they brought from Europe. They drank until they ran out, and then began looking for a substitute to appease them. Spaniards were introduced to native fermented drinks like pulque, another beverage made from maguey. After that, they began experimenting with the maguey plant, looking for a way to create a fermentable, distillable mash. They tried to make a drink with a higher alcohol content than the pulque, which resulted in mezcal.

Two of the earliest crops introduced to the New World were grapes and sugarcane

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– both key ingredients in alcoholic beverages. However, the Spanish Crown opposed their use as ingredients for distillation, worried that producers from Spain would be upset. However, they needed a source of tax revenue, so they began manufacturing alcoholic drinks from local plants like maguey.

Often, smaller distillers produce mezcal by hand. One village can have dozens of facilities — known as palenques or fabricas — each using their own production methods passed down from previous generations. Some even use techniques from more than 200 years ago.

PROCESS

Mezcal distillation starts with harvesting the maguey plant. Each plant can weigh

up to 40 kg. Producers extract the heart from the plant after cutting off the leaves and roots. The hearts, or piñas, are then cooked for a period of three days — mostly in pit ovens, which are mounds over pits of hot rock. This roasting process allows mezcal to achieve the smoky flavor for which it is known. The plant hearts are then crushed and mashed – usually through a horse turning a stone wheel. The mash is left to ferment in barrels or vats with water added.

The liquid that results from fermentation is collected and distilled in copper or clay pots, which change the flavor further. Unaged mezcal, referred to as joven or young mezcal, is then bottled and ready to be sold. Aged mezcal is left to age in the barrels for a minimum of one month to

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NUESTRA SOLEDAD SAN LUIS DEL RIO

MEZCAL

BACKBAR PROJECT
750 ML 688020

Different villages have their own distinctive flavors and aromas, which reflect the differences between distilleries, the soil, the wood used and the nuances created by Maestro Mezcalero.

NUESTRA SOLEDAD SANTIAGO MATATLAN

MEZCAL

BACKBAR PROJECT
750 ML 688023

Different villages have their own distinctive flavors and aromas, which reflect the differences between distilleries, the soil, the wood used and the nuances created by Maestro Mezcalero.

NUESTRA SOLEDAD ZOQUITLAN

MEZCAL

BACKBAR PROJECT
750 ML 748020

Southeast of Oaxaca de Juarez. Harvest of wild and semi-cultivated agaves in mineral-rich, rainbow soils of the mountains behind their Palenque, Zoqui. 100% Espadin; distilled to proof.

ALIPÚS ENSAMBLE SAN ANDRES

MEZCAL

CRAFT DISTILLERS
750 ML 95424

A richer version of a favorite Alipús from Don Valente Angel: this blend contains about 20% semi-wild bicuishe. Very complex: the bicuishe adds elegance and finesse.

ALIPÚS SAN ANDRES

MEZCAL

CRAFT DISTILLERS
750 ML 63224

Fermented in cypress vats and distilled by Don Valente Angel from Espadin grown at about 5,000 feet on thin calciferous-soiled low hills and terraces. Complex, rich, intensely floral.

ALIPÚS SAN JUAN DEL RIO

MEZCAL

CRAFT DISTILLERS
750 ML 29428

Fermented in oak vats and distilled by Don Joel Cruz from non-irrigated Espadin grown in sunny mountain-top plantings in ferriferous soil at 4,600 feet. Fruity, rich, smokey, pleasantly sweet.

ALIPÚS SAN LUIS DEL RIO

MEZCAL

CRAFT DISTILLERS
750 ML 63228

Village mezcal from San Luis del Rio, Oaxaca. Distilled by Don Baltazar Cruz Gomez from agave Espadin grown at about 4,000 feet in steep and sandy soils. Spicy, round and soft.

ALIPÚS SANTA ANA DEL RIO

MEZCAL

CRAFT DISTILLERS
750 ML 603227

Fermented in pine vats and distilled by Don Cosmo Hernandez from agave Espadin grown at about 5700 feet in hilly, white, and rocky soil. Delicate and fruity, slightly sweet.

LOS NAHUALES BLANCO

MEZCAL

CRAFT DISTILLERS
750 ML 62822

100% from the Agave Espadin which is tahona-crushed. Amazingly full flavor, rich and sweet. Los Nahuales mezcal is made in old double-distillation pot stills.

LOS NAHUALES REPOSADO

MEZCAL

CRAFT DISTILLERS
750 ML 62821

100% from the Agave Espadin. Los Nahuales mezcal is made in old double-distillation pot stills. Los Danzantes roast with mesquite adds a deep smoky richness.

LOS NAHUALES AÑEJO

MEZCAL

CRAFT DISTILLERS
750 ML 61828

100% from the Agave Espadin which is tahona-crushed. Aged two-and-a-half years in French Oak Barrels. Beautifully and gracefully mature. Soft, gentle, lingering finish.

MEZCALERO

MEZCAL

CRAFT DISTILLERS
750 ML 693925

Hand-distilled by Don Baltazar Cruz Gonzales in San Luis del Rio. These “silvestran” agaves are semi-wild, best at high elevations, not easy to grow in fields: He ferments in cypress vats.

MEZCALERO NO.15

MEZCAL

CRAFT DISTILLERS
750 ML 693928

Hand-distilled by Don Baltazar Cruz Gonzales in San Luis del Rio. 100% semi-wild Sierra Negra (agave americana). This Sierra Negra version is rich and nicely fruity.

DELIRIO MEZCAL DE OAXACA JOVEN

MEZCAL

DC CRAFT
750 ML 29821

100% Agave espadin and handcrafted and cooked in stone ovens and naturally fermented in pine vats. Robust profile with aroma of agave, soft fruit notes and semi-smoked character.

DELIRIO MEZCAL DE OAXACA AÑEJO

MEZCAL

DC CRAFT
750 ML 29826

100% Agave espadin / madre cuishe and handcrafted and cooked in stone ovens and naturally fermented in pine vats. Robust woody profile with elegant sweet and fruity notes.

DELIRIO MEZCAL DE OAXACA REPOSADO

MEZCAL

DC CRAFT
750 ML 29824

100% Agave espadin and meticulously handcrafted and cooked in traditional stone ovens and naturally fermented in pine vats. Soft profile with aroma of agave and discreet smoke notes.

a period of up to four years, traditionally. Some mezcal, however, can be left to age for as long as 12 years. Mezcal reaches 55 percent alcohol content. It is distilled twice. The first distillation, punta, results in a liquid that is 75 proof, or only 37.5 percent ABV. The second distillation serves to raise the percentage of alcohol by volume.

VARIATIONS

Mezcal has several variations. These types vary based on several factors, including the agave plant used and the types of herbs and fruits added while the mezcal fermented and distilled. Some of the resulting varieties include gusano, pechuga, tobala, blanco, cedron, minero, de alacran, crème de café and more. One variation, pechuga, uses apples, cloves,

plums, cinnamon and other spices. It is then distilled through duck, turkey or chicken breast. It is usually only produced in November or December when all the ingredients are easily available. Other variations use cinnamon, red bananas, pineapple and sugar, each providing its own unique flavor to the mezcal. Most mezcal, though, does not use anything special – it is left untouched so the natural flavors from agave display prominently.

REPOSADO OR AÑEJADO (AGED)

This type of mezcal is aged in wood barrels for a period of two to nine months. Sometimes, 100 percent agave mezcal is used, while other times mixed mezcal is used. Añejo is aged for at least one year. Some premium varieties of añejo are aged for 18 months to three years. If that

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type of añejo is made from 100 percent agave, it usually distilled for at least four years.

THE INDUSTRY

In Mexico, there are about 330,000 hectares — more than 815,000 acres — dedicated to growing and cultivating agave just for mezcal. This space is spread over about 9,000 mezcal producers.

The mezcal industry is responsible for about 29,000 jobs. Certified production of mezcal amounts to more than two million liters. Of these two million liters, about 434,000 are exported, creating more than 21 million dollars in income. To be classified as mezcal, the spirit must be produced in a specific area.

Mexican states with facilities that are certified to grow and produce agave include Guanajuato, Guerrero, San Luis Potosi, Durango, Oaxaca, Zacatecas and Tamaulipas. Of the 625 mezcal production facilities in Mexico, 570 are located in Oaxaca. Some popular mezcals come from Guerrero as well. Eleven municipalities in Tamaulipas have the proper authorization to produce mezcal using native agave verde, agave Americano or maguey de la Sierra.

FUN FACT

The word mezcal comes from the Aztec word mexcalli. Mexcalli comes from metl, the word meaning maguey, and ixcalli, the word meaning cooked.

XICARU SILVER

MEZCAL

DC CRAFT
750 ML 29428

100% Agave espadin from which it is made. Its natural smoky flavor is derived by cooking the agave in a conical stone oven on mesquite and ocote, woods native to Oaxaca.

XICARU REPOSADO

MEZCAL

DC CRAFT
750 ML 299428

Agave espadin cooked with mesquite and ocote woods. Natural fermentation takes place in a pine vat. Tahona method. Aged two to four months in medium toasted used American oak barrels.

LOS JAVIS CERRUDO

MEZCAL

LOS JAVIS
750 ML 846827

Cerrudo matures for 25 years and is hand-selected and roasted in a conical stone oven, Tahona milled, naturally fermented in wooden vats. Distilled in small copper pots stills.

LOS JAVIS ESPADIN JOVEN

MEZCAL

LOS JAVIS
750 ML 846823

Espadin matures for eight-12 years and is hand-selected and roasted in a conical stone oven, Tahona milled, naturally fermented in wooden vats. Distilled in small copper pots stills.

LOS JAVIS ESPADIN REPOSADO

MEZCAL

LOS JAVIS
750 ML 846824

Aged in spent American oak for eight-10 months. Espadin is roasted in a conical stone oven, Tahona milled, naturally fermented in wooden vats. Distilled in small copper pots stills.

LOS JAVIS TEPEZTATE

MEZCAL

LOS JAVIS
750 ML 846825

Tepezate matures for 25-35 years and is hand-selected and roasted in a conical stone oven, Tahona milled, naturally fermented in wooden vats. Distilled in small copper pots stills.

LOS JAVIS TOBALA

MEZCAL

LOS JAVIS
750 ML 846826

Tobala matures for 12-15 years and is hand-selected and roasted in a conical stone oven, Tahona milled, naturally fermented in wooden vats. Distilled in small copper pots stills.

PIERDE ALMAS BOTANICAL +9

MEZCAL

PIERDE ALMAS
750 ML 89925

A double-distilled Espadin mezcal becomes the base in which the nine legendary botanicals of gin are macerated for 24 hours and distilled for a third time. The result, Mezcal-Gin.

PIERDE ALMAS ESPADIN

MEZCAL

PIERDE ALMAS
750 ML 397222

Young (less than one year old at bottling), handcrafted mezcal made of 100% agave (Agave angostafolia). This crystalline distillation ranges between 49% and 52% alcohol / volume.

PIERDE ALMAS LA PURITITA VERDA

MEZCAL

PIERDE ALMAS
750 ML 337721

Espadin handcrafted mezcal made of 100% agave (Agave angostofolia). This crystalline distillation has 40% ABV. This mezcal is specially handcrafted for cocktails.

PIERDE ALMAS PECHUGA

MEZCAL

PIERDE ALMAS
750 ML 339227

In November, Pierde Almas produces an extremely limited offering of mezcals flavored with an infusion of heirloom (criolla) fruit, almonds, anise, and, in this case, the breast of a turkey.

PIERDE ALMAS TEQUILIANA WEBER

MEZCAL

PIERDE ALMAS
750 ML 397224

Handcrafted mezcal made of 100% agave (Agave Tequilana Weber). The bouquet is redolent of the fine, perindustrialization Tequilas of the early 20th century.

PIERDE ALMAS TOBAZICHE

MEZCAL

PIERDE ALMAS
750 ML 397226

Made of 100% agave (Agave Karwinskii). This crystal line distillation ranges between 45% - 48% ABV. Tobaziche takes 12-13 years to mature and is produced in San Baltazar Guelavila.

MONTELOBOS

MEZCAL

WILLIAM GRANT
750 ML 785026

Perfectly balanced, you will discover that Montelobos allows unique flavors of the agave espadÌn to shine through its characteristic mezcal smokiness.

SOTOL POR SIEMPRE

SOTOL

BACKBAR PROJECT
750 ML 91122

Two distillations in an alembic copper pot still preserves subtle smoke and earth flavors which are imparted by pit-roasting and open-air fermentation. Distilled from the hearts of wild-harvested sotol.

HACIENDA DE CHIHUAHUA PLATA

SOTOL

VINOMEX
750 ML 61120

Sotol is elaborated with a wild magavecea variety called Dasylirion. It grows in the Chihuahua desert located in northern Mexico, with its own origin of denomination.

ABOUT SOTOL

SOTOL is a distilled spirit made in Durango, Chihuahua and Coahuila. It is made using the Dasylirion plant, a plant in the Asparagaceae family, which some know more commonly as the desert spoon. Sotol is not a type of mezcal – it is less smoky and earthy than mezcal.

Dasylirion wheeleri (also known as sotol), the plant from which sotol is made, grows in northern Mexico, New Mexico, western Texas and the Texas Hill Country. Sotol is the state drink of Durango, Chihuahua and Coahuila. Some commercial varieties are in existence. Sotol is distilled and produced similarly to the way mezcal — one of Mexico's popular exported spirits — is produced. The stem of the sotol plant is straight, making it ideal to use for friction when building a fire. It was also used as a lance.

Sotol has been highly valued for more than 800 years because of its rich flavors, origin, and he pureness of the alcoholic spirit.

HISTORY

Historians can trace the sotol spirit back to almost 800 years ago, when Chihuahuan Indians fermented juice from the sotol plant into a beer-like beverage. Spanish

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colonists later introduced distillation methods to create a liquid with higher alcohol content. Sotol is now increasing in popularity, trying to reach the same level as related spirits mezcal and tequila.

PRODUCTION

It takes about 15 years for the Dasylirion wheeleri plant to mature, and even then, one plant only pro-duces one bottle of spirit. The sotol plant thrives on rocky slopes in the Chihuahuan desert grasslands, typically growing about 3,000 to 6,500 feet above sea level. A sotol plant produces a flower stalk every few year, so you can gain more than one use from the plant. Once the plant matures, it is harvested in the same manner as the agave plant in the mezcal and tequila harvesting processes. The

harvesting methods today are virtually identical to those used when early Anazasi and Tarahumara tribes completed their harvests, which allows the sotol to keep its mystical and medicinal appeal.

Natural selection is a very real role in the development of the sotol plant — the desert in which sotol grows has a harsh climate, so only the strongest survive.

Because sotol matures on mountainsides, the plant retains high amounts of energy.

The core of the sotol plant can be found by removing the outer leaves from the plant. The core is then taken to the distillery, where it is cooked, shredded, fermented and eventually distilled.

HACIENDA DE CHIHUAHUA REPOSADO

SOTOL

VINOMEX
750 ML 61123

Sotol is elaborated with a wild magavecea variety called Dasylirion. 100% Wild Harvested Agavacea. Aged from six months up to 1 year in New French oak barrels.

HACIENDA DE CHIHUAHUA AÑEJO

SOTOL

VINOMEX
750 ML 61125

Sotol is elaborated with a wild magavecea variety called Dasylirion. 100% Wild Harvested Agavacea. Aged to taste. two years old. Bottled from a single French oak barrel.

SACRED CENOTE

BY HOG ISLAND OYSTER CO.

FEATURING
AGAVE DE CORTEZ MEZCAL

INGREDIENTS:

1 OZ AGAVE DE CORTEZ MEZCAL
1 OZ CANELLA AMARO
1 OZ JALAPEÑO INFUSED HONEY WATER
1 OZ LIME JUICE
4-5 MINT LEAVES

Shake/double strain over ice/brandy snifter. Garnish with three lime wheels around glass and mint crown. Three dash's angostura bitters on top *(Jalapeño honey: Two parts honey, one part water and jalapeño infused for 7 days.)*
- Saul Ranella

I GO TO RIO

BY KETTNER EXCHANGE

FEATURING
XICAARU MEZCAL

INGREDIENTS:

1W½ OZ XICARU MEZCAL
½ OZ AVUA CACHACA AMBURANA
½ OZ CURACAO
1 OZ LIME
½ OZ ORGEAT
ZAYA RUM FLOAT

A wonderful marriage of the medium smoked mezcal and cinnamon flavors of Amburana barrels in a classic Mai Tai recipe. Garnish with an orange half wheel, mint sprig, orchid.
- Steven Tuttle

PAJARITO

BY TREASURY SAN FRANCISCO

FEATURING
POR SIEMPRE SOTOL

INGREDIENTS:

PRIMARY - POR SIEMPRE SOTOL
MODIFIER - GRAPEFRUIT
MODIFIER - POMPELMO PELLEGRINO
MODIFIER - LIME

There are other spirits coming from Mexico and I wanted to showcase sotol. Sotol is a succulent but not an agave. When I think about cocktails, I try to look at the use of familiarity and the use of something new or different. It is a twist on a well-executed Paloma.
- Carlos Yturria

AMERICAN WHISKEY & AMERICAN SINGLE MALT

AMERICAN WHISKEY

AMERICAN WHISKEY is well-known throughout the world. Traditionally, this type of whiskey is produced by distilling a mash made from a mix of corn, rye and malted barley. The source material determines what kind of spirit it is — if the mash is more than 50 percent rye, it's rye whiskey. If the mash is more than 50 percent corn, it's bourbon. The spirit commonly referred to as American whiskey is usually a rye whiskey or bourbon.

The country Scotland is famous for single malt whiskys. Single malt refers to using only one type of malted grain as the source material. Usually, single malt whiskey uses barley and is produced at a single distillery. In essence, this is whiskey in its purest form.

Recently, many more distilleries in the United States have started making what they refer to as "American single malts." The American distinction is important, since many spirit drinkers think of Scotland and scotches when they hear "single malt." The American single malt trend also represents an important occurrence in the global whiskey market. One American single malt even beat out other single malt scotches in a blind taste test, and that is only the beginning of the

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JACK DANIEL'S SINGLE BARREL BARREL PROOF

AMERICAN WHISKEY

BROWN-FORMAN
750 ML 720920

It is whiskey as nature intended. It is bottled straight from the barrel at its full proof. Intense, smooth, and remarkably varied, Barrel Proof is bottled at anywhere from 125 to 140 proof, taking Jack Daniel's trademark vanilla and toasted oak flavors to bold new levels.

JACK DANIEL'S SINGLE BARREL SELECT

AMERICAN WHISKEY

BROWN-FORMAN
750 ML 72427

Bottled at 94 proof, Jack Daniel's Single Barrel Select layers subtle notes of caramel and spice with bright fruit notes and sweet aromatics for a Tennessee Whiskey with one-of-a-kind flavor. Jack Daniel's pulls barrels from the upper levels of the rickhouse for their single barrel bottlings.

CHARBAY "R5" HOP FLAVORED

AMERICAN WHISKEY

CHARBAY
750 ML 633620

Double Alambic Charentais Pot Distilled from bottle-ready Racer 5 IPA Beer from Bear Republic Brewery because of its upfront aromatic hops, great dose of bittering hops, two-row barley. Aromas of a dark green spice overtones; flavors of toasty malt and dried papaya. Aged 28 months in used French oak.

CHARBAY "S" STOUT

AMERICAN WHISKEY

CHARBAY
750 ML 633621

Double Alambic Charentais Pot Distilled from bottle-ready Big Bear Black Stout Beer from Bear Republic Brewery, this stout has over five different malts. Flavors of toasted malt, chocolate malt, green herbaceous spice, rum, coffee, rich and chewy brown spice. Aged 29 months in used French oak.

CHARBAY WHISKEY III

AMERICAN WHISKEY

CHARBAY
750 ML 633622

Distilled from bottle-ready Pilsner beer in 1999. Double Alambic Charentais Pot Distilled. Flavors of vanilla, leather, caramel, cinnamon, and maple syrup. Part III of the Collectors Series, Aged six years in New American oak, plus eight years in stainless. 228 case release. 66.2 ABV. (132.4 proof, barrel strength)

KINNIC KINNIC

AMERICAN WHISKEY

CRAFT DISTILLERS
750 ML 91126

A blend of Straight Bourbon we have sourced from one of America's finest distilleries and a Malt Whiskey and a Rye Whiskey we produce here at Great Lakes Distillery. We bottle it at 86 proof and we don't filter it so we can ensure ALL the very best flavor is making it into the bottle.

LOW GAP BLENDED
AMERICAN WHISKEY

CRAFT DISTILLERS
750 ML 705925

Malted corn and malted barley. Aged in used Van Winkle Barrels and new Missouri Oak Bourbon Barrels. Amazingly mellow. 46% ABV. Controlled dry fermentation. The mash is then slowly double-distilled on a 16HL (420-gallon) antique cognac still purchased by Germain-Robin from Cognac Tiffon.

LOW GAP WHEAT 100 PROOF
AMERICAN WHISKEY

CRAFT DISTILLERS
750 ML 790820

From malted Bavarian hard wheat, distilled on the Germain-Robin 16HL antique cognac still. Aged 2-plus years in a special selection of three new and used American oak barrels. Controlled dry fermentation. The mash is then slowly double-distilled on a 16HL (420-gallon) antique cognac still.

LOW GAP WHEAT 4YR
AMERICAN WHISKEY

CRAFT DISTILLERS
750 ML 790822

A blend of four- and 5-year-old wheat whiskies distilled in 2010 and 2011. This release was aged in new and used bourbon barrels, used cognac barrels, and used port barrels. Controlled dry fermentation. The mash is then slowly double-distilled on a 16HL (420 gallon) antique cognac still.

BERNHEIM ORIGINAL KENTUCKY WHEAT
AMERICAN WHISKEY

HEAVEN HILL
750 ML 25228

Smooth whiskey that is produced in small batches and aged for seven years. Bernheim Original Wheat Whiskey is produced at the namesake Bernheim Distillery in Louisville, Kentucky as a "small batch" American Whiskey and is aged in Rickhouse Y at Heaven Hill's Bardstown, Nelson County facilities.

HENEBERY SPICE INFUSED
AMERICAN WHISKEY

HENEBERY
750 ML 740022

Utilizes innovative, patent pending infusion techniques. The production process: 95% rye distilled to 167 proof. Reduced to 116 proof and lavender is added. Then reduced to 90 proof and other ingredients are added. Orange peel, vanilla, cardamom, organic lemon Vendome still.

JOURNEYMAN DISTILLERY BUGGY WHIP WHEAT
AMERICAN WHISKEY

JOURNEYMAN
750 ML 26823

90 proof whiskey made from 100% Michigan Wheat. Fills the palate full of caramel and vanilla. It's a single smooth note with a lasting finish. The Featherbone Factory was originally owned by E.K. Warren—a businessman who revolutionized the production of corsets and buggy whips in the 1880's.

revolution that the industry is beginning to experience. American single malt distilleries are raising awareness and bringing new drinkers to the industry by producing affordable whiskeys in small batches quickly.

Some of the innovation occurring in the American whiskey industry these days include: distilling craft beer to create a new single malt whiskey; making single malts out of only blue corn; adding apple wood chips to batches to give a little flavorful kick.

DISTILLERY HIGHLIGHTS:
WESTLAND DISTILLERY - WA

Of the various grains used to produce whiskey, malted barley is the most flavorful and complex. For many years, Scotland has been seen as the sole

domain for the production of single malt whiskey. Now, American single malts are beginning to take root and open up a new category in the single malt market, which will allow the United States to make its mark in the history of whiskey. The Pacific Northwest has been blessed with a number of high quality natural ingredients for producing whiskey. Those ingredients inspire Westland Distillery to work diligently toward creating an American single malt that rivals some of the most well-known whiskeys in the world. With each creation, Westland strives to create a product that honors traditional distilling but adds something new and worthwhile — something that is distinctly American. The characteristics of Westland's malt allow for numerous and delicious flavor profiles for their whiskeys.

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AMERICAN WHISKEY & AMERICAN SINGLE MALT

Though each whiskey maintains its own individual characteristics, they are all underscored by the house style — a smoothness on the palate with a complex, fruity and ultimately grain-focused finish worthy of making history.

WESTLAND DISTILLERY AND VOLUMES OF SMOKE

Several people from the media gathered round as Emerson Lamb, the cofounder of Westland Distillery located in Seattle, Washington, grab a hunk of earth. The way he held the earth would lead onlookers to believe he was showing off something special. In a way, he was. The media gathered in close to see what was clutched in Emerson Lamb's outstretched hand — American peat. The same peat that has been used in

Scotland for many centuries, but not often used in the United States because it is protected under US wetland laws.

Westland Distillery, unlike many supposed craft distillers, does not make brandy, gin, vodka, bourbon, rum or other flavored products. Westland focuses instead on one exclusive product — American single malt. Westland is the largest producer of single malt whiskey in North America, but it still falls far behind Scotland in terms of production.

DISTILLERY HIGHLIGHTS: ST. GEORGE DISTILLERY - CA

St. George Single Malt Whiskey is an American classic. It is distilled, aged, blended and bottled with the love that only a passion for single malt can match.

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JOURNEYMAN DISTILLERY SILVER CROSS

AMERICAN WHISKEY

JOURNEYMAN
750 ML 26822

Equal parts rye, wheat, corn and barley the Silver Cross is truly a medley of unique flavors. Aged in small casks. 90 proof spirit. The Featherbone Factory was originally owned by E.K. Warren–a businessman who revolutionized the production of corsets and buggy whips in the 1880s.

ROGUE FARMS CHIPOTLE

AMERICAN WHISKEY

ROGUE
750 ML 608524

Distilled from Chipotle Ale. Brewed with rich malts, multiple hops and delicately spiced with chipotle peppers. The ale is then distilled in a copper pot still, barrel aged, and bottled with chipotle peppers to create a whiskey with bold chipotle flavors. Includes free-range coastal water and pacman yeast.

BUFFALO TRACE WHITE DOG RYE MASH

AMERICAN WHISKEY

SAZERAC
375 ML 33343

This is the 125 proof White Dog Rye recipe whiskey that goes into Buffalo Trace Bourbon. It is majority corn, with the secondary grain of rye, and finished with malted barley. The water source used is the limestone rich water that flows next to the Buffalo Trace Distillery.

DEATH'S DOOR WHITE

AMERICAN WHISKEY

SERRALLES
750 ML 819520

An 80:20 mash bill of Washington Island Wheat to malted barley from Chilton, Wisconsin. The spirit is then double-distilled up to 160 proof (80% ABV), rested in stainless steel and finished in uncharred Minnesota Oak Barrels to help bring the "white whisky" together.

SLAUGHTER HOUSE

AMERICAN WHISKEY

VINTAGE WINE ESTATES
750 ML 535723

After spending nine years in American Oak, the spirit was further matured in French Oak barrels that previously held Napa Valley Bordeaux varietal red wine. The spirit was then tamed with pristine water originating from a hillside spring found on a property 2,000 feet above the Alexander Valley in California.

HUDSON NEW YORK CORN

AMERICAN WHISKEY

WILLIAM GRANT
750 ML 40024

The small batch whiskey is distilled entirely from New York corn and bottled fresh from the still at an accessible 80 proof. This approachable American corn whiskey is the foundation for our Baby Bourbon. The corn is an specifically for Tuthilltown Spirits at nearby Tantillo's, Hasbrouck, other local farms.

DEVIL'S SHARE SINGLE MALT

AMERICAN SINGLE MALT

CUTWATER SPIRITS
750 ML 590422

It begins with pure brewer's malt. We distilled in small batches to give us precise control over purity. Then we aged Devil's Share in virgin, heavily charred American Oak Barrels. The result is an award-winning, distinctly sweet whiskey, rich in woody caramel and vanilla notes.

FEW SINGLE MALT

AMERICAN SINGLE MALT

FEW SPIRITS
750 ML 28929

This single malt whisky is made with both un-smoked and smoked malted barley (with cherry wood as the wood source). It is a seasonal release with a small production. All grains are sourced within 100 miles of Evanston, Illinois. Kissed with Cherrywood smoke. Scotch yeast used during fermentation.

STRANAHAN'S COLORADO WHISKEY

AMERICAN SINGLE MALT

PROXIMO
750 ML 21926

Stranahan's roasted grains add a touch of smokiness to its character as in the lightest of scotches, yet you'll also enjoy a rich color and full flavor found in the finest of bourbons. This is the first Rocky Mountain Single Malt and the whiskey is non-chill filtered and well-built in small batches.

WESTLAND AMERICAN OAK

AMERICAN SINGLE MALT

REMY COINTREAU
750 ML 214320

Distilled from barley of Washington State. Mash bill of Washington Select Pale Malt, Munich Malt, Extra Special Malt, Pale Chocolate Malt, and Brown Malt is fermented for 144 hours. Matured in First Fill Ex-Bourbon in two different American Oak Barrels a minimum of two years.

WESTLAND PEATED MALT

AMERICAN SINGLE MALT

REMY COINTREAU
750 ML 214029

From a mash of peated malt that is among the smokiest in the world. Grain Bill of Peated Malt, Washington Select Pale Malt, Munich Malt, Extra Special Malt, Pale Chocolate Malt, and Brown Malt is fermented for 144 hours. Matured in in two different American Oak Barrels a minimum of two years.

WESTLAND SHERRY WOOD WHISKEY

AMERICAN SINGLE MALT

REMY COINTREAU
750 ML 214322

Mash bill of Washington Select Pale Malt, Munich Malt, Extra Special Malt, Pale Chocolate Malt, and Brown Malt. Matured in CASK Ex-Oloroso Hogsheads and Butts, Ex- Pedro Ximénez Hogsheads and Butts, Cooper's Select New American Oak, and Cooper's Reserve New American Oak a minimum of two years.

Master distiller Lance Winters started his time with St. George in 1996. For five years prior to that, he spent time working as a brewer. After some time, he realized that brewing beer was halfway to distilling whiskey, and decided to give up life as a brewer and focus exclusively on the craft of distillation.

Winters' background in brewing helped inform St. George's whiskey mash bill, using different levels of roasting and two-row barley to gain rich cocoa and hazelnut aromas. Smoking some of the unroasted barley of alder and beech wood also helps by adding base notes and further complexity.

The whiskey resulting from this process is instantly inviting and expressive, but several different types of cooperage

— including French oak, port and sherry barrels and bourbon casks — add to the complexity and depth of flavor even further. This creates a unique single malt with its own character.

St. George Baller Single Malt Whiskey features a malty, dry, crisp flavor. Winters describes the St. George Baller Single Malt Whiskey as "a California take on the Japanese spin on Scotch whiskey."

The production process for this spirit begins with 100 percent pure American barley — usually a two-row pale malted barley variety. The malted barley is distilled in eau-de-vie pot stills, then aged for three to four years in used French oak wine casks or bourbon casks. It is also filtered through maple charcoal. The whiskey is finished in a cask that once

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AMERICAN WHISKEY & AMERICAN SINGLE MALT

held house-made umeshu, a Japanese plum liqueur that is made exclusively from the California-grown ume fruit.

DISTILLERY HIGHLIGHTS: STRANAHAN'S DISTILLERY - CO

Stranahan's Distillery's straight whiskey goes through an aging process in new charred oak barrels, similar to bourbon production, with the final product acting as a blend of two-, three- and five-year-old whiskeys. It uses 100 percent malt barley base grain from four locally harvested barleys. The water used is sourced from the Eldorado spring outside of Boulder. In the beginning, Stranahan's Distillery used wash from Flying Dog Brewery, but recently began making their own after moving to a larger facility in 2009. This became Colorado's

first micro-distillery, and the first legal distillery in Colorado since prohibition.

DISTILLERY HIGHLIGHTS: CHARBAY DISTILLERY- CALIFORNIA

Charbay R5 Hop Flavored Whiskey is produced by distilling some Race 5 IPA, a craft beer produced by the Bear Republic Brewery. The Racer 5 IPA has full body and is made from American ale and crystal hops. It is heavily hopped, using several varieties, including Cascade, Columbus, Chinook and Centennial hops).

The beer was distilled 24-hours-a-day for 10 days using a 1,000-gallon alambic charentais pot still, which reduced the 6,000 gallons of beer to only 590 gallons of Charbay R5 Whiskey. Once distilled, the whiskey was aged two years in French oak casks.

ROGUE DEAD GUY WHISKEY

AMERICAN SINGLE MALT

ROGUE
750 ML 698524

Distilled from the same three malts as Rogue's Platinum medal-winning Dead Guy Ale. Ocean-aged by both the Pacific Ocean and nearby Yaquina Bay 2-Row, Maier Munich, C15 & Rogue Farms Dare and Risk Malts; Rogue's Proprietary Pacman Yeast and Free Range Coastal Water.

ROGUE OREGON SINGLE MALT

AMERICAN SINGLE MALT

ROGUE
750 ML 698525

Oregon Single Malt Whiskey is plowed, disced, harrowed, seeded, fed, watered, threshed, winnowed, malted, milled, mashed, fermented, distilled, smithed, barrel-aged and bottled by hand. Rogue Farms Risk Malt; Rogue's Proprietary Pacman Yeast and free-range coastal water.

ST. GEORGE BALLER SINGLE MALT

AMERICAN SINGLE MALT

ST. GEORGE
750 ML 859924

We start with mostly two-row pale malted barley, the remainder is lightly roasted. Matured three-four years in used bourbon casks and French Oak Wine Casks. Finished for three months in casks that had held house-made umeshu; a Japanese style of plum liqueur we made entirely from California-grown ume fruit.

ST. GEORGE SINGLE MALT

AMERICAN SINGLE MALT

ST. GEORGE
750 ML 804926

Mash bill of various roast levels of two-row barley from Sierra Nevada, smoking a portion of unroasted barley over beech and alder wood to add base notes and additional complexity. Aged in used bourbon casks, French oak, port barrels and sherry barrels.

HUDSON SINGLE MALT

AMERICAN SINGLE MALT

WILLIAM GRANT
375 ML 20048

This single malt is distilled and aged in New York entirely from malted barley and aged less than four years in fresh charred oak barrels of various sizes. The barley malt is highly aromatic, medium-bodied and full flavored with notes of spice, malt and toasted oak. Bottled at 92 proof.

COPPERSEA GREEN MALT BARLEY

AMERICAN SINGLE MALT

WILSON DANIELS
375 ML 26441

Oak-aged made with 100% unkilned, or "green," two-row barley malt. Typically, malted grain is kiln-dried after the germination process to generate nutty flavors and aromas. We are able to use the fresh green malt immediately, preserving the earthy, herbaceous qualities that are lost in kilning.

BOURBON

ABOUT BOURBON

BOURBON is a whiskey distilled from a fermented mash made of more than 50 percent corn.

Bourbon is stilled to a total less than 80 percent ABV. It is stored in charred new oak containers at less than 125° proof. It then is bottled at more than 80°. Nothing is added to the liquid during processing aside from pure water.

BOURBON PRODUCTION

The production of bourbon starts with a blend of grains, known as a "mash bill," that forms the base for the bourbon. The mash bill must contain more than 50 percent corn, but they usually contain anywhere from 60 to 86 percent corn. Other grains used in the mash include wheat, rye and barley. Most distillers only use two — barley with either rye or wheat.

The grain mashes are then mixed with water. In most bourbons, some mash from a previous batch of bourbon is added to form a sour mash. Then, producers add new yeast so the mixture becomes fermented. It is then moved into a column still — sometimes known as a Coffey still or a continuous still. By law, bourbon cannot be distilled to more than 80 percent ABV. However, most often,

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BLACK DIRT BOURBON

BOURBON

BLACK DIRT DISTILLERY
750 ML 636120

Black Dirt takes its name from the dark, fertile soil left by an ancient glacial lake that once covered Thousands of acres of upstate New York. Perfectly suited for growing corn. Distilled from: 80% black dirt grown corn, 12% malted barley, and 8% rye. Aged three years.

BRECKENRIDGE BOURBON

BOURBON

BRECKENRIDGE
750 ML 27725

We mash, ferment and distill a lot of Bourbon in house. Our Blend of Straight Bourbon Whiskeys also consists of Barrels selected from Kentucky, Tennessee, and Indiana chosen for their unique qualities, heritage, and ability to marry in our blend, always made from a high-rye mash bill.

OLD FORESTER 100

BOURBON

BROWN-FORMAN
1 LITER 72913

Handpicked from select barrels, Old Forester Signature 100 Proof is a rich, complex bourbon. Spicy and robust, Signature is bottled at 100 proof to maintain its distinct character and full flavor profile. Strong, sweet coffee laced with chocolate, creamy butterscotch and a hint of licorice.

OLD FORESTER 1870 ORIGINAL BATCH

BOURBON

BROWN-FORMAN
750 ML 750923

Originally batched barrels obtained from three distilleries, emulating that process today, there are selected barrels from three warehouses, each barrel originating from a different day of production, with a different entry proof and a different age profile. Soft, with lingering fruit and spice character.

OLD FORESTER 1897 BOTTLED-IN-BOND

BOURBON

BROWN-FORMAN
750 ML 890923

This is the second release of Old Forester Whiskey Row Series, and was crafted to honor the U.S. Bottled-in-Bond Act of 1897. To be labeled as Bottled in Bond, whiskey must be the product of one distillation season, one distiller and from one distillery. Rich vanilla with roasted coffee notes and mature oak.

OLD FORESTER 1920 PROHIBITION STYLE

BOURBON

BROWN-FORMAN
750 ML 890929

With a barrel entry proof of 100, the "angel's share" would have created a 115 proof whiskey after maturation. To pay homage to this era, Old Forester presents 1920 Prohibition Style Bourbon at 115 proof to represent the rich flavor profile this bourbon had nearly 100 years ago.

OLD FORESTER 86

BOURBON

BROWN-FORMAN
1 LITER 73113

Twice-distilled, this remarkable spirit is crafted using a precise grain recipe of corn, rye, and malted barley. Rich in rye, resulting in a uniquely full, rich, genuine character. Sharp and sweet, with a strong floral character that swirls with hints of mint, rich tobacco leaf and vanilla.

OLD FORESTER BIRTHDAY 12 YR

BOURBON

BROWN-FORMAN
750 ML 73124

Each year on September 2nd – in honor of our founder George Garvin Brown's birthday – Old Forester releases a limited-edition, 12-year-old vintage-dated expression. Old Forester Birthday Bourbon has become a must-have for bourbon enthusiasts who want to experience the ultimate in rare handcrafted bourbon.

WOODFORD RESERVE KENTUCKY STRAIGHT

BOURBON

BROWN-FORMAN
1 LITER 790926

Small batch Kentucky Straight Bourbon Whiskey. It is made from a mixture of pot still spirits distilled at the company's Woodford Reserve Distillery in Woodford County, in north-central Kentucky, and column still spirits from the Brown-Forman Distillery. Rich, chewy, rounded and smooth.

WOODFORD RESERVE DOUBLE OAKED

BOURBON

BROWN-FORMAN
750 ML 7728

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.

LOW GAP STRAIGHT BOURBON

BOURBON

CRAFT DISTILLER
750 ML 644824

The Low Gap Straight Bourbon's mash bill includes 65% corn, 20% malted barley and 15% malted rye. Double distillation is done on the old Germain-Robin Cognac still. A straight bourbon, it has been aged for two years in new bourbon barrels. Bottled at 43.25% ABV.

DEVIL'S SHARE CA SMALL BATCH

BOURBON

CUTWATER SPIRITS
750 ML 590423

We select only the heart of each small batch and age our bourbon in virgin, heavily charred American oak barrels. The result is an exceptionally refined spirit rich with aromas of cinnamon, tobacco, oak and vanilla. Its robust, earthy flavor carries hints of caramel and vanilla cream to a lingering spicy finish.

bourbon has an alcohol content between 130 to 160 proof (65 to 80 percent ABV).

Most bourbon goes through distillation not once, but twice. The second distillation may go through an-other column still or a pot still, depending on the distiller's preferences. At this point, the liquid is clear. Bourbon gets its color — and much of its flavor — from the time it spends aging in barrels.

Several variables affect the final flavor of the spirit, many of which come into play while the spirit is aging in oak barrels. Climate is one major factor: when the temperature increases, whiskey expands, and the barrels' staves absorb some of the increased volume. Cold weather releases the whiskey from the staves. The transfer of the spirit into and out of the

staves allows whiskey to gain tannins, a woody flavor and an amber color. In years where the temperature is warmer, the spirit spends more time in the staves, result-ing in a liquid with more tannins, amber color and woody flavor. Because of this, bourbon ages faster during warmer years.

The location of the barrel when it is being used to age bourbon also affects how quickly the spirit ages. Barrels on the top floor age more quickly since heat rises. To maintain consistency, most distillers circumvent this problem by rotating their barrels to different levels during aging.

KENTUCKY STRAIGHT BOURBON

This type of bourbon mixes raw grains, malt, water and yeast. It contains a minimum of 51 percent corn. Most of

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this bourbon type also contain smaller amounts of rye and malted barley.

"WHEATED" BOURBON WHISKEY
This type of spirit uses at least 51 percent corn in the mash used for distillation. Instead of rye, this bourbon uses wheat to give it a rounder, less spicy flavor.

STRAIGHT RYE WHISKEY
Straight rye whiskey was the first type of whiskey to be distilled in the United States. The mash in this spirit is at least 51 percent rye. The rye gives the whiskey a floral, spicy flavor.

CORN WHISKEY
To be classified as bourbon, the spirit must be made from mash of at least 51 percent corn. Corn whiskey, however, must use a mash of at least 80 percent corn. Corn whiskey does not need to be aged, but if it is aged, it cannot be put in new charred oak barrels.

STRAIGHT WHEAT WHISKEY
This style of whiskey is the first new type to be introduced after the prohibition. It uses a mash of at least 51 percent soft winter wheat.

WHAT IS SOUR MASH?
Some bourbon labels contain the phrase "sour mash." The process of creating a sour mash involves using small amounts from previous batches and adding it to the fresh batch. This practice makes the mash taste a bit sour, hence the name. However, do not confuse it with whiskey sour — the tastes are not the same.

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FEW
BOURBON

FEW SPIRITS
750 ML 328828

Handcrafted in small batches and aged in air-dried charred oak barrels. FEW is hand-crafted through a small-batch process in charred oak barrels to age its bourbon whiskey. Spiciness of northern rye and a touch of malt for smoothness. 70% corn, 20% rye and 10% malted barley.

ELIJAH CRAIG SMALL BATCH
BOURBON

HEAVEN HILL
750 ML 142527

Bottled exclusively from a dumping of 100 barrels or less, the brand carries the name of the Rev. Elijah Craig, the man who discovered the method of making true Kentucky Bourbon when he stored his wares in barrels that had been charred in a fire.

EVAN WILLIAMS 1783
BOURBON

HEAVEN HILL
750 ML 24122

Evan Williams 1783 is our signature, small batch Bourbon meaning that each batch is pulled from no more than 80 hand-selected barrels. It is extra-aged and uses the same sour mash process and traditional recipe made popular by our namesake.

EVAN WILLIAMS SINGLE BARREL
BOURBON

HEAVEN HILL
750 ML 142526

Evan Williams Single Barrel Vintage Bourbon is bottled solely from one barrel hand-selected by our Master Distillers, not from the mingling of many barrels, which is the practice for standard blended and Small Batch Bourbons. A five-time Whiskey of the Year award winner.

FIGHTING COCK KENTUCKY STRAIGHT
BOURBON

HEAVEN HILL
750 ML 142821

Elijah Craig/Evan Williams Rye Bourbon Mashbill, bottled at a robust 103 proof, but its six years of aging smooth out the feathers real well. Fighting Cock appeals to both male Gen X-ers and serious Bourbon lovers alike. The "kickin' chicken" has been a favorite throughout the South for years.

LARCENY KENTUCKY STRAIGHT
BOURBON

HEAVEN HILL
1 LITER 28511

Larceny was hand selected by the Master Distillers to have a taste profile of a six-year-old Kentucky Straight Bourbon Whiskey. Made with wheat as the secondary grain, instead of the traditional rye, Larceny uses the Old Fitzgerald Wheated Bourbon recipe. Bottled at 92 proof.

PARKER'S HERITAGE COLLECTION
BOURBON

HEAVEN HILL
750 ML 430226

A series of rare, limited edition American Whiskeys offered as a tribute to sixth-generation Master Distiller Emeritus Parker Beam for his more than five decades of crafting exceptional Whiskeys. in honor of Parker, Heaven Hill donates a portion of the proceeds of each bottle sold to ALS charities.

BLANTON'S SINGLE BARREL
BOURBON

SAZERAC
750 ML 303824

Individually selected, filtered and bottled by hand at 93 proof. The reddish-amber Bourbon has a lovely jolt of orange zest and burnt sugar on the palate, tobacco, oak and vanilla. Its robust, earthy flavor carries hints of caramel and vanilla cream to a lingering spicy finish.

BUFFALO TRACE
BOURBON

SAZERAC
750 ML 33321

Buffalo Trace Kentucky Straight Bourbon Whiskey is distilled, aged and bottled at the most award-winning distillery in the world. Made from corn, rye and barley malt. Approximately 25 to 30 barrels are selected and mixed before bottling. Complex aromas of vanilla, mint and molasses.

EAGLE RARE 10 YEAR
BOURBON

SAZERAC
750 ML 303825

Aged for no less than ten years, each barrel is discriminately selected. The rareness of this great breed of bourbon is evident in its complex aroma, as well as the smooth and lingering taste. Aromas of toffee, hints of orange peel, herbs, honey, leather and oak.

EH TAYLOR SMALL BATCH
BOURBON

SAZERAC
750 ML 264029

This Small Batch Bourbon Whiskey has been aged inside century old warehouses constructed by E.H. Taylor, Jr. Barrels are evaluated and selected to create a perfect blend of distinctive character that is like no other. Tastes of caramel corn sweetness, mingled with butterscotch and licorice.

ELMER T. LEE SINGLE BARREL
BOURBON

SAZERAC
750 ML 303725

Elmer is medium gold in color; the nose brings notes of butterscotch, clover, vanilla and old leather. Balances intense fruits, honey, and vanilla with a light spiciness that shows off the distiller's craft. The finish is long and warm. Tastes of fruit, honey and vanilla with a light spiciness.

There are two advantages to using the practice of sour mash, and both revolve around yeast.

The first benefit is that the sour mash process allows the yeast reaction to remain consistent throughout new batches. This is why one brand of bourbon will taste the same, no matter how many different bottles you try. This process also lowers the batch's pH balance, which helps the yeasts in the batch ferment the mash more efficiently and yields more alcohol.

According to The Serious Eats Guide to Bourbon by Michael Dietsch

Under federal law, after bourbon is distilled, it must be placed into new, charred oak barrels for aging. They must age until they are no greater than

125 proof (62.5 percent). In order to be classified as straight bourbon, the bourbon must be aged for at least two years. Once the distilled liquid comes out of the still, it is clear and contains only the flavor of the grains from which it was distilled.

BOURBON BARRELS

Standard bourbon barrels or casks can hold 53 gallons. They are assembled, and usually hand crafted, using New White Oak. A 53-gallon barrel is not required, but it is common. To be classified as "new" white oak, the wood must not have been used before. Many distilleries use the same barrel manufacturer. Unsurprisingly, bourbon gets its woody and oak flavors from these barrels. After being used for

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bourbon, barrels are typically shipped to Scotland so they can be used for aging purposes at Scotch distilleries. Many wineries and breweries have started using these barrels as well.

THE CHAR ON THE BARRELS

Every barrel used to distill bourbon has been either toasted or charred on the inside. There are several different levels of charring, which varies by distillery. The barrel is what gives each bourbon a charred or smoky taste. It also adds some sweetness, with tangs of toffee and vanilla, due to the sugars in the wood caramelizing during the charring process. Many distillers use a number 4 char, which means that flames are shot through the barrel for a period of 55 seconds.

DISTILLATE

Once the barrels have been prepared using the charring process, it is time to fill them with the liquid to be distilled. This process takes much into consideration. Liquids with higher alcohol concentrations, such as 160 proof, extract more color and beneficial compounds from the bourbon, but it extracts more tannin as well. These tannins are what cause the harsher flavor in some bourbons. Many distilleries use liquids that are about 110 to 125 proof when they enter the barrel. The difference in level of proof allows a great balance of compound extraction, tannins and color to take hold.

THE WAREHOUSE

Once the bourbon has been added to the barrels, the barrels are left in bourbon

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GEORGE T. STAGG JR
BOURBON

SAZERAC
750 ML 28620

This extremely hearty whiskey ages in new charred oak barrels. Straight out of the barrel, uncut and unfiltered, the taste is powerful, flavorful and intense. Buffalo Trace Recipe. Rich, sweet, chocolate and brown sugar flavors mingle in perfect balance with the bold rye spiciness.

WL WELLER 12YR
BOURBON

SAZERAC
750 ML 181020

Wheated bourbon family, this twelve year old W.L. Weller is aged far longer than most wheated bourbons. The taste is dry, complex and toasty revealing cocoa dust and soft spices. The mid-palate flavor is wheat, cedar and nuts that are layered and moderately sweet.

WL WELLER SPECIAL RESERVE
BOURBON

SAZERAC
1 LITER 180022

The Original “Wheated” Bourbon. replaces the rye in their bourbon recipe with wheat, creating a Kentucky Straight Bourbon with an exceptionally smooth, full-bodied taste. Also available in 107 proof. A sweet nose with a presence of caramel. Tasting notes of honey, butterscotch and a soft woodiness.

SONOMA COUNTY WEST OF KENTUCKY #1
BOURBON

SONOMA COUNTY DISTILLERY
750 ML 29428

The first bottling in a running series, a nod to our forefathers who first began distilling our native grain – 70% American yellow corn. Combined with 20% unmalted rye and 10% light, cherry-smoked barley to produce a smooth, flavorful experience built on traditional methods, our bourbon is a distinctly California.

SONOMA COUNTY WEST OF KENTUCKY #2
BOURBON

SONOMA COUNTY DISTILLERY
750 ML 405124

Our take on American Whiskey starts with American yellow corn and wheat as the secondary grain. This creates a delicate and refined bourbon with a smooth and mellow flavor. Aged in new, charred American oak no less than one year and blended with whiskeys up to two years.

SONOMA COUNTY WEST OF KENTUCKY #3
BOURBON

SONOMA COUNTY DISTILLERY
750 ML 846827

This High-Rye style of bourbon showcases unmalted corn from the Midwest, Canadian Rye and malted barley from Wyoming. Aged in new, charred American oak for no less than one year, and blended with whiskeys up to two years. The full-bodied blend offers hints of baking spices.

STRAIGHT EDGE
BOURBON

VINTAGE WINE ESTATES
750 ML 709121

Straight Edge is a blend of five-, seven- and eight-year-old Bourbon from Kentucky and Tennessee. The mash bill is approximately 70% corn with a balance of rye and wheat. The Bourbon was finished at our facility in the Napa Valley where it was aged in high end Napa Valley Cabernet barrels.

HUDSON BABY
BOURBON

WILLIAM GRANT
750 ML 40122

When you take the Hudson New York Corn Whiskey and store it in a first-use charred American Oak barrel,out pops the Baby. The barrel aging process gives this spirit a light sweetness and deep amber color. This 100% corn bourbon has a bright, defined taste and a warm finish.

HUDSON FOUR GRAIN
BOURBON

WILLIAM GRANT
750 ML 40040

Corn, rye, wheat and malted barley round out this small batch artisanal bourbon whiskey. Whole grain fermentation ensures full flavor and mouthfeel. The layered profile includes notes of praline and vanilla. “Easy sipping” whiskey in the Hudson line.

COPPERSEA EXCELSIOR
BOURBON

WILSON DANIELS
750 ML 265526

Using techniques of floor malting, milling by hand, mashing with water from the on-site well, sour mashing, Fermentation in open wood fermentation tanks, distilled in hand-hammered, direct-fired copper-pot stills. Aged less than one year in New York-harvested and coopered new American white oak charred barrels.

BOURBON GUN CLUB
BY OLD LIGHTNING

FEATURING
ELIJAH CRAIG

INGREDIENTS:

1½ OZ ELIJAH CRAIG 12 YEAR BOURBON

½ OZ ELIJAH CRAIG BARREL PROOF BOURBON

¾ OZ FRESHLY SQUEEZED LEMON JUICE

¾ OZ PASSION FRUIT SYRUP

½ OZ HONEY SYRUP

THE WHITE OF ONE EGG

Combine Elijah Craig Bourbons, lemon juice, passion fruit and honey syrup, and a white of one egg. Shake/strain up in cocktail glass.
Top with grated cinnamon.
- Pablo Moix

warehouses, or rick houses, to allow time for the spirit to mature. Many distilleries have warehouses with multiple levels in which the barrels sit. Sometimes, identical bourbons aged for the exact same period of time but in different locations within the same warehouse can taste much different. This is because temperature affects the distilled liquid. The warehouses do not use any sort of centralized air or heating systems, so there is nothing to regulate the temperature. Barrels expand as temperatures rise, essentially breathing in the bourbon – and when temperatures drop, the barrels contract, “breathing out” the bourbon. This allows some of the bourbon to evaporate in a process known as the “angels’ share.” Angels’ share refers to a portion of any aged

alcohol that is lost due to evaporation. One example of angels’ share occurred with the George T. Stagg from Buffalo Trace Antique Collection. In 2013, 157 barrels were selected for release. What was once 8,321 gallons of bourbon was reduced drastically to only 2,218 gal-lons after almost 16 years of aging. The angels’ share took almost 74 percent of the liquid. While some of the loss occurred due to the barrels leaking, most of the loss came from evaporation. Because of this, the resulting liquid has a much more concentrated flavor. The loss due to evaporation can be even greater if bourbon is aged in a higher level at the warehouse, because heat rises, allowing the barrel to breathe in (and allow evaporation) for longer periods of time.

OLD FORESTER

COCKTAIL CREATION

Jacquelyn Zykan,, Master Bourbon Specialist

OLD FORESTER

COCKTAIL CREATION

150 COCKTAILS

Jackie Zykan speaks bourbon fluently. With her vast knowledge acquired from years behind the bar, extensive whisky category experience, CSS training, and background in chemistry and biology, she brings multiple layers of expertise to the Old Forester brand. A TIPS certified trainer and winner of numerous cocktail and bartending competitions, Jackie has opened several restaurants as Beverage Director, trained and managed the staff of various bars, and created many cocktail menus from scratch.

Jackie's role as Master Bourbon Specialist with the First Bottled Bourbon® has her conducting master-level training sessions, hosting brand events and serving as the official spokesperson. As the face of the Old Forester website and the mind behind the brand's cocktail innovations, Jackie has brought new recipes and cocktail demonstrations that have filled Old Forester's digital space with more than 150 unique drink offerings to date.

Old Forester Manhattan

Old Forester Mint Julep Lemonade

Old Forester Gold Rush

Old Forester Mint Julep

Old Forester Honeymoon Cocktail

Old Forester Pumpkin Flip

Old Forester Bravo

Old Forester Sour with Egg

OLD FORESTER

THE EXPERIENCE

TASTING NOTES

OLD FORESTER 86°
Created in 1870, Old Forester® is the only remaining bourbon continuously distilled and marketed by the founding family before, during and after Prohibition. At 86 proof, Old Forester delivers a genuine bourbon experience, with rich, full flavor and a smooth character that is ideal for sipping neat, on the rock, with a splash of water or in a classic cocktail.

OLD FORESTER 1870 ORIGINAL BATCH
Old Forester® 1870 Original Batch echoes George Garvin Brown's original 1870 batching process. Back then, Brown batched barrels obtained from three distilleries to create consistent flavor profile. To emulate that process today, we also select barrels from three warehouses, each barrel originating from a different day of production, with a different entry proof and a different age profile.

OLD FORESTER 1897 BOTTLED IN BOND
Old Forester 1897 Bottled in Bond is crafted to honor a watershed moment in bourbon history – the U.S. Bottled-in-Bond Act of 1897. To be labeled as Bottled in Bond in 1897, whisky must be aged in a federally-bonded warehouse for at least four years, the product of one distillation season, one distiller and from one distillery, as well as be bottled at 100 proof. Old Forester 1897 Bottled in Bond follows these same precise guidelines. NOSE: Robust, intense caramel. Rich vanilla with roasted coffee notes, spiced dark fruit and mature oak. TASTE: Mouth-filling. Sweet and intense. Deep fruit, spice and oak notes layered over dark caramel and vanilla. FINISH: Big and bold.

OLD FORESTER 1920 PROHIBITION STYLE
The color is a rich chestnut red. The aroma is an intense medley of cherry preserves, drippy caramel, dark chocolate, thickened maple syrup and seasoned oak spiciness. The flavor of the Old Forester® 1920 has dark caramel coats with layers of malt nuttiness and sweet graham cracker all warmed by green peppercorn and coriander spice brightened with a hint of cedar. FINISH: Tart apple crispness gives way to a long smoky finish full of toasted marshmallow, chocolate and graham cracker sweetness.

OLD FORESTER MINT JULEP
For generations, Louisville insiders have enjoyed mint juleps made with Louisville's Hometown Bourbon™ – Old Forester®. In honor of that grand tradition, we created the Old Forester® Mint Julep, recently named the Official Drink of the Kentucky Derby.® NOSE: A superb blend of classic Old Forester bourbon and fresh garden mint. TASTE: A winning combination of rich Old Forester bourbon and refreshing mint flavor. FINISH: The exceptionally smooth finish of aged Old Forester bourbon and crisp mint.

OLD FORESTER SIGNATURE 100°
Handpicked from select barrels, Old Forester Signature® is rich, complex bourbon. Spicy and robust, Signature is bottled at 100 proof to maintain its distinct character and full flavor profile.

OLD FORESTER BIRTHDAY BOURBON
Handcrafted by renowned Master Distiller Chris Morris, Old Forester Birthday Bourbon® is vintage-dated bourbon, hand-selected from one specific day of production. The result is a one-of-a-kind character and flavor that will never be replicated.

OLD FORESTER SINGLE BARREL
Every fingerprint is unique. The same is true for every barrel of bourbon. Old Forester® Single Barrel is bottle from one individual barrel, so there is no other bourbon exactly like it. Bottled at 90 proof, with a rich, robust bourbon profile, Single Barrel offers a truly one-of-a-kind taste experience.

WOODFORD RESERVE

IN THE BOTTLE

OUR FLAVORS

Craft makes Woodford Reserve the most complexly-flavored, subtly sophisticated bourbon in the world today. Every sip contains over 200 congeners, natural color, aroma and flavor components from the five sources of bourbon flavor. These flavor sources are the grain recipe, the water used to mash the grain, the fermentation, distillation and maturation processes.

Together these combine in a myriad of ways to create five broad areas of flavor: sweet aromatic, spice, fruit and floral, wood, and grain character. Vanilla, caramel, honey and butterscotch; apple, pear, dark fruit and citrus; black pepper, tobacco leaf, nutmeg and clove; oak, cedar, pine and pecans are only some of the amazing flavors found in our bourbons. That's because Woodford Reserve understands each of these five sources intrinsically, coaxing the best from each avenue to consistently craft our amazing whiskies.

FIVE SOURCES

GRAIN

Woodford Reserve's grain recipe, like all bourbons, contains a majority of corn, but our recipe also contains 10 percent malted barley along with 18 percent rye. Rye is a premium grain, and at 18 percent is more than in most bourbons, but it's an investment Woodford Reserve must make to develop our whiskey's spicy character.

WATER

Iron-free limestone water is key to making good bourbon whiskey. Woodford Reserve's well water is not only iron-free, but also rich in minerals that help our special fermentation process.

FERMENTATION

While Woodford Reserve is a sour mash bourbon, every batch of Woodford Reserve contains a minimum amount of "sour," which lasts for five to seven days and is among the longest in the industry, enables Woodford Reserve to develop its great depth of character and complex range of flavors.

DISTILLATION

The Woodford Reserve Distillery's unique triple distillation in copper pot stills lays the foundation for what will become Woodford Reserve. During each distillation we refine the spirit into three parts: the head, the center cut and the tail. Only the perfectly crystal-clear center cut of the final distillation is allowed into a Woodford Reserve barrel.

MATURATION

The "center cut" becomes bourbon after aging in new, charred white-oak barrels. We make our own barrels in our exclusive cooperage, having barrels charred especially to Woodford Reserve specifications. Our 110 entry proof, the lowest level in the industry, keeps as much of the full-flavored nature of Woodford Reserve as possible. We "cycle" our barrels through a range of temperatures while maturing in the barrel house, a process dating back to the 1870s. These cycles of heating and cooling force the whiskey into and out of the charred barrels, getting the most character from every barrel. Cycling is an expensive process which increases the "angel's share" (what distillers call evaporation) but it's a big part of why Woodford Reserve is the best bourbon in the world.

WOODFORD RESERVE

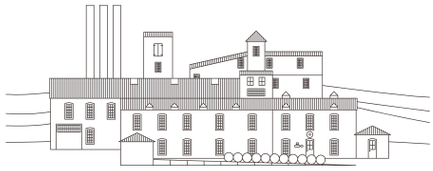
DISTILLERY STORY

OUR MASTER

Master Distiller Chris Morris' understanding of bourbon began early in life. Both of his parents were Brown-Forman employees, and his first job was as a lab trainee working on our Master Distiller's team. Morris eventually left the lab to work as a brand manager, developing new brands, designing and directing sales and trade programs, and serving as a global bourbon brand ambassador. Whiskey is not just his vocation, it's his avocation. Morris says he enjoys "Reading about it, collecting it, visiting sites associated with whiskey... my passion is whiskey."

Morris began intensive training under our Master Distiller in 1997 and ultimately succeeded him in 2004 becoming Brown-Forman's seventh Master Distiller. Morris shows his passion for whiskey every day by ensuring the craft and consistency of every bottle of Woodford Reserve.

Master Distiller Chris Morris



THE DISTILLERY

OUR HOME

Our unique, pot-distilled whiskey's extraordinary character starts on 72 rolling acres along the banks of Glenn's Creek, in Woodford County, the heart of the thoroughbred horse breeding industry. This site, now named the Woodford Reserve Distillery, is recognized as the "Homeplace of Bourbon" and has been the setting for landmark discoveries and innovative practices that have shaped the entire bourbon industry.

The historic distillery now operating as Woodford Reserve set the standard for bourbon techniques like sour mashing, yeast propagation, copper pot distillation and the maturing of whiskey in new, charred oak casks. Woodford Reserve has re-defined bourbon whiskey, and continues to explore ways to better what we have already done best. From grain-centered flavor profiles of European traditions to America's impact of new oak casking, Woodford Reserve creates a range of flavors that exemplify the breadth, depth and potential of the distiller's art.

Copper Pot Stills

Grain

RYE WHISKEY

TEMPLETON RYE

THE GOOD STUFF

AGED 4 YEARS

When Prohibition outlawed the manufacture and sale of alcoholic beverages in 1920, many enterprising residents of a small town in Iowa chose to become outlaws — producing a high-caliber and much sought after whiskey known as TEMPLETON RYE, or "THE GOOD STUFF" to those in the know. Alphonse Kerkhoff was one of those Templeton outlaws. Over the course of its storied history, Templeton Rye became Al Capone's whiskey of choice, quickly finding its way to the center of his bootlegging empire. Legend suggests that a few bottles even found their way inside the walls of Alcatraz to the cell of prisoner AZ-85. Templeton Rye is based on the original Prohibition era Kerkhoff recipe. It is aged for four years in charred new oak barrels for a smooth finish... and a clean getaway.

While some rye whiskeys only meet the minimum requirements of 51 percent rye mash, Templeton Rye uses a mash made up of 95 percent rye from Lawrenceburg Distillers of Indiana as the foundation. This bold beginning followed by a minimum four year aging process in new charred white-oak barrels, gives Templeton Rye the base that will eventually match the flavor profile of the Kerkhoff family recipe — great rye character and a wonderfully smooth finish that is ideal for mixing in whiskey cocktails or enjoying neat.

The Good Stuff from Templeton, Iowa

Born from the Prohibition-era Kerkhoff recipe nearly a century old.

BOOTLEGGERS TEMPLETON RYE SOCIETY

JOIN OUR COMMUNITY OF ENTHUSIASTS
BE IN THE KNOW - GET EXCLUSIVE INVITES
BOOTLEGGERSSOCIETY.COM

RYE WHISKEY

RYE WHISKEY, by law in the United States, is made from a grain mash that contains more than 50 percent rye. Other ingredients in the mash usually include malted barley and corn. The spirit is distilled to no more than 160 proof (80 percent ABV). It then spends time aging in new, charred oak barrels. The whiskey must be less than 125 proof when it enters the barrels. Once the spirit has been aged for at least two years, as long as it has not been blended with any other spirits, it can be classified as "straight" or a "straight rye whiskey."

Rye whiskey was the most popular type of whiskey in the northeastern states, especially Maryland and Pennsylvania, throughout history. The city of Pittsburgh was the capital city of producing rye whiskeys during the late 1700s and early 1800s. In 1808, rye whiskey had become so popular that farmers in Allegheny County were selling a half barrel for each man, woman and child in the county.

Prohibition came along and threatened to destroy the rye whiskey industry. However, a few Pennsylvania brands survived. By the late 1960s, though, even some older brands like Old Overholt had moved its distillation processes to Kentucky.

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CRATER LAKE RESERVE

RYE

BENDISTILLERY
750 ML 499829

The Crater Lake Reserve Rye Whiskey is 96 proof and non-chill filtered. All American-grown rye. Aged for three years in new, charred American oak. 95% rye. Bend, Oregon's Crater Lake Spirits (Bendistillery) prides itself on being "among the oldest small-batch distilleries," having opened its doors in 1996.

CRATER LAKE HANDCRAFTED

RYE

BENDISTILLERY
750 ML 409827

The Crater Lake Rye Whiskey is 95% rye grain and pure Cascade Mountain water. The character of their rye is rich with deep toffee notes and a peppery spice. The distillery is located in Bend on a 24-acre farm property in Tumalo, Oregon.

JACK DANIEL'S SINGLE BARREL

RYE

BROWN-FORMAN
750 ML 720427

This historic creation marries the smoothness of Jack Daniel's with a unique rye grain bill. Complex flavors of ripe fruit mingle with light toasted oak notes to create a taste rich with spice and a pleasant lingering finish. This is a big, bold rye that does not overpower. 70% rye, 18% corn, 12% malted barley.

WOODFORD RESERVE

RYE

BROWN-FORMAN
750 ML 790926

Rich Honey colored and developed to create a more balanced product and to be representative of traditional Kentucky Rye at a 90.4 proof. Our mash bill contains 53% rye, resulting in a liquid with pronounced spice notes that's sweetly hinted with fruit before a long finish.

HOCHSTADER'S VATTED

RYE

COOPER SPIRITS
750 ML 220429

Hochstadter's Vatted Straight Rye Whiskey is a complex blend of hand-selected straight rye whiskeys aged four to 15 years and curated from distilleries across North America. Full-flavored, robust, 100 Proof and best enjoyed straight or as a base cocktail ingredient in classic cocktails.

LOCK STOCK AND BARREL 16 YEAR

RYE

COOPER SPIRITS
750 ML 834927

Lock Stock & Barrel 16 Year Straight Rye Whiskey is double distilled from a rare mash bill of 100% rye grain in copper pot stills with a "robust cut" selected by master distillers, unfiltered, then aged in cold weather for 16 years in newly charred American oak barrels. 107 proof.

LOW GAP 2YR RYE

RYE

CRAFT DISTILLERS
750 ML 659924

Crispin Cain uses small cognac stills to create whiskies that are amazingly soft and rich, with beautiful finishes Full rye body. 100% rye malt extract. Aged two-plus years in new and used bourbon, used cognac barrels and new small cooperage barrels from Minnesota. (42.2% ABV)

DILLON'S THE WHITE RYE

RYE

DILLON'S
750 ML 289022

This purist's rye is traditionally handcrafted from 100 percent Canadian grown rye that consists of 10 percent malted and 90 percent unmalted grain. This whiskey is produced in small batches in a copper pot still, but without aging in wood, showcasing the true flavors of the grain.

FEW

RYE

FEW SPIRITS
750 ML 28824

Blend of 70% Midwestern rye, 20% local corn and 10% two-row malted barley. Fermented with a wine yeast from France's Loire Valley and aged in air-dried oak barrels. Created in small batches in Evanston, Illinois. Crisp grain. Caramel and honey on the nose, with luscious whiskey sweetness on the palate.

PIKESVILLE RYE 6 YEAR

RYE

HEAVEN HILL
750 ML 546924

First produced in Maryland in the 1890s, the brand was shuttered by prohibition. Pikesville re-emerged after prohibition and became the last standing Maryland Rye. Now produced in warehouse locations, Heaven Hill keeps this historic Maryland mark alive with this six-year-old, 110 proof offering.

RITTENHOUSE BOTTLED-IN-BOND

RYE

HEAVEN HILL
750 ML 226723

This four-year-old 100 proof rye whiskey commemorates Philadelphia's famous Rittenhouse Square. Bottled-in-Bond, today's Rittenhouse carries the distinct, spicy flavor that is long associated with the brand. Rittenhouse is the rye whiskey of choice for both mixologists and whiskey aficionados alike.

HENNEBERY WHISKEY

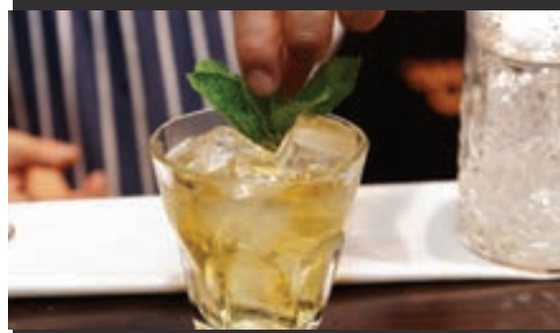
RYE

HENNEBERY SPIRITS
750 ML 740022

Strong intrigue; aromas of heavy rye with sweet floral and citrus undertones. The mouth feel is completely enthralling and the finish is smooth. A 90 proof rye whiskey infused with organic ingredients. Transforming the neat drinker's experience and enhancing innovative cocktails you will love.

Today, many different brands of rye whiskey are being produced by a wide number of distillers, including Diageo (George Dickel Rye and Bulleit Rye), Camparai Group (Wild Turkey Rye), Beam Suntory (Old Overholt and Jim Beam Rye), Heaven Hill (Pikesville Rye and Rittenhouse Rye), The Sazerac Company (Col. Eh. H. Taylor, Thomas H. Handy and Sazaeric Rye) and many more. One notable distiller is MGP of Indiana, which is the central distiller for numerous brands marketed by others (including some of the companies listed above).

Rye slowly has been undergoing a revival in the United States for the past several years. At the beginning of the twenty-first century, many distillers began to



experiment with producing rye whiskey, and several of those companies now sell aged rye whiskey. Brown-Forman, for example, has begun to produce a Jack Daniels' rye whiskey, including unaged and lightly aged varieties as limited editions. One Mount Vernon distiller even sells a rye that is said to be like what George Washington made.

United States law requires any product marketed and labeled as rye whiskey to meet a number of predetermined requirements. One such requirement is that the mash that is distilled in the process must consist of at least 51 percent rye. Most Canadian "rye whiskey" is produced from a primarily corn-based mash and therefore cannot legally be sold in the United States as rye whiskey.

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WHAT IS STRAIGHT RYE?

Straight rye whiskey must meet all of the legal requirements of regular rye whiskey, but it also has a few extra requirements.

To be labeled as straight rye, the spirit must be distilled and aged for at least two years. If it is aged for fewer than four years, the bottle must contain an age statement. If a bottle contains no age statement and is labeled as straight rye, it has been aged for at least four years. Sometimes, straight ryes aged even longer than four years will include an age statement as a marketing tactic.

Straight rye is pure — there can be no added flavor, color or other types of spirits.

If a straight rye from one barrel is mixed with other barrels of the same straight rye that is a different age, the age statement on the bottle will reflect the age of the youngest whiskey; some of the whiskey may be older.

STYLES OF RYE

Today's rye whiskeys cover a wide variety of styles and flavors. Some bottles contain spicy whiskey, while others feature a softer flavor profile. Distilleries are free to do whatever they would like as long as it still fits the requirement for the type of liquor under which they are labeling it. Many large Kentucky distillers use a 51/39/10 percent formula to craft their rye whiskeys. Some companies are now experimenting even further, using a mash containing up to 100 percent rye.

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TEMPLETON 4 YEAR

RYE

INFINIUM SPIRITS
750 ML 29825

Aged four years in American oak barrels. This small batch rye has a smooth, spicy taste and clean, balanced finish, with a medium-amber color and citrusy aromas opening up to a caramel scent, as well as big flavors of tobacco, oak, and leather. A 95% rye mashbill, distilled in Indiana.

TEMPLETON 6 YEAR

RYE

INFINIUM SPIRITS
750 ML 27021

Templeton 6 Year Old is aged in new American oak barrels. With a higher proof, 45.75% ABV, and longer time in the barrel, the new expression displays more complex rye notes. Butterscotch, vanilla, spice, cherry, green apple aroma. Fruit, toasted oak, mellow, smooth with vibrant taste.

JOURNEYMAN DISTILLERY LAST FEATHER

RYE

JOURNEYMAN
750 ML 26828

The 90 proof whiskey is made from a blend of Midwestern rye and wheat with just a touch of barley added to round out the flavor. The whiskey matures in new white oak barrels where it develops its signature flavor. Last Feather Rye is a fruit-forward whiskey.

ROGUE FARMS RYE

RYE

ROGUE
750 ML 680520

This is a traditional rye whiskey made revolutionary because we floor malted, micro-malted, mashed, distilled and ocean aged our own 100% Oregon Dream Rye from Rogue Farms in Independence. Oregon Rye Whiskey offers a true taste of the proprietary palate of ingredients used to create it.

SAZERAC 6 YEAR

RYE

SAZERAC
750 ML 305021

Rye spiciness with a overlay of sweet malt to make a spicy mèlange, Vietnamese cinnamon, faint Sichuan pepper scent, whisper of clove. Aged for six years. A New Orleans Original. Sazerac Rye Whiskey symbolizes the tradition and history of New Orleans dating back to the 1800s.

SONOMA COUNTRY CHERRYWOOD

RYE

SONOMA COUNTY DISTILLERY
750 ML 405127

Primarily unmalted rye grain (80%) supported by unmalted wheat and, most interestingly, cherrywood smoked barley. Double alembic pot distilled, aged in new-charred American oak and finished in used barrels to further mature. The result is a 96 proof bottling that's natural in color and non-chill filtered.

SONOMA COUNTY
RYE

SONOMA COUNTY DISTILLERY
750 ML 405120

Sonoma County Rye whiskey is double alembic pot distilled and aged in new-charred American oak as well as finished in used barrels to further mature without over-oaking. What's resulted is a 96 proof bottling that's natural in color and non-chill filtered.

WHISTLEPIG 10YR
RYE

WHISTLEPIG
750 ML 20721

100 proof, straight rye whiskey, aged for at least ten years through a unique double-barrel process. Distilled in Canada, finished in Vermont. Nose of allspice, orange peel, anise, oak, char and caramel. Sweet palate; hints of caramel and vanilla, followed by rye spice and mint.

WHISTLEPIG 12YR OLD WORLD
RYE

WHISTLEPIG
750 ML 20723

After studying the best techniques of the Old World; Master Distiller Dave Pickerell and the WhistlePig team paired bonds of 12-year-old rye with premium European oak casks. sixty-three percent Madeira, 30 percent Sauternes, and seven percent Port barrel finishes.

WHISTLEPIG 15YR ESTATE OAK
RYE

WHISTLEPIG
750 ML 20724

Aged for 15 years in three separate whiskey barrels: #3 Charred New American Oak; Used Bourbon Barrel; and #4 Charred Vermont White Oak sourced from WhistlePig Farm. The long toast and heavy char are designed to draw out a rich sweetness to complement the natural spice of aged rye.

HUDSON MANHATTAN
RYE

WILLIAM GRANT
750 ML 20044

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 spirit's peppery start transitions to a honey-cinnamon depth. Note the butteriness that lingers after each sip.

COPPERSEA GREEN MALT RYE
RYE

WILSON DANIELS
375 ML 26328

Green Malt Rye is an oak-aged single malt rye whisky made with 100 percent unkilned, or "green" rye malt. One of the rare distilleries in the world to malt its grain in-house, we are able to use the fresh green malt immediately, preserving the earthy, herbaceous qualities that are lost in kilning.

Prior to Prohibition, many distilleries crafted distinct regional styles that represented the larger variety of rye whiskey that was on the market. After the rye whiskey industry moved to primarily be produced in Kentucky, these regional varieties slowed down in production.

The state of Washington's recipe contained 60 percent rye, 35 percent corn and 5 percent barley. Today's typical recipe for rye whiskey includes 51 percent rye, 39 percent corn and 10 percent barley. While rye acts as the backbone for the beverage's flavor, corn adds sweetness to the mix. Barley contributes naturally occurring enzymes that convert starches to sugars, which helps the fermentation process.

PENNSYLVANIA STYLE, A.K.A. MONONGAHELA

Pennsylvania-style rye, also known as Monongahela-style rye, was distilled from a grain mash of 100 percent rye blended from both malted and unmalted rye. The malted rye helps quicken the fermentation process because it helps enzymes open the grain kernels and convert starches to sugars.

By the time the nineteenth century ended, distillers in Pennsylvania had started using malted barley rather than malted rye in their grain mashes. The mix contained between 80 to 95 percent unmalted rye, and the rest was malted barley, but they still did not use corn.

Some producers of this rye style used a sweet mash during fermentation. In this

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process, they use only fresh used as opposed to the sour mash from previous fermentations. The sweet mash contained a higher pH level than the sour mash, meaning the fermentation process was unique and created different flavors in the spirit.

By the twentieth century, all Pennsylvania distillers had moved away from the sweet mash process and exclusively used the sour mash process.

Most whiskeys in this category would be considered to have a spicy and dry flavor profile. Since modern ryes contain corn in the mash, which adds a delicate sweetness, Pennsylvania style rye would have been much less sweet than many of today's varieties.

Rittenhouse and Old Overholt started as Monongahela ryes, but both have since moved production to Kentucky, and neither continues to use the Monongahela-style mash bill. Both are excellent, but no longer represent this style.

MARYLAND STYLE

Maryland-style rye whiskey is much softer, brighter, rounder and has more floral flavor notes than the Monongahela-style ryes. Maryland rye production slowed during the 1970s and stopped altogether by the early 80s.

COPPERSEA RAW **RYE**

WILSON DANIELS
750 ML 781221

Rye sourced from local Hudson Valley farms using techniques of floor malting, milling grain by hand at the distillery, mashing with water from the on-site well, sour mashing, fermentation in American-made open wood fermentation tanks and Distillation in hand-hammered, direct-fired copper-pot stills.

FUN FACT

CANADIAN WHISKY IS OFTEN REFERRED TO AS "RYE WHISKY", SINCE HISTORICALLY, MUCH OF THE CONTENT WAS FROM RYE. THERE IS NO REQUIREMENT FOR RYE TO BE USED TO MAKE WHISKIES WITH THE LEGALLY IDENTICAL LABELS "CANADIAN WHISKY", "CANADIAN RYE WHISKY" OR "RYE WHISKY" IN CANADA.

COFFEE & CIGARETTES

BY BLACK SHEEP BRASSERIE

FEATURING
RITTENHOUSE RYE

INGREDIENTS:

1½ OZ RITTENHOUSE RYE
(ST. GEORGE BALLER WORKS TOO)
½ OZ ST. GEORGE NOLA
¼ OZ CARPANO ANTICA VERMOUTH
¼ OZ GIFFARD ORGEAT
4 DASH COFFEE BITTERS *(OPTIONAL)*

Combine Rittenhouse Rye, St. George NOLA, Carpano Antica Vermouth, Giffard Orgeat, and coffee bitters in a mixing glass. Then add ice and stir for 20-25 seconds. Strain into a double rocks glass with one large ice cube that has been rinsed with a heavily peated Scotch. No garnish.
- Jimmy Marino

TAP ROOM TROUBLE

BY HUNTINGTON HOTEL

FEATURING
TEMPLETON RYE 4 YEAR

INGREDIENTS:

2 OZ TEMPLETON RYE 4 YEAR
¾ OZ FRESH LEMON JUICE
1¼ OZ SIMPLE SYRUP
4 SAGE LEAVES
2 SLICES OF RED PEAR

Muddle one pear slice and three sage leaves with ¾ oz lemon juice. Add Templeton Rye 4 Year, lemon juice, and simple syrup. Shake and strain over fresh rocks. Serve in a Collins glass and garnish with one pear slice and one sage leaf.

"I have mixed drinks about my feelings"
- Stephanie Sanders

WHISTLE PIG

IT'S TIME FOR RYE

Master Distiller Raj Peter Bhakta

IT'S TIME FOR RYE

At WhistlePig, we believe rye is the greatest distilled spirit for many reasons. Chief among these is our eagerness for a challenge. Rye is difficult to distill. It requires dedication, patience and precision, and - like a great Bordeaux - Rye is truly at its finest when given time to mature. Layer upon layer of flavor unveiling over time, only getting better with age. If it was easy, anybody would do it. But with rye, the time and effort is worth the exquisite reward.

OUR MISSION

WhistlePig is the only mission-driven whiskey company in the US. The company is proud to donate $1 from every bottle sold of its craft whiskey to the Progressive Farm Alliance, a nonprofit consortium of small businesses whose mission is to promote value-added agricultural practices and support rural communities. This, in turn, realizes WhistlePig's mission of helping and inspiring others to grow the American economy through farm-based businesses.

THE MASTER

A scholar of chemistry from both West Point and the University of Louisville, Honorary Colonel and Former Maker's Mark Master Distiller, Dave Pickerell needs little introduction among whiskey enthusiasts.

WHISTLEPIG

DRINK SOMETHING REAL

THE AMERICAN DREAM

Entrepreneur Raj Peter Bhakta founded WhistlePig in 2010 with a single goal: creating the world's finest rye whiskeys. In 2007 Bhakta spent his life savings on a former dairy farm in Shoreham, Vermont, and in five years' time transformed the 1,300-acre farm into the brand's home and site of its distillery. WhistlePig is well along the path of building a fully farm-to-bottle operation.

WhistlePig is widely viewed as the world's finest rye whiskey—having received some of the highest recorded scores ever by Wine Enthusiast Magazine for the rye category.

WHISTLEPIG

DRINK SOMETHING REAL

FROM OUR FARM

Situated in bucolic Shoreham, Vermont, our 1,300-acre farm is the home to our rye fields and our distillery. It is here that Master Distiller Dave Pickerell is leading the team and obsessing over one thing and one thing only: how to make the world's finest rye whiskey. We have a fully farm-to-bottle mission, meaning that everything comes from our farm. We grow and harvest rye grain from our farm, we distill that grain at the distillery on our farm, and we age the whiskey in Vermont Estate Oak barrels made from trees cut down from our farm. We are well along the way to realizing this vision with a now fully functioning distillery operating seven days a week and our new 15-year product is the first rye released finished in Vermont Estate Oak.

OUR PROCESS

WhistlePig Ryes are uniquely processed in a variety of barrels, with Vermont Oak being our mainstay. The rings of Vermont Oak are tighter from growing in colder climates, and therefore lend themselves to better seals and imbue more flavor into the product.

The Farm

The Pig

The Grain

SINGLE MALT SCOTCH

BENRIACH 10 YR

SINGLE MALT SCOTCH

BROWN-FORMAN
750 ML 385322

Bottled at 43% vol, BenRiach 10 Years Old is Classic Speyside in character. The cask formula focuses on ex-bourbon and ex-sherry casks. Fresh, lively, fruit-laden single malt captures warm oak spices, green apple, dried apricots, peach and banana with subtle touches of aniseed, lemon zest and barley.

BENRIACH 16 YEAR

SINGLE MALT SCOTCH

BROWN-FORMAN
750 ML 385324

Bottled at 43% vol, the BenRiach 16 Years Old is Classic Speyside in character. The cask formula focuses on ex-bourbon and ex-sherry casks. This smooth single malt has an elegant full taste and aroma that captures fruity, floral notes, with alluring overtones of honey, vanilla, spices, toffee and apples.

BENRIACH AUTHENTICUS PEATED

SINGLE MALT SCOTCH

BROWN-FORMAN
750 ML 385326

The 25-years-old, formerly available as a 21-years-old single malt is full-bodied and audacious. Distilled from peated malted barley, this whisky demonstrates a fusion of rich peat and smoldering embers with herbs and honey. Bottled at 46%, non-chill filtered and at natural color.

BENRIACH CURIOSITAS PEATED

SINGLE MALT SCOTCH

BROWN-FORMAN
750 ML 385323

Uses a heavily peated malted barley as the cereal varietal to produce a fresh, peated expression. This single malt, from the Heartland of Speyside, has overtones of peat reek, combined with a background of fruity, floral, heathery notes and an appealing presence of oak wood in the finish.

BENRIACH SEPTENDECIM PEATED

SINGLE MALT SCOTCH

BROWN-FORMAN
750 ML 385327

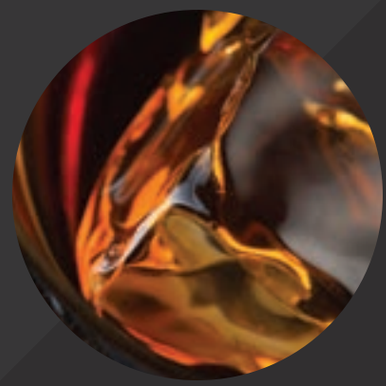
The BenRiach Septendecim is the latest edition to the BenRiach Peated range. This 17-year-old whisky has been matured in Ex-Bourbon Casks and is a real robust heavyweight. Septendecim is non-chill filtered and bottled at natural color.

BENRIACH 20 YEAR

SINGLE MALT SCOTCH

BROWN-FORMAN
750 ML 385325

Bottled at 43% vol, the BenRiach 20 Years Old is Classic Speyside in character. The cask formula focuses on ex-bourbon and ex-sherry casks. This smooth single malt has an elegant full taste and aroma that captures fruity, floral, spicy notes, with fascinating overtones of honey, vanilla, apples, chocolate and nuts.



SINGLE MALT SCOTCH

SINGLE MALT SCOTCH is a spirit that must be distilled in a Scottish distillery using water and malted barley. Only other whole grains can be added. They are then processed at the distillery into a mash and transformed into a fermentable material using only endogenous enzyme systems.

Yeast is added to the mash in order to begin the fermentation process. It then must be distilled to no more than 94.8 percent alcohol by volume so it keeps in it the flavor of the materials used in production.

The spirit then must mature, also in Scotland, by sitting in oak casks for at least three years, with no substances added besides caramel coloring and water.

SINGLE MALT SCOTCH
This variety must be produced at a lone distillery using batch distillation in a pot still. It is made using malted barley as the only grain.

SINGLE GRAIN SCOTCH
This variety is distilled at one facility, and uses malted grains, unmalted grains and barley. Single grain means that it was

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distilled at a single distillery, not that it uses a single type of grain. Most single grain Scotches are continuously distilled, resulting in a lighter style.

BLENDED MALT SCOTCH
The blended malt Scotch variety of Scotch whisky blends one or more single malt scotches that have been produced at more than one distillery.

BLENDED GRAIN SCOTCH
This type of spirit blends two or more single grain Scotch whiskies that have been produced at two or more distilleries.

BLENDED SCOTCH WHISKY
This type of spirit is a blend of one or more single malt Scotches with one or more single grain Scotches.

BENRIACH DISTILLERY
BenRiach Distillery is located in the Northeastern region of Moyrashire, in the Heart of Speyside. It displays all charms one could expect of a distillery in Speyside. John Duff built BenRiach Distillery in 1898. The distillery draws its water from the Burnside Springs that dwell deep beneath the distillery.

BenRiach started producing malt whisky in 1898, but unfortunately, it fell victim to the Pattison Crash in 1900. That event resulted in a time of hardship for the entire whisky industry. During this time, many distilleries were forced to close their doors. BenRiach was one of those companies, and after distilling only two years, they were shuttered for a period of 65 years.

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GLENDRONACH PEATED
SINGLE MALT SCOTCH

BROWN-FORMAN
750 ML 844420

Distilled using peated malted barley. It pays homage to the peat historically used to dry the malted barley in the traditional floor matlings during the early days of the distillery. The subtle peated notes complements the classic GlenDronach Highland character and the rich sherry notes drawn from the wood.

GLENDRONACH 12 YEAR
SINGLE MALT SCOTCH

BROWN-FORMAN
750 ML 844421

This superb richly sherried single malt is matured for at least 12 years in a combination of the finest Spanish Pedro Ximenez and Oloroso sherry casks. Non-chill filtered, of natural color and bottled at 43%. Rich, creamy, silky-smooth. Warm, rich oak and sherry sweetness, full mouth feel, raisins and soft fruits.

GLENDRONACH 18 YEAR
SINGLE MALT SCOTCH

BROWN-FORMAN
750 ML 844422

The GlenDronach 18 Year Old has been named after the renowned founder of the distillery, James Allardice. This exceptional sherried single malt is non chill filtered and of natural colour. Matured in the finest Spanish Oloroso sherry casks and bottled at 46%. Rich, dark and seductive.

GLENDRONACH 21 YEAR
SINGLE MALT SCOTCH

BROWN-FORMAN
750 ML 844423

Matured in a combination of the finest Oloroso and Pedro Ximenez sherry casks for a minimum of 21 years, the Parliament continues the great GlenDronach tradition of offering fruit-laden intensity in its single malts. Bottled at 48%, the Parliament is non chill filtered and of natural color.

GLENGLASSAUGH EVOLUTION
SINGLE MALT SCOTCH

BROWN-FORMAN
750 ML 844426

Glenglassaugh Evolution is created by maturing the whisky in a unique combination of the finest hand-picked ex-Tennessee first-fill whiskey barrels. This expression shows great depth of character and finesse, a harmonious combination of whisky and oak. Bottled at 50%.

GLENGLASSAUGH REVIVAL
SINGLE MALT SCOTCH

BROWN-FORMAN
750 ML 844425

The first expression released from Glenglassaugh after being mothballed for more than 20 years. It has been matured in a balanced mix of ex-red wine and fresh bourbon casks, vatted and re-racked for double maturation in rich sherry casks. Bottled at 46%, non-chill filtered and of natural color.

GLENGLASSAUGH TORFA PEATED
SINGLE MALT SCOTCH

BROWN-FORMAN
750 ML 844424

Produced by using richly peated malted barley as the cereal varietal. The malted barley has been dried in the traditional way, over peat infused kilns, giving the whisky its unique smoky flavor. With its peaty, phenolic nature, is a unique expression. It is quite different to the usual style of Highland whiskys.

HIGHLAND PARK 12 YEAR
SINGLE MALT SCOTCH

EDRINGTON
750 ML 23423

Single malt aged exclusively in 100% ex Oloroso sherry oak casks. A unique, perfectly balanced flavor profile of smoky and sweet, thanks to the aromatic. A perfect harmony of smoky peat, sweet heather honey and rich fruit cake.

HIGHLAND PARK 18 YEAR
SINGLE MALT SCOTCH

EDRINGTON
750 ML 23329

A single malt aged exclusively in 100% ex Oloroso sherry oak casks. A perfect expression of harmony, complexity and refinement. Combines honey sweetness with delicious hints of cherries wrapped in chocolate. Awarded the ultimate accolade in 2005, per US spirits writer F. Paul Pacult.

HIGHLAND PARK 25 YEAR
SINGLE MALT SCOTCH

EDRINGTON
750 ML 23328

Highland Park 25 Year Old is a phenomenal whisky; it has a rich amber glow and an unmistakable taste of smokiness and heather honey with as you would expect from Highland Park. Matured in the finest quality first-fill Sherry seasoned European oak casks.

HIGHLAND PARK 30 YEAR
SINGLE MALT SCOTCH

EDRINGTON
750 ML 23328

Highland Park 30 Year Old is a phenomenal whisky; it has a rich amber glow and an unmistakable taste of smokiness and heather honey with as you would expect from Highland Park. Matured in the finest quality first-fill Sherry seasoned European oak casks.

HIGHLAND PARK MAGNUS
SINGLE MALT SCOTCH

EDRINGTON
750 ML 299723

Matured in American oak sherry-seasoned and bourbon casks, Highland Park Magnus has a flavor profile with vanilla sweetness; citrus peel and a lingering aromatic smokiness.

In 1965, the Scotch whisky industry entered a golden area. New distilleries were commissioned, and old distilleries that had been closed for many years, like BenRiach, reopened, and production began again in earnest.

In 2004, BenRiach experienced the most exciting period of its existence. In April 2004, BenRiach became an independent distillery. It was purchased by three entrepreneurs – Billy Walker, Wayne Kieswetter and Geoff Bell. Once they had acquired the distillery, the new owners also inherited an inventory of almost uninterrupted stock, with some barrels even dating back to 1965. The owners' vision included turning The BenRiach into a premium, high quality Speyside malt. The independent ownership allows

the distillery to experiment with different variables like different wood finishes. It also allows them to continue producing whisky from both peated and non-peated malted barley.

GLENDRONACH DISTILLERY

Since 1826, GlenDronach Distillery matures its single malt whisky in high quality sherry casks. GlenDronach uses what some may consider to be old-fashioned distilling methods, but they are handcrafted techniques perfect through almost 200 years of tradition. Every step in the GlenDronach distillation journey uses particular caution and careful timing. GlenDronach's malt mill, traditional wooden washback and copper mash tub are all part of a careful process.

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HIGHLAND PARK VALKYRIE

SINGLE MALT SCOTCH

EDRINGTON
750 ML 299727

Highland Park Valkyrie is triple matured in American oak sherry, American oak bourbon and Spanish oak sherry casks. Increased levels of the aromatic Orkney peat results in a richer level of honey sweetness on the palate than Highland Park 12-Year-Old.

MACALLAN 10 YEAR FINE OAK

SINGLE MALT SCOTCH

EDRINGTON
750 ML 46524

Triple cask matured for 10 years: aged in sherry-seasoned Spanish oak casks, sherry-seasoned American oak casks and bourbon-seasoned American oak casks. Lightest flavor profile of the range. Complex with a hint of fruit and heather honey.

MACALLAN 12 YEAR

SINGLE MALT SCOTCH

EDRINGTON
750 ML 46223

Exclusively aged for a minimum of 12 years in the rare 100% Sherry-seasoned oak casks from Jerez, Spain. Elaborate flavor profile, characterized by rich dried fruit and balanced with smokier, spicier notes. Deliciously smooth.

MACALLAN 12 YEAR DOUBLE CASK

SINGLE MALT SCOTCH

EDRINGTON
750 ML 499923

Double Cask 12 Years Old is a unique new expression defined by a distinct American Oak. Aged in a combination of American and European Oak Sherry casks, the Macallan Double Cask has a predominant influence of American Oak. Wood spices (ginger & nutmeg), citrus, caramel and raisins.

MACALLAN 15 YEAR FINE OAK

SINGLE MALT SCOTCH

EDRINGTON
750 ML 46525

Triple cask matured for a minimum of 15 years: aged in sherry-seasoned Spanish oak casks, sherry-seasoned American oak casks and bourbon-seasoned American oak casks. Intense, rich chocolate, with a hint of orange and raisin.

MACALLAN 18 YEAR

SINGLE MALT SCOTCH

EDRINGTON
750 ML 46323

Exclusively aged for a minimum of 18 years in rare 100 percent Sherry-seasoned oak casks from Jerez, Spain. Exuding a full-bodied palate, the spirit's natural oiliness balances the strong tannins from the oak. Rich dried fruits with spice, clove, orange and wood smoke.

GlenDronach's elegant copper pot stills are used to distill and re-distill the richest spirits. They are then filled into the best casks and left to mature in warehouses. Nearly 70 percent of the whisky's flavor comes from the cask in which it was left to mature. The type of wood used is important, which is why GlenDronach makes "no compromises" when choosing sherry casks to age whisky in. These casks help create the flavors that are entirely unique to GlenDronach-produced whisky.

HIGHLAND PARK

Highland Park to this day uses five keystones of production, just as it did back in 1798. No other distilleries use all five keystones.

AROMATIC PEAT

Peat is an especially important quality to whisky. The peat is cut by hand from Hobbister Moor, which is only seven miles from the distillery. The moor itself is more than 9,000 years old and has a depth up to four meters in places and contains several layers of rich, densely compacted vegetation – a common feature of Orkney peat. Because of the location's fiercly whipping winds, no trees can survive, so the peat used in whiskey production tends to be woodless but richer in heather.

The peat is cut in April and then dried naturally over the warm summer months. The peat is then burned in kilns, where the aromatic smoke infuses with the malting barley.

MACALLAN 25 YEAR

SINGLE MALT SCOTCH

EDRINGTON
750 ML 23328

The Macallan Sherry Oak 25 Year Old contains rich and complex flavors of dried fruits, wood smoke and spice with a long finish, ensuring that every sip achieves the highest standards of being the world's most precious whisky.

MACALLAN 30 YEAR

SINGLE MALT SCOTCH

EDRINGTON
750 ML 46825

The highest age statement in the Sherry Oak range. Hand selected from a pool of 200 casks. The most complex, full-bodied flavor of the Sherry Oak range, also exhibiting the richest color. Deliciously smooth with dried fruits, sherry, orange and wood smoke.

MACALLAN CLASSIC CUT

SINGLE MALT SCOTCH

EDRINGTON
750 ML 469025

Macallan Classic Cut is matured exclusively in hand-picked oak casks seasoned with Sherry from Jerez, Spain. Influenced by both American and European oak Sherry casks, it reveals rich flavors of creamy vanilla, sweet ginger and warming oak.

MACALLAN RARE CASK

SINGLE MALT SCOTCH

EDRINGTON
750 ML 460526

Less than 1% of casks are chosen. With rarity at its core, this is a whisky crafted from casks so rare they will never again be used in any Macallan whisky. Combining Spanish and American sherry seasoned oak casks, a high proportion of them first fill.

BRUICHLADDICH BLACK ART 5

SINGLE MALT SCOTCH

REMY COINTREAU
750 ML 470524

Black art is Head Distiller Adam Hannett's secret recipe. This batch was distilled in 1992. Matured entirely on Islay in bourbon oak and premium wine casks. Bottled at cask strength of 48.4%. The structure of the oak gives honey, tobacco, vanilla and hints of spicy cinnamon.

BRUICHLADDICH ISLAY BARLEY

SINGLE MALT SCOTCH

REMY COINTREAU
750 ML 13722

Fourth release of the ongoing Islay Barley series, distilled using 100% Islay barley from four central Islay farms. American oak cask maturation. Unpeated, Islay matured, multi-vintage cuvee, 50% ABV. Malty sweet, cereal, honey, clean & citrus fresh. A stunning example of trickle distillation using victorian equipment.

HAND TURNED FLOOR MALTINGS

This is one of only a small number of distilleries that turn malt by hand. It is labor intensive, but this process is the only way for the aromatic smokiness to infuse into the grain so seamlessly. It is also what distinguishes Highland Park from other distilleries.

When barley is malting, it exhibits a high level of heat. So, workers at Highland Park turn it by hand, every eight hours, seven days a week, in order to maintain a constant airflow to retain a 5 percent moisture level. This is ideal for the barley to absorb the aromatic smoke produced when the peat smolders in kilns.

SHERRY OAK CASKS

Highland Park has high standards when it comes to casks. The cask selection starts

with American and European oak, which is carefully chosen and cut into staves at 45 degrees in order to make it difficult for any liquid to escape the barrel. This is the same process that Vikings used to make their ships watertight.

The staves are then shipped to Jerez, Spain, to be formed into casks, filled with sherry, and left to mature. After aging for two years, they are emptied and shipped back to Orkney to be filled with Highland Park's whisky. The process is expensive, but the casks provide up to 80 percent of the whisky's flavor and 100 percent of its color, making it worth the cost.

COOL MATURATION

When it comes to aging in casks, the location of the barrel matters. Local climate affects the maturation process.

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BRUICHLADDICH OCTOMORE 7.4

SINGLE MALT SCOTCH

REMY COINTREAU
750 ML 589723

Octomore 07.1 barley harvested from mainland Scotland is peated to 208ppm. Aged five years in American oak. Bottled at 59.5%. Each release is a powerful illustration of the art of the master distiller. Unique, limited, finite, a celebration of nuance. It can never be reproduced. Octomore stands alone.

BRUICHLADDICH OCTOMORE 7.3

SINGLE MALT SCOTCH

REMY COINTREAU
750 ML 589726

Part of the cult-series of the peatiest whiskies in the world, Octomore 7.3 is the second Octomore of Octomore Farms. Distilled from 100% Islay barley from Lorgba Field the previous summer. Distilled in 2010. Peated to 169ppm, five years old, 63% ABV.

BRUICHLADDICH OCTOMORE 7.4

SINGLE MALT SCOTCH

REMY COINTREAU
750 ML 589727

Part of the cult-series of the peatiest whiskies in the world, Octomore 7.4 was distilled with 100% Scottish barley and matured in American oak casks. Peated to 167ppm, 7 years old, 61.2% ABV. The latest radical expression, 7.4, was distilled from barley and matured in Virginia oak.

PORT CHARLOTTE ISLAY BARLEY

SINGLE MALT SCOTCH

REMY COINTREAU
750 ML 709921

A heavily-peated Single Malt using only Islay barley. Harvested and distilled in September 2008 from the farms at Coull, Kynagarry, Island, Rockside, Starchmill & Sunderland. Matured in American and European oak. Peated to 40 ppm, 50% ABV. Peat with finesse and elegance.

PORT CHARLOTTE SCOTTISH BARLEY

SINGLE MALT SCOTCH

REMY COINTREAU
750 ML 470522

A heavily peated Single Malt using 100% Scottish barley, aged on Islay. Matured in American and European oak. Bottled at the distillery using Islay spring water. Peated to 40 ppm with finesse and elegance, 50% ABV. Trickle distilled spirit matures in our lochside warehouses.

BRUICHLADDICH SCOTTISH BARLEY

SINGLE MALT SCOTCH

REMY COINTREAU
750 ML 470520

The definitive Bruichladdich, distilled using 100% Scottish and matured all its life on Islay. American oak cask maturation. Unpeated, multi-vintage cuvee, 50% ABV. Slow trickle distillation and premium American oak have produced the creamiest whisky we have ever tasted.

GLENFARCLAS 105 CASK STRENGTH
SINGLE MALT SCOTCH

SAZERAC
750 ML 303527

Deep peaty-gold color with aromas that are complex, oaky, apples and pears, and a tempting dark toffee sweetness. Dry and assertive flavors develop quickly to reveal a rich spiciness with a hint of oak and sherried fruit. Smooth finish; wonderfully warming and with a lingering smokiness, yet very rounded.

GLENFARCLAS 10 YEAR
SINGLE MALT SCOTCH

SAZERAC
750 ML 313720

Vibrant straw-gold color with aromas that are sherry-sweet malty tones with delicate smokiness. Delicately light flavors with a combination of maltiness, smokiness and sherry. Dried fruit, vanilla, cinnamon and cloves tempt the taste buds further. Long finish, smooth and spicy, with a lingering smokiness.

GLENFARCLAS 12 YEAR
SINGLE MALT SCOTCH

SAZERAC
750 ML 313721

Vibrant amber-gold color with aromas that are fresh and beautifully light, sherried fruit combined with a tempting spicy sweetness and a hint of sappy oak. Full bodied flavors with sherried fruit, oak and a hint of peat and delicious sweet sensations. Long and flavorsome finish, with a lingering spiciness.

GLENFARCLAS 17 YEAR
SINGLE MALT SCOTCH

SAZERAC
750 ML 303526

Rich amber color with aromas that are complex, with distinctive butterscotch, sherried fruit and peat smoke aromas. Big and full-flavored, with excellent balance, develops slowly, full of sherry sweet malty tones, and a touch peat smoke. Long lasting and smooth, with a hint of spice and sherry sweetness.

GLENFARCLAS 21 YEAR
SINGLE MALT SCOTCH

SAZERAC
750 ML 303528

Dark amber-gold color with aromas that are intense, full of sherried fruit, tropical fruit, nutmeg, almonds with citrus notes and vanilla sweet smokiness. Full bodied flavor rich and rounded develops into fruity, smoky and spicy flavors. Long-lasting finish, smooth and smoky with a chocolate feel.

GLENFARCLAS 25 YEAR
SINGLE MALT SCOTCH

SAZERAC
750 ML 303525

Amber with dark gold highlights color with aromas that are complex, yet refined, delicately peated, with marmalade, honey, coffee, sherry and nuts. Some oaky tannins. Full-bodied and robust flavors. A powerful nutty smokiness. Intense, long lasting finish that is dry smoky and malty.

Orkney consists of a cluster of islands off of the northern coast of Scotland where the Atlantic Ocean and North Sea meet. Highland Park Distillery lies almost on the Artic Circle, which is the same latitude as Anchorage, Alaska. The climate, however, is shockingly temperate – it reaches up to 16 degrees Celsius in the summer and lows near 2 degrees Celsius in winter, which is perfect for even maturation in the warehouses.

CASK HARMONIZATION
It takes time and a great deal of skill to create a perfectly balanced whisky. Highland Park creates an intense balance using cask harmonization that sets it apart from other distilleries. Many distilleries consider harmonization an extravagance, but Highland Park considers it essential.

For each batch released by Highland Park, the Master Whisky Maker selects and combines up to 150 casks and allows the spirits to rest for a month before they are bottled. During that time, the flavors from the different casks combine and harmonize into a balanced, fully rounded flavor.

THE MACALLAN
The Macallan distillery formed in 1824 and has since grown from a small local business to world-renowned recognition as a result of their determined, constant attention to quality.

All of the work happens on the Macallan Estate. At the heart of the estate lies Easter Elchies House. Easter Elchies House was built in 1700 and is an example of a Highland manor house.

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The estate lies in an area rich in natural beauty. The scale and diversity of the area is unique among distilleries. The Macallan Estate covers 390 acres. About 90 acres are sown in the spring for Minstrel barley used to make The Macallan.

BRUICHLADDICH DISTILLERY

The Bruichladdich Distillery proves that good whisky can come from places other than the traditional whisky regions of Scotland. Labeling a whisky as “Islay” has nothing to do with its taste — in fact, it is far more interesting than that.

The Bruichladdich Distillery was built in 1881, back when puffer-supplied coal was a viable alternative fuel to local peat. It is likely that during this time, Bruichladdich was designed to produce

a pure, unpeated spirit. Alfred Barnard supports this view and offers this clue – the Laddie is the only distillery on Islay that Barnard does not describe as one that dries its malt using peat when talking about his exploration of the island’s distilleries in 1885.

None of the spirit from that century has survived, but the original machine has given Bruichladdich access to its legacy of craft distilling, letting it trickle down through the generations.

PORT CHARLOTTE

The village of Port Charlotte lies two miles south of Bruichladdich, near the shore of Loch Indaal. It is there one can find the ruins of Lichindaal Distillery, a company that produced spirits for more than 100 years from 1829-1929.

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BALVENIE 12 YEAR DOUBLEWOOD

SINGLE MALT SCOTCH

WILLIAM GRANT
750 ML 40429

The Balvenie DoubleWood is a 12-year-old single malt that gains its distinctive character from being matured in two wood types. Over the period of maturation it is transferred from a traditional oak whisky cask to a first fill European oak sherry cask.

BALVENIE 12 YEAR SINGLEWOOD

SINGLE MALT SCOTCH

WILLIAM GRANT
750 ML 240429

This Single Barrel expression from The Balvenie has been aged 12 years in a first fill bourbon cask of a single distillation. Each bottling forms a limited edition of no more than 300 hand-numbered bottles drawn from a single cask. Bottled at the higher strength of 47.8% ABV.

BALVENIE 14 YEAR CARIBBEAN CASK

SINGLE MALT SCOTCH

WILLIAM GRANT
750 ML 39229

Caribbean Cask has been matured in traditional oak whisky casks for 14 years, and then finished in casks that previously held Caribbean rum. To create the ideal finish, Malt Master David Stewart filled American oak casks with his own blend of select West Indian rums.

BALVENIE 15 YEAR SHERRY CASK

SINGLE MALT SCOTCH

WILLIAM GRANT
750 ML 30428

The Balvenie 15 Year Old Single Barrel Sherry Cask is matured exclusively in a European oak sherry butt for at least 15 years. No more than 650 hand-numbered bottles are drawn from each sherry butt, making every bottling unique and unrepeatable. Bottled at a higher strength of 47.8% ABV.

BALVENIE 17 YEAR DOUBLEWOOD

SINGLE MALT SCOTCH

WILLIAM GRANT
750 ML 69227

Consecutive maturation in two types of cask, a process referred to as cask finishing. Matured first in American oak barrels, which impart soft sweet vanilla notes, before being transferred to European oak sherry casks, where the second cask aging adds rich spicy flavors, depth and fullness of flavor.

BALVENIE 21 YEAR PORTWOOD

SINGLE MALT SCOTCH

WILLIAM GRANT
750 ML 40126

This 21-year Portwood (a marriage of rare Balvenie) is transferred to port casks, or pipes, which have held fine port wines. Here it is sampled regularly by The Balvenie Malt Master to ensure that just the right amount of character is imparted by the port casks.

BALVENIE 25 YEAR SINGLE BARREL
SINGLE MALT SCOTCH

WILLIAM GRANT
750 ML 23328

Subtle spices and rich honeyed sweetness. Malt Master David C. Stewart MBE only selects casks of whisky for bottling that have the character he expects of Balvenie matured for 25 years exclusively in American oak. non chill-filtered release with an ABV of 47.8%.

BALVENIE 30 YEAR
SINGLE MALT SCOTCH

WILLIAM GRANT
750 ML 40522

By picking the exceptional barrels aged for a minimum of 30 years, marrying The Balvenie slowly aged in traditional oak whisky casks with that aged in European oak sherry casks, David creates a rich, mellow Scotch whisky with unusual depth and complexity. Bottled at 47.3% ABV.

BALVENIE 40 YEAR
SINGLE MALT SCOTCH

WILLIAM GRANT
750 ML 41523

To create Batch One of only 150 bottles of The Balvenie Forty, Malt Master David Stewart has skillfully married together small amounts of The Balvenie matured in four refill hogsheads and three sherry butts that have lain in our warehouses for at least 40 years.

BALVENIE 50 YEAR
SINGLE MALT SCOTCH

WILLIAM GRANT
750 ML 51523

Filled with newly distilled spirit in 1963, The Balvenie Fifty, Cask 4567 was matured in a European oak sherry hogshead cask, rarely used today in whisky making. Each case consists of 49 wooden rings and a closing layer in brass, which echoes the fittings of the distillery's stills and spirit safes. 45.4% ABV.

BALVENIE TUN 1509
SINGLE MALT SCOTCH

WILLIAM GRANT
750 ML 50326

David Stewart selected 32 of the finest casks, 23 traditional American oak casks, and nine European oak sherry casks from the distillery's precious aged stocks. All were transferred to Tun 1509, which sits in The Balvenie's Warehouse 24, for several months before bottling.

GLENFIDDICH 21 YEAR
SINGLE MALT SCOTCH

WILLIAM GRANT
750 ML 48421

Matured for 21 years on-site at the distillery, it is an exquisite, traditional Speyside whisky, rich and ripe with our Glenfiddich signature notes. Our Malt Master, Brian Kinsman, hand picks selected barrels and adds a sublime finishing touch by finishing our 21-year-old in Caribbean rum casks.

After Alfred Barnard's visit in 1885, he wrote, "Peat only is used in drying the malt, fired in open chauffeurs," a fact that is supported by the few surviving photographs of that time, which depict large stacks of pat waiting to be placed into the fiery kilns.

Port Charlotte single malts, which are heavily peated, are produced as a tribute to the men of the past who once worked at the now-silent distillery, whose skills and legacy have been passed down from previous generations.

The spirit is trickle distilled in Port Charlotte's cathedral-like still house, then matured in the original stone warehouses in Port Charlotte – acting as proof that peat can result in an elegant, full-flavored product.

GLENFARCLAS DISTILLERY

Glenfarclas is a Speyside whisky distillery located in Ballindalloch, Scotland. The name Glenfarclas translates to "valley of the green grass." It is run and owned by the Grant family.

In 1836, when the distillery was run by a man named Robert Hay, it was granted its first license. In 1865, Glenfarclas was bought by John Grant, and it is still owned by his descendants today, making it a truly independent company. John L. S. Grant, who joined the company in 1973, acts as the current Chairman.

In 2011, Glenfarcas's 40-year-old, 46 percent volume expression was named "Scotch Whisky Single Malt of the Year" as part of the 17th Annual Malt Advocate Whisky Awards.

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SINGLE MALT SCOTCH

In 2007, the distillery launched The Family Casks, consisting of forty three single cask bottlings for each year between 1952 and 1994. This collection now includes up to the year 2001, but they no longer carry casks from 1952 and 1953.

THE BALVENIE DISTILLERY

Built on 12 acres adjacent to Glenfiddich. The Balvenie got its name from a ruined castle located next to the distillery. In fact, some of the castle was used to make the malting floor used today.

The Balvenie has been making single malt whisky since 1893. It became commercial available in the 1970s, when they released the Balvenie Classic.

Today, Balvenie is famous for its cask finished whisky and single barrel whisky,

originally pioneered by malt master, David Stewart, changing the face of Scotch whisky forever.

Balvenie is now one of the fastest growing and most coveted Single malt whiskies in the United States and around the world.

GLENFIDDICH DISTILLERY

In 1886, William Grant built the Glenfiddich Distillery by hand with stones from the River Fiddich. The name Glenfiddich is Gaelic for Valley of the Deer. The first drop of spirit fell from the copper stills on Christmas day in 1887.

Today, the family owned distillery is the world's most awarded Scotch whisky producer. It is consumed by millions around the world and is recognized for its innovation, passion and pioneering spirit.

GLENFIDDICH
26YR

SINGLE MALT SCOTCH

WILLIAM GRANT
750 ML 50328

Twenty-six long years carefully maturing in American Oak ex-bourbon casks. This expression was created to honour Glenfiddich's line of continuous family ownership since William Grant founded our distillery in 1887. Deep and complex balance of sweetness and dry oak tannin.

GLENFIDDICH
40YR

SINGLE MALT SCOTCH

WILLIAM GRANT
750 ML 41620

Our Malt Master handpicks some of the oldest casks in the world, marrying 40 year old vattings to craft a peerless whisky. Infinite depth and layer upon layer of aroma and flavour create a 40-year-old unrivalled by other rare whiskies of this age. Only 600 bottles are released to the world each year.

GLENFIDDICH
50YR

SINGLE MALT SCOTCH

WILLIAM GRANT
750 ML 45923

Only 50 bottles of this single malt Scotch whisky are released each year. A culmination of over a century of expert craft, traditions passed down by five generations and spirited invention. This exquisite whisky was drawn from two exceptional casks, both matured for 50 years.

FUN FACT

THE OLDEST REFERENCE TO THE PRODUCTION OF WHISKY IS NOT IN FACT IN SCOTLAND, BUT IN IRELAND, WHERE IT IS BELIEVED THAT MONKS BEGAN DISTILLING SPIRITS AS FAR BACK AS THE FIFTH CENTURY.

PESTILENCE
BY OCK

FEATURING
BRUICHLADDICH

INGREDIENTS:

1 OZ BRUICHLADDICH
¼ OZ OCOTOMORE
1 OZ CHINA CHINA
1 OZ AMONTILLADO SHERRY
BARSPOON FERNET

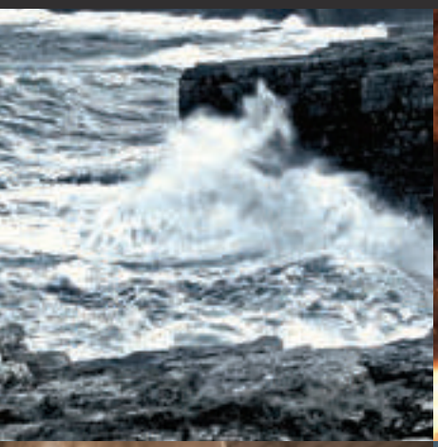
Combine Bruichladdich, Ocotomore, China China, Amontillado Sherry, and Fernet. Stir and strain over one big rock.

Express orange peel over drink, then discard.
- Perry Hewitt

HIGHLAND PARK

THE FIVE CORNERSTONES

HAND-TURNED MALT
AROMATIC PEAT
COOL MATURATION
SHERRY OAK CASKS
HARMONISATION



HAND-TURNED MALT: Highland Park is one of only a handful of distilleries that still retains a traditional malting floor, turning each batch of malt by hand, in what is a physically demanding process. To malt our barley, we steep it in the mineral rich water from the Crantit spring, before transferring it to the malting floor to slowly germinate. When it is ready, the barley is then placed in our kilns where the aromatic peating process begins.

AROMATIC PEAT: One of the fundamental flavors in Highland Park Single Malt whisky is the delicate, sweet, aromatic peat smoke, which has given Highland Park its unique character since 1798. The Orkney Islands have an abundance of this sweet, heathery peat, which is around 4,000 years old and is carefully selected from Hobbister Moor. The peat we cut is a mixture of textures and aromas ranging from a more floral heather-rich top layer, to a darker, denser material, the mixture giving the resulting smoke a slow burning and complex aroma. For Distillery Manager, Graham Manson, the peat is the key to understanding and appreciating Highland Park; he describes its role as being “absolutely fundamental.”

COOL MATURATION: With as much as 70 percent of the overall flavour of a single malt whisky coming from the type of cask it is matured in, it is imperative to treat these handmade casks with a reverence and respect. Orkney is unusually blessed with a wonderfully temperate climate, with neither extreme cold or hot temperatures; perfect for a long, cool maturation in our traditional warehouses. Other distilleries often mature their casks far from the distillery. We feel that by staying close to home, we give our whisky a distinctly Orcadian personality, with a smooth character and lingering, delicate smokiness.

SHERRY OAK CASKS: The majority of the Scotch whisky industry uses ex-bourbon barrels for maturation. At Highland Park, bourbon barrels are not routinely filled. Traditional oak casks are used; butts, puncheons or hogsheads – no barrels – all seasoned with dry Oloroso sherry, which contribute to the distinctive richness in the resulting whisky. Spanish oak casks seasoned with sherry give colour, spice and dried fruit character, whereas American oak sherry seasoned casks give lighter, sweeter vanilla and butterscotch flavours. Sherry oak casks are far more expensive but the view at Highland Park is that they are worth it for the rich character and natural color they provide to the maturing spirit.

HARMONISATION: To ensure every bottle of Highland Park reaches you in perfect condition, the whisky is harmonised. Other distillers often see this practice as an unnecessary expense, but for us, it is an essential part of our rich heritage. Without it, Highland Park just wouldn’t be the same. Each individual batch of Highland Park is drawn together from a variety of cask types, contributing an array of distinct, unique flavours and additional harmonisation for up to six months perfectly marries them together. The impact this marriage has on the whisky is nothing short of stunning and ensures consistency, as well as adding complexity and exceptional balance on the palate.

THE MACALLAN

THE STORY

SIX PILLARS

The Six Pillars are the foundation stones for the fame and character of The Macallan. They encompass the strong sense of place at the heart of the distillery and the estate, together with our long experience of distilling and maturing a single malt whisky with a reputation for product excellence and distinctive character. These, in combination, contribute to the essential character of The Macallan.

SPIRITUAL HOME: Easter Elchies House, built in 1700 from locally quarried sandstone for Captain John Grant, Easter Elchies House is an example of a Highland manor house, withmany features typical of Scottish architecture of the period.

CURIOUSLY SMALL STILLS: The smallest on Speyside. Their unique size and shape give the spirit maximum contact with the copper, helping to concentrate the “new make” spirit and provide those rich, fruity, full-bodied flavours so characteristic of The Macallan.

FINEST CUT: We take only 16% of the final distillation from the spirit stills to fill into our oak casks. This is the best of the best. This small portion, or ‘cut’, is extraordinarily selective and one of the smallest in the industry, making the full-bodied richness of The Macallan.

EXCEPTIONAL OAK CASKS: The Macallan’s oak maturation casks are the single greatest contributors to the outstanding quality, natural colours and distinctive aromas and flavors of The Macallan. The Macallan spends more per cask than any other distillery.

NATURAL COLOUR: All colour in The Macallan whiskies, bottled by the distillery, is natural. Only the interaction of the ‘new make’ spirit with the oak of the maturation casks delivers the diversity of colour throughout the range, from light oak through to darkest mahogany.

THE MACALLAN ITSELF: The peerless spirit - one of the world’s greatest whiskies. From humble beginnings in 1824, The Macallan has grown from a small local enterprise to global recognition, based on a constant and determined attention to quality.

THE MACALLAN

THE STORY

WHO WE ARE

Founded in 1824, The Macallan was one of the first distilleries in Scotland to be legally licensed. Since then, The Macallan has built a reputation as one of the world's truly great single malt whiskies. To fully appreciate The Macallan, we must understand the contributing influences of Scotland, Spain and North America, and of their respective natural raw materials, together with the methods and the craftsmanship, perfected over the generations, that combine to give such outstanding quality and distinctive character.

The Macallan distillery was founded by Alexander Reid, a barley farmer and school teacher. Farmers had been making whisky on their farms in the area for centuries, distilling their surplus barley during the quieter winter months. From its founding by Alexander Reid, through the subsequent owners of The Macallan distillery in the nineteenth and twentieth centuries and into the present century, The Macallan has been recognised for the quality of its product above all else. This is the foundation for the worldwide fame of The Macallan.

"Macallan" is most likely derived from two Gaelic words - "Magh" meaning a fertile piece of ground and "Ellan'" meaning "of St Fillan," an Irish bor monk who traveled widely in Scotland spreading Christianity during the eighth century.

Barley Farming

Easter Elchies House, Built in 1700

Curiously Small Stills

EUROPEAN WHISKY

THE EXCEPTIONAL BLENDED SCOTCH

EUROPEAN WHISKY

CRAFT DISLLERS
750 ML 479928

Blend of six different barrels: a 16-year Ben Nevis, a first-fill sherry butt of Glenburgie, a vatted barrel of Balvenie, Kininvie, and Glenfiddich, a 13-year Speyside, a 25-year Speyburn, and a 30-year Macallan. Once blended, the whisky is rested once again in first-fill Oloroso sherry casks for additional aging.

THE EXCEPTIONAL GRAIN WHISKY

EUROPEAN WHISKY

CRAFT DISTILLERS
750 ML 728025

The Exceptional Grain Whisky is created through a blend of remarkable aged grain whiskies. This includes a barrel of 30-year-old from the Carsebridge Distillery, long since closed. Blended by Willie Phillips, formerly of The Macallan; finished in first-fill sherry casks.

THE EXCEPTIONAL MALT WHISKY

EUROPEAN WHISKY

CRAFT DISTILLERS
750 ML 798025

The Exceptional Malt Whisky is blended through a carefully selected assemblage of fully mature and very interesting Scotch malt whiskies: Ben Nevis, a first-fill sherry butt of Glenburgie, a vatted barrel of Balvenie, Kininvie, and Glenfiddich, Speyside, Speyburn and Macallan.

PENDERYN'S WELSH WHISKY

EUROPEAN WHISKY

SAZERAC
750 ML 32221

This single malt whisky is smooth, light in character and softly golden in color. At a generous 46% ABV, this Welsh Whisky has a classic freshness with aromas of cream toffee, rich fruit and raisins. There are notes of tropical fruit, raisins and vanilla persist in the finish.

MONKEY SHOULDER VATTED MALT SCOTCH

EUROPEAN WHISKY

WILLIAM GRANT
750 ML 232820

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. Very malty and creamy with a palate of toasted barley, vanilla and butterscotch.

FUN FACT

THE WORD "WHISKY" IS AN ANGLICISATION OF THE FIRST WORD IN THE GAELIC PHRASE, UISCE BETHA, MEANING "WATER OF LIFE." THE PHRASE WAS A TRANSLATION OF THE LATIN TERM AQUA VITAE, WHICH WAS COMMONLY USED TO DESCRIBE DISTILLED SPIRITS DURING THE MIDDLE AGES.

EUROPEAN WHISKY

EUROPEAN WHISKY — often referred to as Irish Whiskey and traditionally known as Uisce Beatha Eireannach — is distinguished by the Irish Whiskey Act of 1980 and must adhere to the following: It must be distilled in Ireland from a mash of cereal grains to a strength of no more than 94.8 percent so the distillate contains a flavor and aroma achieved from the materials used; it must contain no additives besides caramel coloring and water; and it must be stored in wooden casks in Ireland for at least three years.

IRISH MALT WHISKEY
Irish malt whiskey is made from 100 percent malted barley and distilled in pot stills.

IRISH GRAIN WHISKEY
Irish grain whiskey must contain no more than 30 percent barley and is commonly used in blends.

IRISH POT STILL WHISKEY
This type of whiskey is made with at least 30 percent malted and unmalted barley. It may contain up to 5 percent unmalted cereal grains and is distilled in pot stills.

BLENDED IRISH WHISKEY
This blend contains two or more different types of whiskey.

MONKEY SHOULDER

EUROPEAN WHISKY

BATCH 27

Smooth and rich, 100% malt scotch whisky distilled, matured and bottled in Dufftown, Scotland. The journey begins when we select three of Speyside's finest malts and allow them to mature in first fill Bourbon casks prepared by our own coopers. Most drinkers are familiar with single malt Scotch whisky, but Monkey Shoulder has broken new ground as the first triple malt, a blend of three Speyside single malts. It is made from 100% malted barley – not a drop of grain is used. We don't tend to reveal which distilleries the three single malts are from because we want people to enjoy Monkey Shoulder for its awesome taste without getting bogged down by traditional preconceptions.

APES & APPLES
BY W. GRANT & SONS

FEATURING
MONKEY SHOULDER SCOTCH

INGREDIENTS:

1½ OZ MONKEY SHOULDER
4-6 MINT LEAVES (FRESH)
3 OZ SPARKLING APPLE JUICE

Smack mint to release the flavor and place in a highball glass. Add Monkey Shoulder and fill with ice. Top it off with sparkling apple juice. Stir briefly and garnish with a sprig of fresh mint.

GLASGOW KISS
BY LUCQUES GROUP

FEATURING
MONKEY SHOULDER SCOTCH

INGREDIENTS:

1 OZ MONKEY SHOULDER
1 OZ RED LILLET
1 OZ CHERRY HEERING
1 OZ FRESH LEMON JUICE
¼ OZ HERBSAINT ABSINTHE
GARNISH WITH A LEMON TWIST

Build your drink in the short shaker, fill it up to the rim with ice, hard shake for five seconds, fine strain into coupe glass. Shake and fine strain into a coupe glass. Garnish with the lemon twist.

"Glasgow kiss, is a Scottish slang for a head butt. Started playing with the Corps survivor #2 had fun with it, different flavor profile. But lots of fun."
-Christiaan Rollich

MALT JOCKEY
BY W. GRANT & SONS

FEATURING
MONKEY SHOULDER SCOTCH

INGREDIENTS:

1½ OZ MONKEY SHOULDER
¾ OZ SWEET VERMOUTH
¼ OZ MARASCHINO LIQUEUR
1 DASH CHOCOLATE BITTERS

Combine Monkey Shoulder Scotch, Sweet Vermouth, Maraschino Liqueur and Chocolate Bitters in a mixing glass. Add cold dry ice and stir. Once dilution is reached, strain into glass and garnish with a twist of orange peel.

THE EXCEPTIONAL

EUROPEAN WHISKY

THE MAKERS

A Distinctive Small Batch Scotch Whisky from Sutcliffe & Son

Don Sutcliffe, managing director of Craft Distillers and 35-year veteran of distilled spirits marketing, and Willie Phillips, for 23 years managing director of The Macallan, have collaborated to create a significant small batch Scotch Whisky.

While others blend to produce year-in, year-out consistency, each edition of THE EXCEPTIONAL will offer a Whisky that is authentically individual, possessed of its own qualitative and stylistic distinction. All releases are finished in first-fill sherry casks.

OUR STORY

Since the autumn of 1987, Willie Phillips (23 years Managing Director of The Macallan) and I have envisioned working together to craft a qualitatively and stylistically distinctive whisky. Willie was the force behind The Macallan becoming the iconic brand it is, a brand based on uncompromising quality of ingredients and process, combined with stylistic authenticity and a great team of people. Working with Willie, the team, and that Whisky was a privilege that shaped my career.

Recently I came across a note that Willie sent me in 1996, just after the takeover of The Macallan by Highland Distillers (subsequently by Edrington). Regarding our past work at The Macallan and our future possibilities together, Willie said, “In anticipation I shall look forward to that... I shall always regard the first time as a truly exceptional experience and be forever grateful that it happened to me.”

In the spring of 2010, some 25 years after our first endeavor together, Willie and I set about creating the platform to craft small batch whiskies. We have sourced and selected barrels with unique and distinctive characteristics, which we blend to our own uncompromising and stylistic sensibilities, thus crafting what we intend and believe to be authentically wonderful whisky.

So it is that, when it came to branding our whisky, we chose to name it after our 25 year journey and friendship, as well the experience we hope you enjoy upon opening the bottle...

THE EXCEPTIONAL By Sutcliffe & Son

Don Sutcliffe, Founder

Don, loving whisky

Willie Phillips, Master Blender Bill Arthur

Working on the package

JAPANESE
WHISKY

ICHIRO'S MALT CHICHIBU

JAPANESE WHISKY

TOKIWA
750 ML 541421

Chichibu distillery produces in small quantities, but the remaining stocks of Hanyu, Kawasaki and Karuisawa hosted on-site allow Ichiro Akuto to offer rare and exceptional malt whiskies. Ichiro, a 21st century whisky maker embraces the heritage and heart of the Scot's balanced by the precision of the Japanese.

IWAI TRADITION

JAPANESE WHISKY

TOKIWA
750 ML 541720

65% lightly peated Malt, 10% rye, and 25% corn grains make this whisky blend. Aged three to 20 years in ex-bourbon, sherry, wine, virgin French and American casks. Highest distillery in Japan at 800 meters, elevation impacts the texture of whisky.

IWAI WHISKY

JAPANESE WHISKY

TOKIWA
750 ML 541721

Kiichiro Iwai, the name sake for this Mars Whisky, was a silent pioneer of Japan whisky. This whisky is inspired by great whiskies of America. A majority of corn balanced with light malt aged in ex-bourbon barrels. Ideal for daily sipping, in a mint julep or an old fashioned.

AKASHI WHITE OAK GRAIN WHISKY

JAPANESE WHISKY

TOKIWA
750 ML 474926

This is whisky blended in the scotch tradition, with Japanese precision, the malt is lightly peated, and vatting is mostly ex-bourbon, balanced by White Oak's unique variety of barrels. 60% wheat; 5% rye; 35% medium peated malt. three to five years aged ex-bourbon, sherry, brandy, win, and ex-shochu.

AKASHI WHITE OAK SINGLE MALT

JAPANESE WHISKY

TOKIWA
750 ML 474928

A blending of sherry, bourbon and wine casks with delicate hints of peat make for a harmonious whisky that would make Iwai-san proud. 65% lightly peated malt, 10% rye, 25% corn. Three to 20 years aged in ex-bourbon, sherry, wine, virgin French and American casks.

ICHIRO'S MALT AND GRAIN WHISKY

JAPANESE WHISKY

TOKIWA
750 ML 541422

Created by Ichiro Akuto. This malt and grain whisky is a particular gem made with both whisky from Japan as well as "worldwide blended" whisky, bringing together component whiskies from nine distilleries in Scotland, Canada, England, Ireland and the U.S.

JAPANESE WHISKY

JAPANESE WHISKY was first produced in the late 1870s. The first commercial distillery in Japan, named Suntory, opened in 1923. It was originally located in Yamazaki. The site was chosen because of the location's excellent water quality. The water's quality was so well-known that legendary tea master Sen no Rikyu built his tearoom there.

Suntory's founder was a successful wholesaler who had become wealthy by selling wine and pharmaceuticals. Suntory initially intended to make a Scotch-style whisky. Their first product, Shirofuda White Label, came to market in 1929. It was full of smoke and peat flavors, which had not yet become popularized in Japan, so the flavor changed over the years.

Masataka Taketsuru, Suntory's founding distiller, opened Nikka, a whisky house, in 1934.

Japanese whisky continues to emulate Scotch whisky in style; the barley (and sometimes peat, when necessary) is imported from Scotland. Their original goal was to duplicate Scotch whisky, but now their own style of Japanese whisky has emerged.

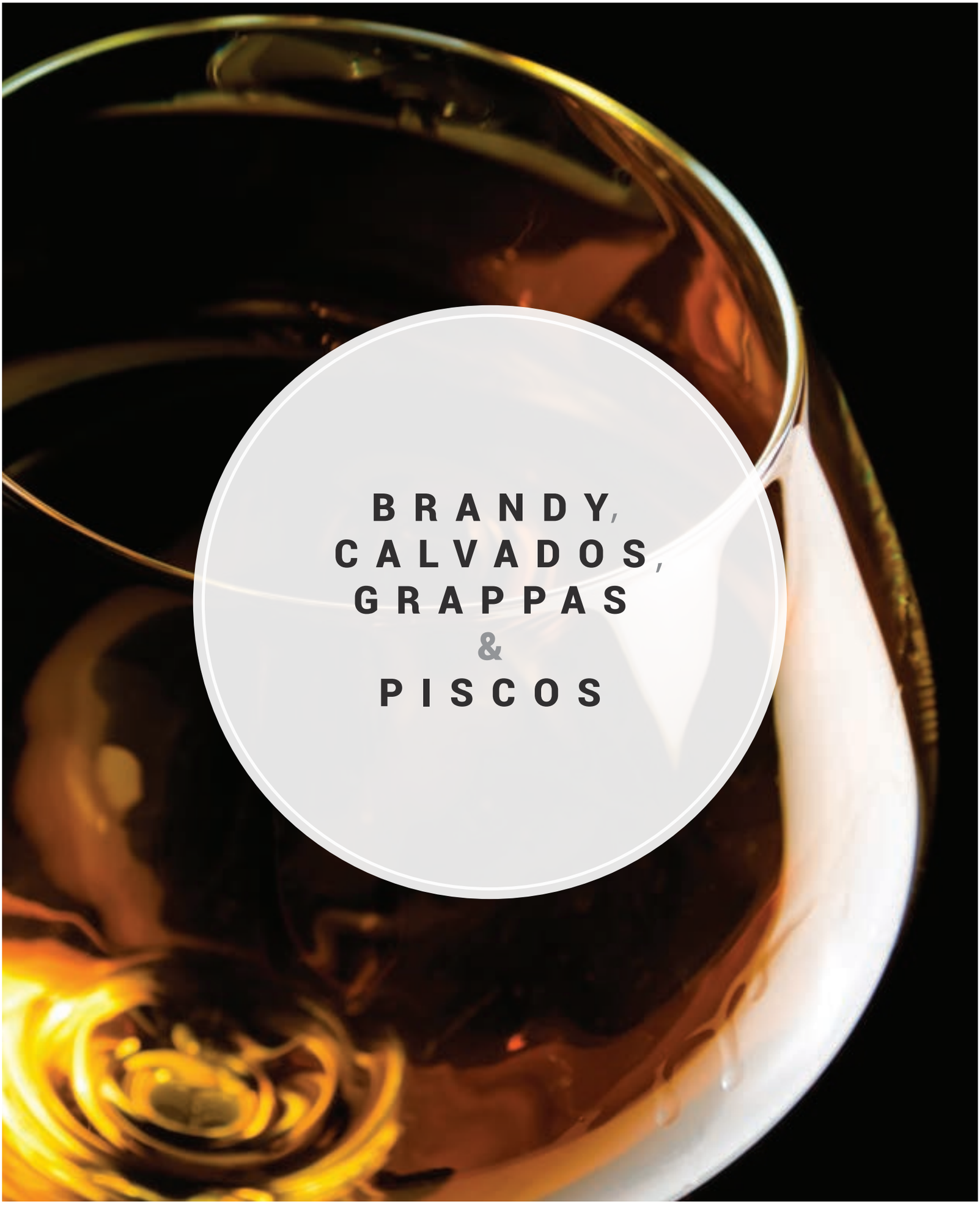
TOKIWA IMPORTS

JAPANESE WHISKY

OUR CRAFT

Tokiwa Masamune was the name of Yuno Hayashi's family's sake brewery in the historic Kawagoe, Saitama, Japan. The brewery closed during the war but her grandfather's love of drink and food is what brought her to this world of whisky and sake.

It is that legacy that lives on in Tokiwa Imports sourcing the finest family owned whisky and sake from Japan. Situated between the north and south Japanese alps, Mars Shinshu is Japan's highest whisky distillery, at nearly 800 meters. The Hombo family have been distilling for more than a century and they added whisky to their repertoire in 1949 in Kagoshima. That was the southernmost whisky made in Japan until 1984, when all whisky production was moved to the current location in Nagano.



BRANDY, CALVADOS, GRAPPAS & PISCOS

ABOUT BRANDY

BRANDY is a spirit made from a base of fruit or wine.

Sometimes, brandy fermentation occurs inside the distillery, but sometimes it occurs in another location. Many brandy producers who use grape wine as their base purchase the wine. Many non-grape brandy producers press and ferment their own fruit or purchase fruit juice to ferment.

Full-bodied brandies are produced in pot stills. Some simpler brandies are produced in column stills. Non-grape brandies are often distilled in column stills in order to obtain a cleaner, purer brandy.

Typically, the production of brandy in a pot still begins with a base of fermented fruit juice or wine. When the fermented liquid warms, the vapors are condensed and collected. After the first round of distillation, the alcohol concentration is around 30 percent ABV.

The second distillation brings the alcohol concentration up to about 70 to 80 percent ABV. Once this distillation is finished, some brandies are ready for bottling, while others require time to mature. Most brandies made from fruit and pomace are not aged, and are purposely kept out of wood to keep the full flavor of the base material.

BLACK DIRT BONDED APPLE BRANDY

BRANDY

BLACK DIRT DISTILLERY
750 ML 636121

Applejack is the quintessential American spirit imbued with history, controversy and fruit. Bottled in Bond Applejack. Aged a minimum of five years in new charred American Oak, char level 3. Distilled from 100% New York grown Jonagold Apples in Copper Pot Stills. Bottled at 100 proof.

CHARBAY 1983

BRANDY

CHARBAY
750 ML 633120

Double Alambic Charentais Pot distilled from 100% Folle Blanche grapes. Flavors of toasty vanilla, caramel, blood orange with medium viscous body that unfolds layer after layer of richness. Distilled to 140 Proof. Aged in Limousin Oak barrels for 28 years.

CHARBAY 1989

BRANDY

CHARBAY
750 ML 633121

Double Alambic Charentais Pot Distilled from 74% Pinot Noir and 26% Sauvignon Blanc. Flavors of Caramel, toasty vanilla aromas and flavors with a touch of clove. Aged in Limousin and Nevers French oak barrels for 24 years. The finish is full with long lingering flavors.

SACRED BOND

BRANDY

HEAVEN HILL
750 ML 875920

Christian Brothers Sacred Bond Brandy is aged in white oak bourbon barrels and is four years old. The brandy is made in copper pot stills. Bottled in bond. 100 proof. Highest scoring American Brandy, F. Paul Pacult's 2016 Ultimate Spirits Challenge, Chairman's Trophy winner, brandy category (93 score).

ST. GEORGE CALIFORNIA RESERVE APPLE

BRANDY

ST. GEORGE
750 ML 809228

Over 35 years at the vanguard of the American craft spirits revolution, we have been distilling exceptional artisanal spirits with integrity. Apples pressed, fermented, distilled, casked, blended, and bottled in-house Aged in French and American oak for two to three years.

ST. GEORGE PEAR

BRANDY

ST. GEORGE
750 ML 392923

Over 35 years at the vanguard of the American craft spirits revolution, we have been distilling exceptional artisanal spirits with integrity. St. George Pear Brandy is made from the most aromatic dry-farmed, organic Bartlett pears. Stunningly fruit-forward, with all the complexity of ripe pear.

ABOUT CALVADOS

CALVADOS apples have been used to make hard cider and apply brandy for five centuries. More than 200 types of apples are used in Calvados, giving the spirit a variety of flavor components. There are 70 percent bitter and bittersweet categories, along with 30 percent sweet and acidic categories. Pears sometimes are used as a sweetening component for this type of spirit.

Distillation varies by region. Before the official 1984 AOC recognition of the region, there were 10 counties. Now, there are three sub-appellations.

AOC CALVADOS: This region does most of the apple and pear production. These spirits are distilled once in a column still and age in oak casks for at least two years.

AOC DOMFONTAIS: This region has a minimum of 30 percent pear usage. It is distilled once in a single column still and ages a minimum or three years.

AOC CALVADOS PAYS D'AUGE: This uses the highest quality production methods and a double-distillation process. The cider must be fermented for at least six weeks and after distillation is aged for at least two years in oak casks.

ABOUT GRAPPAS

GRAPPA is a byproduct of Italian wine-making, aging back to the Middle Ages. Vineyard distillation is no longer being practiced, and based on Italian law, distillation cannot occur at a winery. The reason Italian laws are so strict is because the stems present in pomace can produce traces of toxic methanol, so they must be removed carefully during the distillation process.

Grappa is produced in pot stills or column stills or by traditional steaming methods. It is bottled at 40 to 45 percent ABV. It may be produced from a single variety of grappa or a mixed batch. Grappa produced from a single grape variety is also referred to as monovitigno. This type was pioneered by the Nonino Distillery of Fruili in 1973. It used 100 percent Picolit grapes.

Grappa may be aged for several months in glass or inert containers. It is then distributed as a clear, unaged spirit. Some barrels are made using chestnut, oak, ash or other types of wood. If the grappa is wood-aged, it may be labeled with either vecchia or invecciata, which is aged for at least 12 months, or riserva or stravecchia, which is aged for at least 18 months.

ST. GEORGE RASPBERRY
BRANDY

ST. GEORGE
750 ML 392925

Over 35 years at the vanguard of the American craft spirits revolution, they have been distilling exceptional artisanal spirits with integrity. Crafted from raspberries you could find in the dark, St. George Raspberry Brandy is intensely ripe, lush and focused.

PERE MAGLOIRE FINE VS
CALVADOS

SAZERAC
750 ML 29427

FINE VS apart is the continuous distillation in copper stills. This concentrates the apple flavor which is further accentuated by blending the fruitiest vintages and aging them in century-old oak barrels. Well developed fresh apple aroma.

PERE MAGLOIRE FINE XO
CALVADOS

SAZERAC
750 ML 29628

More than nine years of aging in century-old oak barrels. It is notable because it is made only from cider from apples harvested in the Pays d'Auge, an area covering barely 6% of Normandy. The character this soil gives the apples, combined with double distillation in copper stills, offers the X.O. an aromatic richness.

PERE MAGLOIRE VSOP
CALVADOS

SAZERAC
750 ML 29527

Only from cider apples harvested in the Pays d'Auge, an area covering barely 6% of Normandy. The character this soil gives the VSOP Calvados (combined with double distillation in copper stills) richness and length. Blended from Calvados aged in oak barrels for at least four years.

GERMAIN-ROBIN VIOGNIER
GRAPPA

CRAFT DISTILLERS
375 ML 82044

Hubert Germain-Robin took an antique still from an abandoned distillery near Cognac and brought it to Ansley Coale's Mendocino County ranch, where the two men built a modest distillery. Old-vine, all apricot and peach/pear, utter succulence.

GERMAIN-ROBIN SYRAH ZIN
GRAPPA

CRAFT DISTILLERS
375 ML 82043

Hubert Germain-Robin took an antique still from an abandoned distillery near Cognac and brought it to Ansley Coale's Mendocino County ranch, where the two men built a modest distillery. Fortuitous blend of two favorite varietals: lush fruit, precise zin structure, deep syrah presence.

LA CARAVEDO PISCO QUEBRANTA

PISCO

PISCO PORTÓN
750 ML 95220

Handcrafted at Hacienda La Caravedo, the oldest distillery in the Americas, established in 1684 in Ica, Peru. Made entirely from the finest, estate grown quebranta grapes, La Caravedo is a versatile pisco, mixable and a unique addition to any cocktail.

LA CARAVEDO PISCO TORONTEL

PISCO

PISCO PORTÓN
750 ML 95320

A pisco puro, meaning it is made from a single varietal of the eight grape varietals allowed by Peruvian law to make pisco. La Caravedo Torontel is made from the torontel grape, which is an aromatic varietal that evolved on the Peruvian coast and provides a strong floral bouquet and velvety texture.

PISCO PORTÓN MUSTO VERDE

PISCO

PISCO PORTÓN
750 ML 95025

A blend of estate-grown grapes: quebranta, torontel, Italia and albilla. Mosto Verde style, recognized as the finest type of pisco in which only the must, or freshly pressed juice of the grape, is partially fermented. Made with 18 lbs. of grapes, is rested for a minimum of one year and distilled to proof.

PISCO PORTÓN ACHOLADO

PISCO

PISCO PORTÓN
750 ML 95021

A blend of three varietals of estate-grown grapes: quebranta, torontel and Italia. Made with 8 lbs. of grapes in every bottle, is rested for a minimum of one year and distilled to proof. Made at the oldest distillery in the Americas, Hacienda La Caravedo.

PISCO THYME

BY 55 SOUTH

FEATURING
PISCO PORTÓN ACHOLADO

INGREDIENTS:

2 OZ PISCO PORTÓN ACHOLADO

THYME

1 OZ FRESH LEMON JUICE

1 OZ SIMPLE SYRUP (1:1)

¾ OZ EGG WHITES

To infuse Pisco with thyme add ½ cup washed fresh thyme to 3 cups pisco. Let sit for 4 days and strain.

Combine Pisco that has now been infused with thyme, lemon juice, simple syrup and egg whites. Dry shake with ice. Double strain into chilled coupe glass.

- Eric Nielson

ABOUT PISCOS

PISCO is a spirit that has been produced in South America since the early 1700s.

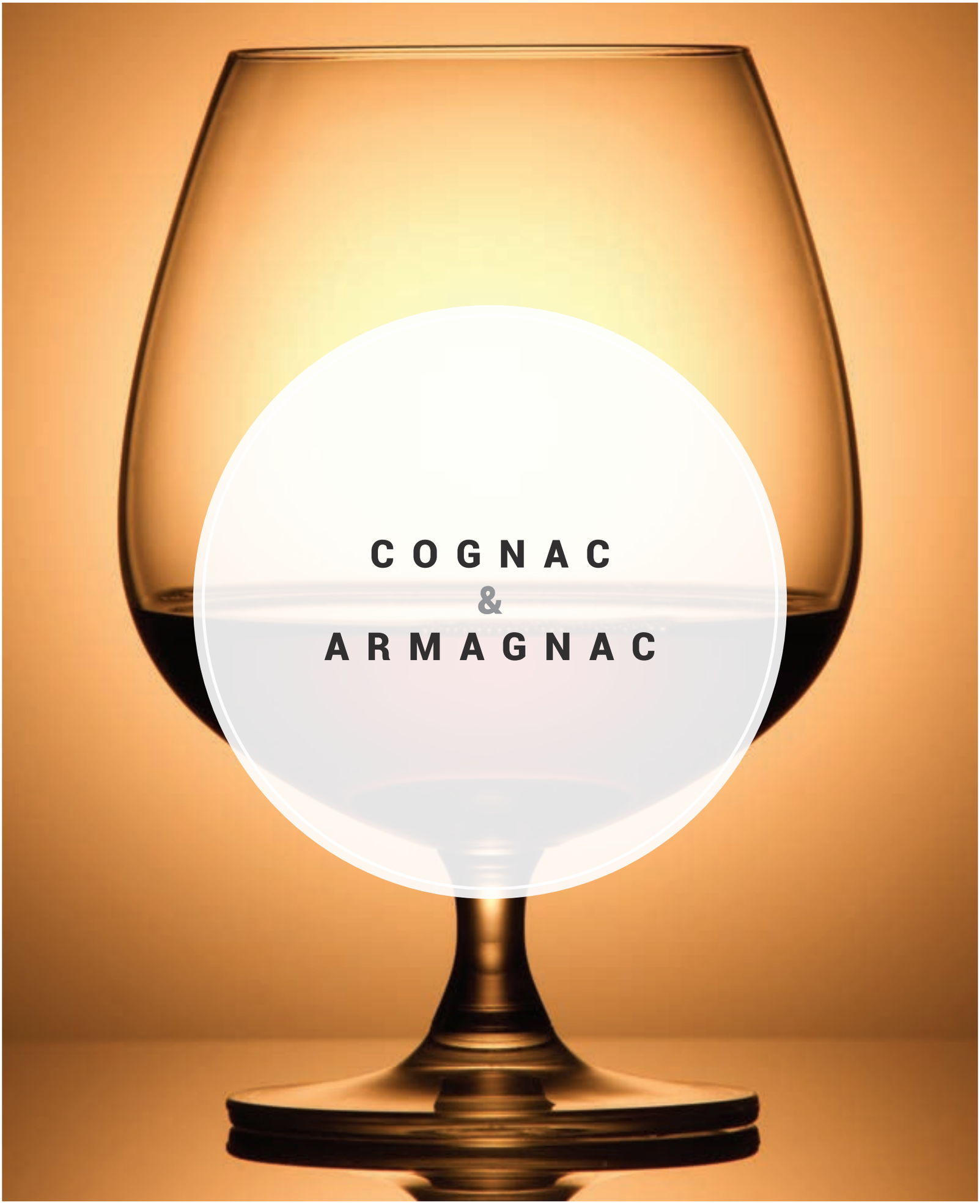
CHILEAN PISCO

Chilean pisco is usually produced using a variety of grapes, including Moscatel, Moscatel Rosado, Moscatel de Austria, Pedro Jimemez and Toronel. The Elqui Valley sub-region of Coquimbo is the primary zone for pisco production.

It is sometimes produced as a pomace brandy, many varieties use wine. It is double-distilled using pot stills to attain a maximum 73 percent ABV. All pisco must rest for at least 60 days before it can be bottled. Sometimes, pisco ages in wood. Pisco exported to the United States contains at least 40 percent ABV.

PERUVIAN PISCO

This type of pisco is made with grapes categorized as either aromatic or nonaromatic. Aromatics include Albilla, Moscatel and Torontel. Nonaromatics include Criolla, Mollar, Negra and Quebranta. This pisco is produced from fermented grapes using a pot still. It is bottled between 38 and 48 percent. It is prohibited to use additives. It must be aged at least three months in glass, copper, stainless steel or clay.


COGNAC
&
ARMAGNAC

HARDY LALIQUE CRYSTAL
COGNAC

A HARDY
750 ML 18221

100% Grande Champagne Cognac is the signature of a family devoted to the art of making cognac since 1863. A masterpiece for the eyes with another exclusive Daum crystal named “Rosebud.” This cognac will charm your senses with a delicate, flowery bouquet and an unforgettable finish.

HARDY NOCES D’OR
COGNAC

A HARDY
750 ML 18222

Containing blends aged 30, 50, 60 years and more, the Prestige collection embodies times past. Moderately fully-bodied, it contains inviting rich, fat aromas that reveal a silky, honeyed character with elegant wood and spiced flavors lingering on the finish. A richly textured but gracefully proportioned style.

HARDY PERFECTION
COGNAC

A HARDY
750 ML 778020

This cognac comes from Grande Champagne. Its grapes are composed of a 100% French Colombard and this eaux-de-vie is pure and unblended at a natural strength of 41% volume. The origin of the eaux-de-vie that makes this cognac rare and excellent dates back to the 1870s, the Pre-phylloxera days.

MAISON SURRENE
COGNAC

CRAFT DISTILLERS
750 ML 48723

These cognacs come from a tradition of craft-method double distillation on small copper pot-stills and aging in oak casks in cool stone-walled cellars. Bottlings are selected to exemplify the best characteristics of grapes grown within Cognac’s specified regions: grande champagne, petite champagne and borderies.

MAISON SURRENE BORDERIES
COGNAC

CRAFT DISTILLERS
750 ML 32224

Single-cask (wonderful focus) 100% Borderies from the 1989 vintage. The Galtaud distillery was founded in 1800 in the commune of Mainx. Unusually deep fruit and volume with the region’s typical attributes: a hint of violet and nut kernels. A partnership of Craft Distillers and the cellar-master of Tiffon.

MAISON SURRENE GRANDE CHAMPAGNE XO
COGNAC

CRAFT DISTILLERS
750 ML 32223

100% grande champagne, blended from old cognacs in Surrenne’s Madame, Figon, Brunetiere, and Moreau cellars. Classically delicate XO from Cognac’s premier vineyards, with plenty of the region’s depth and finish. Usually some 25 years old.

ABOUT COGNAC

COGNAC is a variant of brandy. It is named after Cognac, France. Production for this spirit happens in the wine-growing region of Charente and Charente-Maritime.

To be classified as cognac, it must meet a certain number of specific production requirements. Most importantly, the cognac must be produced from specific grapes. Ugni Blanc is the most popular grapes used for cognac currently.

Cognac must be distilled twice in copper pot stills. It must be aged for a minimum of two years in French oak barrels from Troncais or Liousin. Cognac matures similarly to the way wine and whiskies do when aging in barrels. Most cognacs age for much longer than the minimum amount required by law.

REGION SIX ZONES

The Cognac AOC contains six officially recognized districts, or crus, one of which can be used on labels to identify from where the spirit originates. If the name of the location appears on the cognac’s label, then 100 percent of the grapes used in the cognac were grown in that region.

The six regions are as follows, listed from most renowned to least prestigious:

continues on page 116

Grande Champagne, Petite Champagne, Borderies, Fins Bois, Bon Bois and Bois Ordinaire.

The type considered Fine Champagne is a blend of Petite and Grande Champagne, with at least 50 percent coming from Grande Champagne.

TERROIR

Cognac's overall subsoil is considered chalky, and the weather is consistently temperate, creating ideal conditions for roots to spread. The attributes in each of the six locations are as follows:

GRAND CHAMPAGNE

Grande Champagne is considered the best quality. The area in which it grows is considered to have a good amount of chalk soil, layered over sandstone and limestone

bedrock. It has a maritime climate. Despite its name, the Grand Champagne region takes up less than half the size of the Petite Champagne area.

PETITE CHAMPAGNE

The soil in the Petite Champagne region is similar to that in the Grand Champagne region, but it has a lower concentration of limestone. It also contains some different soil types.

BORDERIES

Outside of the Champagne areas, soil becomes shallower, and the earthy top layer becomes deeper. The Borderies is the smallest sub-region. It has predominantly clay soil. Since it has more exposure to the sun, the grapes ripen more quickly than grapes growing in other areas.

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MAISON SURRENE PETIT CHAMPAGNE

COGNAC

CRAFT DISTILLERS
750 ML 32222

100% Petite Champagne distilled at Ancienne Distillerie, on the banks for the Charente. Drawn from aged inventory in the Figon cellar. Delicate, nicely fruited. This clean, complex and very well-distilled cognac won a double gold medal (in the XO category!!!) in the SF Spirits Competition.

MAISON SURRENE TONNEAU NO.1

COGNAC

CRAFT DISTILLERS
750 ML 32228

Inconceivably rich. A blend of century-old petite champagne assembled in a large tun in 1922, topped off annually now for more than 90 years. Astonishing complexity: contains dozens of very old cognacs. The average age probably approaches 150 years.

PARK BORDERIES

COGNAC

TESSENDIER & FILS
750 ML 36625

Smallest and most exclusive of the six Appellations. Only Cognac brand with a 100% 15-year-old Borderies. A light toast (Time: one hour) on limousine oak used for maturation with a capacity of 400 litres. The traditional double distillation process (known as the Charentais method) is used.

PARK XO CIGAR BLEND

COGNAC

TESSENDIER & FILS
750 ML 36627

Vieille Fine Champagne: 70% Grande 30% Petite Champagne. Age: 30 years old; Fuller and richer on the nose and palate. Complex and balanced style. A light toast (time: 1 hour) on limousine oak used for maturation with a capacity of 350 liters. The traditional double distillation process is used.

PARK XO EXTRA

COGNAC

TESSENDIER & FILS
750 ML 36628

Aged 40 to 60-years-old. 100 percent Ugni Blanc from Grande Champagne. Mellowness, finesse and length on the palate. A light toast (Time: one hour) in limousine oak used for maturation with a capacity of 350 litres. The traditional double distillation process is used.

PARK ORGANIC

COGNAC

TESSENDIER & FILS
750 ML 37822

100 percent Fins Bois Aged between Cognac Park VS and VSOP. It is highlighting the specificity of its terroir. The Cellar Master has selected wines from the plots of clay-limestone soils on the Plateau de Saint-Simeux standing above the Charente Valley, in the Fins Bois cru.

PARK VS
COGNAC

TESSENDIER & FILS
750 ML 36629

Aged four to eight years. Blend: Fins Bols and Petite Champagne. Hand crafted in small batches, the result of an attentive production process results in a young cognac of exceptional quality. One first encounters the combined aromas of dried spring flowers, caramelized apples and macerated cherries.

PARK VSOP
COGNAC

TESSENDIER & FILS
750 ML 36624

Aged as much as a minimum legal XO (eight to 12 years old). 100 percent Ugni blanc from the following regions: 40 percent Fins Bois (Round, supple, indulgent), 40 percent Petite Champagne (Floral, fruity aromas) and 20 percent Grande Champagne (elegance and distinction, floral aromas).

PARK XO
COGNAC

TESSENDIER & FILS
750 ML 36626

Age: 20-25 years old. Great in its class, outstanding quality. 100% Ugni Blanc from the following four regions: 20% Fins Bois, 30% Petite Champagne, 30% Grande Champagne, 20% Borderies. A medium toast allows us to extract aromas with a certain tannic power (spices, chocolate to etc.)

DELAMAIN EXTRA
COGNAC

KOBRAND
750 ML 36726

The purchased spirits are aged separately in 350-liter oak barrels called roux rather than new oak, which would lend too much tannin. After 35 to 40 years of aging, the Cognac is blended, then allowed to age two years further to marry the flavors and textures of its components.

DELAMAIN LE VOYAGE
COGNAC

KOBRAND
750 ML 76428

Le Voyage is exclusively blended from Delamain's prestigious demijohn collection. The collection is particularly unique, due to its range of exceptional Cognacs dating from 1847 to 1947. This cognac is carried in the pure form of a Baccarat crystal decanter and presented in a leather case.

DELAMAIN MILLESIMES
COGNAC

KOBRAND
750 ML 76826

A single-estate, single barrel cognac, aged for 30-50 years and locked in a special cellar under the strict control of the BNIC, which holds one of the two keys necessary to enter the cellar. Every year from this cellar, Delamain selects small lots of Cognac after no less than 30 years, and bottles them without blending.

FINS BOIS
The Fins Bois region surrounds the Grand Champagne, Petite Champagne, and Borderies areas. It is the largest of all the regions and produces three times more than Bons Bois on an annual basis.

BON BOIS
Bon Bois is an area filled with mostly heavy clay soils. However, there are some patches of chalky soil and limestone, especially in the areas that are close to the Petite Champagne region.

BOIS ORDINAIRES
The outermost Bois Ordinaires region contains mostly sandy soils. These are more influenced by the cooler climate along the Atlantic Coast.

GRAPES
Grapes from these regions produce wine that is virtually undrinkable – it is very dry, thin and acidic. However, these grapes work very well for distillation and aging. If cognac is sold with the name of one of the crus, it can be made only from a specific variety of grapes. It must also contain at least 90 percent Ugni Blanc, Colombard and Folle Blanche, with the remaining 10 percent using lesser known types.

Cognacs that do not carry labels specific to one of the six regions can use a wider variety of grapes during production. They need at least 90 percent Colombard, Folle Blanche, Meslier Saint-Francois, Jurancon Blanc, Semillon, Montils or Ugni Blanc, and use up to 10 percent Select or Folignan.

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FERMENTATION AND DISTILLATION

The juice that results from grapes being pressed must be left to ferment for two to three weeks. The regional area's wild yeasts help convert the sugars to alcohol. It is against regulation to add any sulfur or sugar.

During distillation, a two step process referred to as a "repasse," the spirit is placed in an Alembic copper pot still – a gourd-shaped container that is capped with a long beak in order to transfer cognac to a receiver. The still must be made of copper, heated directly and limited in size. The design and dimensions of the pot stills are under strict regulations. The stills in these areas are referred to as Charentais.

PREMIERE CHAUFFE

The premiere chauffe, or first stage of distillation, results in a product called "brouillis," which contains about 28 to 32 percent alcohol. As soon as enough brouillis is collected, it is sent to the second stage of distillation.

BONNE CHAUFFE

Bonne chauffe, the second stage of distillation, involved the brouillis being returned the boiler for a second heating.

The distiller may employ one of several different optional processes during distillation that may impact the flavor of the final product. For example, lees left over after fermentation may be left in the wash, which is transferred to the still. The Martell Method discards the lees, which results in lighter spirits that mature

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DELAMAIN PALE AND DRY XO

COGNAC

KOBRAND
750 ML 36423

Comprised solely of Grande Champagne eaux-de-vie. Blend of 20- to 25-year-old cognacs. Aged in 350-liter Limousin oak barrels. No caramel or sugar added; all-natural. "Pale" because it is much paler than other cognacs of this age and "dry" because it has only its natural sweetness.

DELAMAIN RÉSERVE DE LA FAMILLE

COGNAC

KOBRAND
750 ML 76521

60-year-old single estate cognac from the Grande Champagne region of France, single cask. This cognac has benefited from maximum barrel aging, where by its alcoholic strength has dropped naturally. The bouquet is powerful and long.

DELAMAIN TRÈS VÉNÉRABLE

COGNAC

KOBRAND
750 ML 76520

Comprised solely of Grande Champagne eaux-de-vie. Blend of 50- to 55-year-old cognacs. Aged in old, 350-liter Limousin oak barrels. A subtle combination of finesse and elegance, lightness and intensity. It is perfectly balanced and still crisp and fresh despite its age.

DELAMAIN VESPER XO

COGNAC

KOBRAND
750 ML 76424

Comprised solely of Grande Champagne eaux-de-vie. Blend of 30- to 35-year-old cognacs. This cognac is aged in old, 350-liter Limousin oak barrels. The initial oaky bouquet gives way to aromas of mushrooms, dry vine shoots and vanilla.

LOUIS XIII

COGNAC

REMY COINTREAU
750 ML 306724

Each decanter is the result of the care and craftsmanship of four generations of Cellar Masters from the House of Rémy Martin. A blend of 1,200 eaux-de-vie from 40 to 100 years old, sourced 100% from Grande Champagne, aged in rare, century-old tierçon barrels: "One Century in a Bottle."

REMY MARTIN 1738

COGNAC

REMY COINTREAU
1 LITER 28715

The Connoisseur's Choice, 1738 was launched to honor the "Accord Royal" granted to Rémy Martin by King Louis XV. Eaux-de-vies from 4 to 20 years old are aged in toasted oak barrels. 1738 is the embodiment of traditional craftsmanship with flavors that are smooth and well-balanced.

REMY MARTIN VSOP

COGNAC

REMY COINTREAU
1 LITER 37013

Rémy Martin V.S.O.P embodies the perfect harmony of powerful and elegant aromas. The world's first and favorite Fine Champagne V.S.O.P cognac is the market leader, and since 1927 it is the symbol of the Cellar Master's art of blending.

REMY MARTIN XO

COGNAC

REMY COINTREAU
750 ML 37120

The excellence of Fine Champagne Cognac, opulent and lingering with a blend of over 400 different eaux-de-vie. Rémy Martin X.O is aged from 10 years to over 30, and is a view of the cellars through a wide-angle lens; a true symbol of luxury and prestige.

DELUZE VS

COGNAC

ROUST
750 ML 39728

Coming from the best growing areas of the Cognac region, all of the eaux-de-vie in this blend were distilled and aged on our domaine and blended by our cellar Master. Tasting age: three to five years. Passed down from generation to generation by the Boinaud familly, this cognac is generous, subtle and delicate.

DELUZE VSOP

COGNAC

ROUST
750 ML 39727

An outstanding blend of eaux-de-vie from Grande and Petite Champagne, the two best growing areas of the Cognac region whose blending gives Fine Champagne. The wine is distilled unfiltered, with its "lees" in our own distillery, using the Boinaud familly's unique method, giving an exceptional finish to our cognac.

DELUZE XO

COGNAC

ROUST
750 ML 39724

Our XO Fine Champagne is a blend of several eaux-de-vie selected and aged over the years by our Cellar Master to express our vineyard's terroir. They have all reached a stage of maturity that confers a wonderful roundness and smoothness to this XO with exceptional and intense long flavors.

TESSERON LOT NO. 29 "X.O. EXCEPTION"

COGNAC

VINTUS
750 ML 776923

A blend of Ugni Blanc, Folle Blanche and Colombard from the best crus in Grande Champagne. Aged over 75 years in Limousine oak casks; a great part coming from our private collection of demi-john stored in Paradis. Rated 100 points by Robert Parker. Family owned luxury cognac house since 1905.

earlier and are less like to develop "rancio" flavors. The Remy Martin method, however, uses the lees in order to create a richer flavor and allows for a longer aging period, which adds complexity.

AGING

Once cognac has finished distilling, it must age for a minimum of two years in oak barrels before it can be brought to market. About 3 percent of alcohol and water evaporates during the aging process each year. Because alcohol evaporates faster than water, cognac hits its target of 40 percent ABV within four to five decades. Lesser grade cognacs can be produced much sooner by diluting them with water, which also dilutes the concentration of flavors. Oak barrels stop contributing flavor to

the spirit after four to five decades, so the cognac is transferred to large glass carboys, also referred to as demijohns or bonbonnes, and stored for future blending.

BLENDING

Blends usually combine cognacs of different ages and locales with age determined by the youngest variety in the mix. The blending process is an important step in achieving complex flavors that would be absent in cognacs from a single vineyard or distillery.

COGNAC CLASSIFICATION

V.S. ("VERY SPECIAL")

The "very special" classification refers to a cognac blend in which the youngest brandy has been stored in a wood cask for a minimum of two years.

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V.S.O.P. (“VERY SUPERIOR OLD PALE”)
This designation identifies a blend in which the youngest spirit has been stored for at least four years in a cask where the average age of the wood is much older.

XO (“EXTRA OLD”)
The XO designation refers to a cognac blend where the youngest spirit has been stored for a minimum of six years – but usually up to 20 years – in casks. In April 2018, the minimum storage age for cognacs will increase to 10 years.

THE COGNAC INDUSTRY
The cognac industry predominantly consists of four major houses, but it is not limited to that. If a farmer owns a still, he or she can still produce, age and sell

cognac under his or her own name – or sell it to a small firm that will age, blend and bottle the cognac under their own name.

However, if a farmer does not own a still, the farmer can still sell wine to a local distilling cooperative that distills and ages the cognac to eventually sell it under the co-op’s brand.

Farmers can also sell their wine to a large cognac house that is missing the space on its own vineyards to accommodate its own production needs. In turn, the cognac house will distill, age, blend and bottle the cognac under its label.

CERTIFICATION
No matter what method is used, whoever produces the final product must obtain

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TESSERON LOT NO. 53 “X.O. PERFECTION”

COGNAC

VINTUS
750 ML 776923

Made with Ugni Blanc and Colombard, 100% Grande Champagne region. 50 years of aging in Liimousine oak. Flavors of spices, chocolate, créme brulée, long length, smooth, high viscosity. Rated 98 pts by Robert Parker and was awarded #4 best spirit in the world by Paul Pacult’s Spirit Journal.

TESSERON LOT NO. 76 “X.O. TRADITION”

COGNAC

VINTUS
750 ML 776921

Family owned artisanal luxury cognac house since 1905. Made with 100% ugni blanc grapes, from 100% Grande Champagne. This cognac is aged in Limousine oak casks for an average of 25 years. Exhibits a wealth of caramelized peaches, almond and Christmas fruit flavors.

TESSERON LOT NO. 90 “X.O. SELECTION”

COGNAC

VINTUS
750 ML 776920

Family owned artisanal luxury cognac house since 1905. One of the top value quality XO cognacs in the market. Made from 100% Ugni Blanc Grapes from Grande and Petit Champagne, as well as Fin Bois. Aged over a decade in Limousine oak casks.

TESSERON LEGENDE E. G. CHAMPAGNE

COGNAC

VINTUS
750 ML 776723

Created from a marriage of Grande Champagne, Ugni Blanc and Folle Blanche. Aged for more than a generation in cellars at different humidity, and from 50 eaux-de-vie that have beautiful maturity (and notes of cooked fruits). Perfection of know-how from tradition and innovation.

TESSERON PASSION XO

COGNAC

VINTUS
750 ML 776721

The result of a unique blend created from Tesseron’s own Ugni Blanc. An assemblage of 30 eaux-de-vie that are all older than ten years of age, and have been selected for their elegance, lightness and very floral quality. Passion because of the Tesseron family’s drive for quality, and desire to share it.

TESSERON TRESOR GRAND CHAMPAGNE

COGNAC

VINTUS
750 ML 776725

Aged more than two generations in the renowned Tesseron Family’s Paradis cellars, where the oldest cognacs are kept. Tresor is a blend of around 100 eaux-de-vie made from Ugni Blanc and Colombard. Stored in a crypt of the 12th century. Rich, bold character that also displays tremendous finesse and length.

TESSERON ROYAL BLEND

COGNAC

VINTUS
750 ML 776926

Originally commissioned by a royal family: a selection of extremely old Grande Champagne cognacs, chosen from the Tesseron family's private collection for their exceptional fruity and floral aromas. Today, the family has chosen to make a few available to the market.

TESSERON EXTREME RED COGNAC

COGNAC

VINTUS
1.75 LITER 776961

This unique and extraordinarily rare bottling is presented in a 1.75-liter demijohn and it made up of Ugni Blanc, Folle Blanche, and Colombard and other grapes from Grande Champagne. From ten extraordinary demijohns coming from the Tesseron's private collection dating back to 1900.

LHERAUD CUVEE 10 RENAISSANCE

COGNAC

WILSON DANIELS
750 ML 21826

Vines are planted of Ugni Blanc, Folle Blanche and Colombard. One of the few distilleries that produces a blend of all three varieties. Aged in Limousin and Tronçais oak barrels, some for decades. Young cognacs are put into new barrels for a few years, then cognacs are then transferred into older barrels.

LHERAUD CUVEE 20 RENAISSANCE

COGNAC

WILSON DANIELS
750 ML 21827

Vines are planted of Ugni Blanc, Folle Blanche and Colombard. One of the few distilleries that produces a blend of all three varieties. Aged in Limousin and Tronçais oak barrels, some for decades. Young cognacs are put into new barrels for a few years, then cognacs are then transferred into older barrels.

LHERAUD ADAM COGNAC 1934

COGNAC

WILSON DANIELS
750 ML 39921

Vines are planted of Ugni Blanc, Folle Blanche and Colombard. One of the few distilleries that produces a blend of all three varieties. Aged in Limousin and Tronçais oak barrels, some for decades. Young cognacs are put into new barrels for a few years, then cognacs are then transferred into older barrels.

LHERAUD GRANDE CHAMPAGNE COGNAC

COGNAC

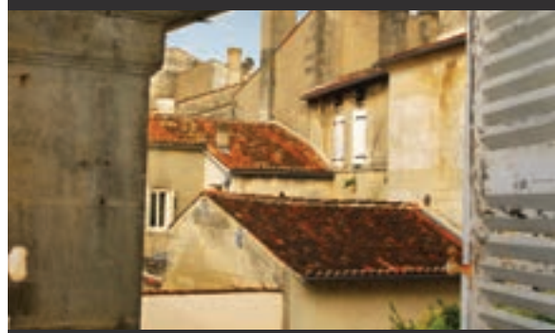
WILSON DANIELS
750 ML 39925

Vines are plantedof Ugni Blanc, Folle Blanche and Colombard. One of the few distilleries that produces a blend of all three varieties. Aged in Limousin and Tronçais oak barrels, some for decades. Young cognacs are put into new barrels for a few years, then cognacs are then transferred into older barrels.

approval from the AOC before they can begin shipping. All consignments of cognac require an accompanying Acquit Regional Jaune d'Or ("golden certificate") issue by the regional tax office. This certificate identifies that the product has been distilled in Cognac. The requirement of the Acquit Regional Jaune d'Or certificate was established in 1929 in order to protect the origin and name of Cognac.

PARADIS

Most houses that produce cognac have a special cellar, or Paradis, in which they store the best and oldest vintages. The spaces aren't decorated to match the prestige of the cognac, however – they are usually filled with dust and packed to the brim with ancient barrels.



Climate change may soon affect the grapes used to produce cognac. "Due to global warming, harvest is now in early October, and it's getting earlier," says Pierre Szersnovicz, brand ambassador and spirits consultant for Courvoisier. "Sugars are up and alcohol is too, leading Cognac producers to lobby the BNIC (Bureau National Interprofessionnel du Cognac) to explore other grape varieties, such as hybrids."

FUN FACT

Unlike the wine base that it is made from, Cognac does not continue to improve as it ages. However, if it is kept in the proper conditions, It will maintain its peak flavor indefinitely.

ABOUT ARMAGNAC

ARMAGNAC is similar to cognac, but it is sometimes described as a more rustic spirit. Its fuller aroma, fuller flavor and rounder texture are its distinguishing factors. Armagnac ages more quickly than cognac, therefore requiring a shorter aging period.

GEOGRAPHY

There are three sub-regions in the AOC region of Armagnac — Bas-Armagnac, Tenarese, and Haut-Armagnac. Bas-Armagnac is considered the highest quality and produces more grapes than the other two crus. Tenarese is the central growing area and contains a higher quantity of chalk. It produces spirits that are complex and round. Haut-Armagnac, the most easterly region, creates the lightest spirits and is the least prized.

VARIETALS

Armagnac production is limited to 10 varieties of grapes. Of those 10, four are considered the most important: Ugni Blanc, Baco Blanc, Folle Blanche and Colombard. Ugni Blanc, sometimes known as Saint-Emilion, is planted most often and accounts for 60 percent of all grapes used. This grape is the reason

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LHERAUD PETITE CHAMPAGNE COGNAC

COGNAC

WILSON DANIELS
750 ML 39926

Vines are plantedof Ugni Blanc, Folle Blanche and Colombard. One of the few distilleries that produces a blend of all three varieties. Aged in Limousin and Tronçais oak barrels, some for decades. Young cognacs are put into new barrels for a few years, then cognacs are then transferred into older barrels.

LHERAUD VS EMOTION COGNAC 3YR

COGNAC

WILSON DANIELS
750 ML 21821

Vines are planted of Ugni Blanc, Folle Blanche and Colombard. One of the few distilleries that produces a blend of all three varieties. Aged in Limousin and Tronçais oak barrels, some for decades. Young cognacs are put into new barrels for a few years, then cognacs are then transferred into older barrels.

LHERAUD VSOP RENAISSANCE 5YR

COGNAC

WILSON DANIELS
750 ML 21823

Vines are planted of Ugni Blanc, Folle Blanche and Colombard. One of the few distilleries that produces a blend of all three varieties. Aged in Limousin and Tronçais oak barrels, some for decades. Young cognacs are put into new barrels for a few years, then cognacs are then transferred into older barrels.

LHERAUD XO CHARLES VII

COGNAC

WILSON DANIELS
750 ML 21829

Vines are planted of Ugni Blanc, Folle Blanche and Colombard. One of the few distilleries that produces a blend of all three varieties. Aged in Limousin and Tronçais oak barrels, some for decades. Young cognacs are put into new barrels for a few years, then cognacs are then transferred into older barrels.

ARGMANAC DE MONTAL

ARMAGNAC

A.HARDY
750 ML 183227

This Armagnac has grown from childhood into adolescence. Its color becomes deeper and the tannin from the woods not being wholly oxidized results in a vigorous Armagnac. The fruity aroma is very pleasant to the senses, somewhat woodsy, earthy, waxy and coconut-like.

CHATEAU ARTON FINE BLANCHE

ARMAGNAC

ALTAMAR
750 ML TBD

In an unaged expression, this Armagnac showcases bright and fresh notes reminiscent of the wines of this region, demonstrating the beauty they can exhibit once distilled. Fine Blanche is made with Ugni Blanc and Colombard wines, distilled to ~55% ABV and brought down to proof at 45% ABV.

CHATEAU ARTON HAUT LA RESERVE

ARMAGNAC

ALTAMAR
750 ML 341720

A blend of four- to 11-year Haut Armagnacs. The fresh distillate is added into new, medium-toast Gascon oak barrels for only two years. It is then transferred into previously used barrels to allow only for subtle nuances of oak, rather than overpowering the distillate.

CHATEAU LACQUY VSOP

ARMAGNAC

AQUATINE
750 ML 852228

The Boisseson family, who have owned the Chateau since its founding, have not gone down the path of the big boys and refuse to manipulate their brandy by adding caramel color, sugar water, or other additives. This attention to detail can be seen in this lovely VSOP expression.

JANNEAU VS

ARMAGNAC

SAZERAC
750 ML 31729

Founded in 1851 at Condom, in Ténarèze, the most prestigious appellation in the heart of the Armagnac region. One of the oldest houses of Armagnac, 163 years of experience. Ugni blanc, Folle blanche and Baco are double distilled, then aged in cellars holding more than 3,000 French oak barrels.

JANNEAU VSOP

ARMAGNAC

SAZERAC
750 ML 31728

Founded in 1851 at Condom, in Ténarèze, the most prestigious appellation in the heart of the Armagnac region. One of the oldest houses of Armagnac, 163 years of experience. Ugni blanc, folle blanche and baco are double distilled, then aged in cellars holding more than 3,000 French oak barrels.

JANNEAU XO

ARMAGNAC

SAZERAC
750 ML 31726

Founded in 1851 at Condom, in Ténarèze, the most prestigious appellation in the heart of the Armagnac region. One of the oldest houses of Armagnac, 163 years of experience. Ugni blanc, Folle blanche and Baco are double distilled, then aged in cellars holding more than 3,000 French oak barrels.

BARON GASTON LEGRAND BLEND 1965

ARMAGNAC

WILSON DANIELS
750 ML 31226

Composed mainly of Ugni Blanc, as well as Folle Blanche and Baco Blanc. Single-distilled rather than being double-distilled as cognacs are. Distilled in 1965 and aged in oak for 49 years. Distillation occurs in a traditional armagnac pot still. Aged in Limousin and Monlezun oak barrels.

for Armagnac's floral notes and acidity. Baco Blanc accounts for 30 percent of all plantings. It provides earthiness, fruitiness and weight to the blend. Folle Blanche adds subtle floral aromas. Folle Blanche accounts for only 1 percent of the vines in the area due to a pest problem in the 1890s. Colombard provides a spicy, peppery aspect to the mix, as well as contributing to the fruitiness.

The other six varieties, referred to on occasion as the phantom varieties, grow in small amounts throughout the region. These six include Meslier Stain-Francois, Clairette de Gascogne, Jurancon Blanc, Plant de Graisse, Mauzac Blanc and Mauzac Rose.

Armagnac usually is distilled only once, using an Armagnac still – an early, smaller

version of today's continuous still. The spirit is taken out when the ABV reaches 52 to 72 percent. Most producers aim for a strength of about 60 percent. The lower alcohol strength is a result of congeners in the distillate, which allows Armagnac to achieve a fuller flavor.

After the Armagnac is distilled, it may be aged for three months and released as a clear spirit. This type is labeled as a blanche Armagnac.

Most Armagnac, however, is aged in a black oak cask, the wood for which comes from the Monlezum forests. Limousin barrels are also usable. Local oak contains a higher tannin content, which contributes to the strong flavor and color. It also results in the surprisingly smooth taste. Usually, distillers place

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brandy in the black oak for one year, then transfer it to other barrels to avoid imparting an excess amount of tannic astringency. Newer barrels are used for short aging periods, while older oaks are used for long aging periods.

Since 2013, Armagnac can be released after a minimum aging period of one year in wood. Most Armagnac, in order to achieve better quality, spends much longer aging and is then blended. Armagnac can be considered vintage after it has aged for a period of 10 years. Vintage Armagnacs may be bottled and sold at cask proof. Single variety bottling is also allowed.

Armagnac has to follow various labeling standards – Blanche d'Armagnac requires a maximum of three months of aging in

inert containers. VS labeling requires a minimum of one year of wood aging, but generally will be aged between one to three years. VSOP requires a minimum of three years of aging, but is generally aged for four to nine years. XO requires a spirit to be aged in wood for at least six years, though they are generally aged from 10 to 19 years. XO premium refers to a spirit that has aged for a minimum of 20 years in a wooden cask. Hors d'Age, the highest quality of Armagnac, requires a minimum of 10 years of aging in wood, though most have aged for a much longer period of time. Armagnac must be aged 10 years to be considered a vintage, though most vintages have been aged for significantly longer.

BARON GASTON LEGRAND 1984
ARMAGNAC

WILSON DANIELS
750 ML 31225

Composed mainly of Ugni Blanc, as well as Folle Blanche and Baco Blanc. Single-distilled rather than being double-distilled as cognacs are. Distilled in 1984 and aged in oak for 30 years. Distillation occurs in a traditional armagnac pot still. Aged in Limousin and Monlezun oak barrels.

BARON GASTON LEGRAND 1985
ARMAGNAC

WILSON DANIELS
750 ML 31222

Composed mainly of Ugni Blanc, as well as Folle Blanche and Baco Blanc. Single-distilled rather than being double-distilled as cognacs are. Distilled in 1985 and aged in oak for 29 years. Distillation occurs in a traditional armagnac pot still. Aged in Limousin and Monlezun oak barrels.

GRACELAND
BY BERETTA

FEATURING
REMY 1738 COGNAC

INGREDIENTS:

REMY 1738
LEMON, FINO
HONEY
PAMPLEMOUSSE LIQUEUR

"The Graceland features Remy 1738 in an unexpected way. The normally dark and mysterious spirit, is lightened with Giffard Pampelmousse, Fino Sherry and Lemon."
- Cali Gold

THE KINGS GUARD
BY KETTLE BAR

FEATURING
REMY 1738 COGNAC

INGREDIENTS:

1½ OZ REMY MARTIN 1738
½ OZ RYE
¼ OZ PEAR SIMPLE SYRUP
1 DASH CHOCOLATE BITTERS

Spray glass with torched cherry and whiskey barrel bitters. Stir/rocks/big cube. Garnish with bandana around glass.

"I feel that this cocktail is very balanced and that the pear syrup accentuates the Remy Martin 1738."
- Corey Kotyluk

RÉMY MARTIN 1738

RICH / ROUND / ROYAL

ACCORD ROYAL

Rémy Martin 1738 Accord Royal celebrates a milestone in our history. In 1738, only 14 years after Rémy Martin started producing cognacs, King Louis XV of France, impressed by the quality of his cognac, granted him exclusive permission to plant new vineyards through an accord royal, a royal permission. This rare royal license was given to reward the excellence of Mr. Rémy Martin's craftsmanship—a true connoisseur's call.

In 1997, Cellar Master Georges Clot decided to create a new cognac honoring the early craftsmanship spirit of the house and to name it after this royal gesture as a tribute. 1738 Accord Royal was born.

Behind its regal appearance lie mellow and rich flavors that are smooth and well-balanced on the palate. This is an authentic cognac, deeply rooted in the terroir and tradition once honored by the French king himself.

On the nose, generous notes of plum and fig marmalade rounded out by intense oaky notes of toffee and toasted bread. Exceptionally round with a creamy aftertaste and a concentration of nutty aromas imparted by a careful blend of eaux-de-vie aged in toasted French oak casks. Flavors that echo the mellowness of butterscotch and baked spices with hints of dark chocolate.

LOUIS XIII

ONE CENTURY IN A BOTTLE

100 YEARS

Blended from 1,200 eaux-de-vie, aged up to 100 years, LOUIS XIII is “One Century in a Bottle” providing consumers with a level of craftsmanship that is unmatched. Five generations of Cellar Masters have carefully selected, evaluated and cultivated each of the eaux-de-vie.

The blend of grapes is harvested only from the finest cru in Cognac: Grande Champagne. Your consumers will taste the quality and in turn become repeat buyers.

The iconic crystal decanter is individually numbered and handcrafted by eleven master glassmen from the House of Baccarat, further emphasizing LOUIS XIII as the pinnacle of luxury.

A firework of aromas with a finish of one hour on the palate is just one of the many qualities that makes LOUIS XIII the “most prestigious spirit in the world.”

RÉMY MARTIN XO

OPULENT / RADIANT / REFINED

EXCELLENCE

Rémy Martin XO is the signature of our Cellar Master who with his expertise blends over 400 different eaux-de-vie. His art of blending allows us to express the full aromatic complexity of this XO Cognac Fine Champagne. In 1981, Cellar Master André Giraud set out to create an XO that would express the excellence of the Cognac Fine Champagne.

Rémy Martin XO is composed of eaux-de-vie coming exclusively from the highest-quality vineyards of Cognac, the Grande Champagne and Petite Champagne. Such eaux-de-vie offer an exceptional aging potential and are known as Cognac Fine Champagne.

Rémy Martin XO won a gold medal at the 2010 Spirits Business Cognac Masters (UK) and a gold medal at the San Francisco World Spirits Competition in 2014.

ABSINTHE

KÜBLER
ABSINTHE

ALTAMAR BRANDS LLC
1 LITER 562126

A neutral grain base spirit, distilled in maceration with nine distinct botanicals sourced primarily from the Val-de-Travers: artemisia absinthium (wormwood), green anise, fennel, artemisia pontica, hyssop, lemon balm, star anise, coriander and mint. Proofed to 53%.

KÜBLER VERTE
ABSINTHE

ALTAMAR BRANDS LLC
375 ML 562142

Verte Suisse is produced in two stages. The first involves the distillation of three botanicals known as the holy trinity: artemisia absinthium (wormwood), green anise, and fennel in maceration with a neutral grain base spirit. Based on an 1875 recipe from the halls of Kubler, this is their take on a Verte Suisse.

GERMAIN ROBIN ABSINTHE SUPERIEURE
ABSINTHE

CRAFT DISTILLERS
750 ML 82048

An old family recipe for apple-honey mead, then distills it by hand in small batches on the original pot still. Crispin macerates select herbs in the brandy: rose geranium, lemon balm, wormwood, hyssop, lemon verbena, star anise, fennel seed, mint and lemon peel. He then distills the brandy with herbs.

BUTTERFLY CLASSIC
ABSINTHE

DC CRAFT
750 ML 534922

Produced by hand and crafted using more than 60 steps in Couvet, Switzerland. Expertly macerated and distilled in small batches. The alcohol content is reduced to 65% by adding pure Swiss mountain spring water. Inspired by an American absinthe produced in Boston is the early 1900s.

LA CLANDESTINE
ABSINTHE

DC CRAFT
750 ML 39726

La Clandestine is based on a 1935 recipe by Swiss distiller Charlotte Vaucher. Produced at 53% ABV (alcohol by volume) is served in a manner similar to the traditional 19th-century French method. La Clandestine Absinthe is a Swiss La Bleue, or clear, absinthe brand produced by Artemisia-Bugnon distilleries.

ST. GEORGE VERTE
ABSINTHE

ST.GEORGE
750 ML 32921

Star anise, fennel & wormwood are macerated in chardonnay brandy. The mixture is then distilled. The resulting distillate is then infused with the remaining botanicals. Rich and viscous on the palate even at 120 proof. Was the first legal American absinthe released after the U.S. ban was lifted in 2007.

ABOUT ABSINTHE

ABSINTHE is a spirit flavored with sweet fennel, anise and many other culinary and medicinal herbs. Most notably, absinthe uses flowers and leaves of the grand wormwood plant.

THE HISTORY OF ABSINTHE

Egyptians used the absinth plant to treat various ailments. Romans and Greeks also used it to create a potion that was steeped in wine and was rumored to heal stomach bugs. (Wormwood = worm-wode, or a cure for worms.)

During the seventeenth century, a Swiss man created the first spirit-based absinthe.

In 1805, the first absinth factory was built in Pontarlier, France.

During the 1800s, the French military gave used absinthe to fight off malaria. Soldiers, however, enjoyed the spirit and continued to drink it, even in times of peace.

In 1865, French vineyards were destroyed by a phylloxera infestation. As a result, the French consumption of absinthe rose.

In 1932, Patis – a spirit with an anise base that was similar to absinthe but without the Grande Absinthe – was created.

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DISTILLED VS. MACERATED

DISTILLATION

The distillation method was created soon after absinthe in order to help minimize quality issues. Using poor quality agents as bases, like bad water, would result in the absinthe smelling or tasting unpleasant. However, distilling cleaned the product, removing the bad tastes and smells, so many producers turned to distillation in order to produce the product. After distilling, though, the absinthe would come out colorless instead of its normal vibrant hue of green. To achieve its natural green hue, some distillers added green coloring and sometimes blue coloring to the spirit. Now, some distilled absinthes are sold clear, while others still sell with green color added in.

MACERATION

Maceration was the first method of production for absinthe. During the process, herbs are macerated into a neutral alcoholic base, like grape or beet spirit. Each herb macerates for a few weeks in various vats, and then the vats are blended together. The result is a pure, natural green color, like the La Muse Verte. Because maceration avoids using distillation, all the original flavors from plants and herbs are intact and plentiful.

THE GREEN FAIRY

La Fee Verte translates in English to “The Green Fairy.” It was a French nickname for their drink in the nineteenth century. More than 100 years later, absinthe and Green Fairy are still used interchangeably by absinthe’s devotees.

HERBSAINT
ORIGINAL RECIPE
ABSINTHE

SAZERAC
750 ML 302523

Distinctly New Orleans in Character, Herbsaint is based on J. Marion Legendre’s original 1934 Legendre Absinthe recipe. Bottled at 100 proof and flavored with a maceration of unique herbs, this bottling is less sweet and more mellow in color than the modern 90 proof Herbsaint.

FUN FACT

ABSINTHE DOESN’T MAKE YOU HALLUCINATE. THIS IS A POPULAR ABSINTHE MYTH AND IS 100% FALSE. OF COURSE, CONSUMING LARGE QUANTITIES OF ANY SPIRIT (ESPECIALLY ONE WITH AN EXTRAORDINARILY HIGH PROOF) WILL HAVE CONSEQUENCES. THE LIQUOR’S “LEGENDARY EFFECT” IS, IN FACT, DUE TO ITS EXTREMELY HIGH ALCOHOL CONTENT.

KANALOA’S COOLER
BY SEVEN GRAND

FEATURING
KÜBLER ABSINTHE

INGREDIENTS:

1 OZ KÜBLER ABSINTHE
¾ OZ GIFFARD BANANE DE BRÈSIL
¾ OZ FRESH LIME JUICE
2-3 OZS GINGER BEER
FLOAT OF FOURSQUARE 2004 SINGLE BLENDED RUM

Combine first three ingredients in a shaker tin with ice. Shake vigorously and strain over ice into a rocks/highball glass. Top with ginger beer. Float with rum. Garnish with mint sprigs.

Banana Dolphin: Soak sugar cube in Kübler Verte for 2 minutes. Cut a banana in ⅓, with a slit for the mouth in the stem, and push 2 cloves in to resemble eyes. Cut another slit in banana to rest on the glass. Open the mouth and place Absinthe soaked sugar cube inside. - Chad Owen

THE TROOPER
BY ORCHARD CITY KITCHEN

FEATURING
ST. GEORGE ABSINTHE

INGREDIENTS:

1 OZ ST. GEORGE ABSINTHE
½ OZ JAMAICAN RUM
¼ OZ BRANCA MENTA
1½ OZ COCONUT/ROOT BEER REDUCTION
½ OZ A/C ORANGE
TOP WITH ROOT BEER

To create the root beer/coconut reduction add 24 oz of root beer and one cup demerara. Reduce at 250° for 30 minutes. Mix equal parts coconut mild with root beer reduction.

Combine St. George Absinthe, Jamaican Rum, Branca Menta, the reduction you made, and A/C Orange. Shake and serve over ice. Top with a splash of root beer.
- Perry Hewitt

AROMATIZED WINES & SPIRIT AMARI

AROMATIZED WINES

AROMATIZED WINES technically fall under the classification of fortified wines instead of spirits. Aromatized wines are wine-based drinks flavored with aromatic botanicals. Sometimes, aromatized wines contain additional spirits, which are included in order to stabilize the beverage. Aromatized wines cover a large variety of products, so they often are categorized into four groups.

VERMOUTH
This type of aromatized wine is flavored with wormwood and other natural herbs, spices, fruits and flavorings.

VINI AMARI/CHIANTI
This variety is produced using several types of herbal and bitter flavorings.

QUINQUINA
Quinquina is flavored with Cinchona bark – also sometimes referred to as quina, kina or china.

AMERICANO
This type of aromatized wine contains wormwood and/or gentian in its flavor profile.

MONTENEGRO
AMARO

TOTAL BEVERAGE SOLUTIONS
1 LITER 88210

Amaro Montenegro is a traditional amaro distilled in Bologna, Italy. It is made using over 40 herbs, including vanilla and orange peels, bottled at 23% ABV. The amaro was first produced by Stanislao Cobianchi in the late 19th century and is named after Princess Elena of Montenegro.

HARDY'S PINEAU DES CHARENTES
APERTIF

A.HARDY
750 ML 18229

Made by adding cognac eau-de-vie from the previous year's distillation (or older) to fresh grape must of the current vintage. Introduced in 1945 and has proved a useful outlet for wines not otherwise used for Cognac. Its delicate bouquet is reminiscent of dried fruit, honey and lime tree.

DON CICCIO CINQUE APERITIVO
APERTIF

DON CICCIO
750 ML 859325

A bitter apertivo created following a traditional Italian apertivo recipe. This apertivo is based on an infusion of twelve selected roots and herbs highlighting bitter orange and gentian lutea. Crafted for spritzers, negronis and many more refreshingly bitter drinks.

GANCIA AMERICANO
APERTIF

ROUST
1 LITER 78618

The most neutral wines are chosen with herbs (woodworm, cerea, sweet and bitter orange) and spices (cinnamon, sandalwood, cloves, nutmeg, china bark) selected for mixing. This liquid is then mixed with wine, sugar and extracts, filtering and refining in tanks.

PEYCHAUDS APERITIVO
APERTIF

SAZERAC
750 ML 70528

Peychaud's is one of the most classic bitters brands. This new aperitivo is bittersweet, with an emphasis on bitter, bright red in color, and quite low in proof. Orange-forward at first, before an herbal bitterness comes to the forefront, bringing aromas of thyme, wormwood and citrus peel.

ST. GEORGE BRUTO AMERICANO
APERTIF

ST.GEORGE
750 ML 279623

The color is derived from crushed Cochineal insects, used to color campari until 2006. The bitterness is derived from gentian root. The citrus notes are from Seville oranges. The woodsy notes come from balsam fir, Cascara sagrada, and bark from the coffee berry bush.

ANGOSTURA BITTERS

BITTERS

ANGOSTURA
16 OZ 549

Made with the same original secret recipe since 1824, the aromatic bitters remains the quintessential and definitive ingredient for classic and contemporary cocktails. Enhances the flavor of ingredients in food and drinks, bringing out the best in them without masking their true flavor.

BRECKENRIDGE

BITTER

BRECKENRIDGE
750 ML 87725

This aperitif bitters strikes a balance of alluring aromatics and bittersweet flavors that will inspire the adventurous imbiber to the last sip. Hand-harvested alpine herbs mingle with ancient bitter roots and spicy dried fruits in a symphony of aromas and flavors that recall the mystery of old world alchemy.

ABOUT AMARI

AMARI, or bittered spirits, are sometimes classified as aperitifs. They are often served in diluted forms, such as cocktails, in order to help stimulate the appetite. Sometimes they are used as digestifs, in more concentrated forms, to enhance digestion. The digestif versions usually produced with botanicals that posess carminative qualities like aniseed, angelica, dill, cinnamon, fennel, caraway, sage, cardamom and ginger.

Spirit Amari are crafted in various flavors and styles. Sweeter versions of this spirit sometimes fall under the classification of liqueurs, depending on the spirit's sugar content. It may be produced either using a complex botanical blend or a primarily botanical base.

Fernet is one example of an herbal-based bitter. Each fernet brand uses its own combination of botanical and herbs, the formula of which is usually kept secret. However, high quality fernets almost always contain saffron or myrrh. Both are known for their digestive and antioxidant properties.

Amer, a French digestif, has a uniquely bitter orange flavor and consists of a concentrated botanical composition.

AMARO DELLE SIRENE

AMARO

DON CICCIO
750 ML 859027

Barrel aged for 12 months in 250 liter French oak barrels, provided by Marisa Cuomo Winery, Amalfi Coast. Our flagship amaro is based on an infusion of selected roots and herbs highlighting eucalyptus, ripe fruit and licorice, with a scent of gentian lute, chicory and chamomile.

DON CICCIO ARTICHOKE CARCIOFO

AMARO

DON CICCIO
750 ML 859326

The Don Ciccio Artichoke Carciofo is an apertivo based on an infusion of three different kinds of artichokes, cardoons, grapefruits and 18 selected roots and herbs. Medium to high bitterness. Following a traditional Italian recipe dated back to 1911.

DON CICCIO LUNA AMARA BITTER

BITTER

DON CICCIO
750 ML 859324

A bitter apertivo styled after the "Italian bitter of Turin" recipe. Dark cherry colored liqueur, with a bitter-sweetness that highlights grapefruit, prickly pears, gentian lute, & chicory with notes of rhubarb & vanilla. The higher bitterness level was designated to craft new negroni inspired cocktails, boulevardiers & more.

BRANCAMENTA

DIGESTIVO

INFINIUM SPIRITS
750 ML 857329

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 essential oils of peppermint from Piedmont, the most refined mint available. Aged over 12 months in oak casks.

IN DEPTH VERMOUTH

VERMOUTH is a spirit produced using a base of wine that has been aromatized with the herb Artemisia and other natural herbs, spices, fruits and flavorings.

The word vermouth is derived from Artemisia, which flavors it – Artemisia is commonly known as wormwood in English and vermut in German.

Many vermouths use a white wine base, though the type of wine can vary greatly. Many red vermouths achieve their color from botanicals used during production and from some caramel food coloring. P. Quiles Spanish vermouth is one exception to this rule, as it uses a red wine base made from the Mourvedre grape.

Spirits are usually added to vermouth in order to fortify and stabilize it. Some styles of vermouth are produced more complexly, using an oxidative barrel for aging to expose it to the elements.

Vermouth, because of its wine base, is subject to increased oxidation if opened and not refrigerated. If the vermouth is refrigerated and stored with a tight seal outside of direct sunlight, vermouth – and other aromatized wines – can usually stay good for extended periods of time.

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FERNET BRANCA
FERNET

INFINIUM SPIRITS
750 ML 77226

Herbs like myrrh, peppermint oil, chamomile and saffron give Fernet its bold taste. The herbs, spices and roots are soaked up in alcohol and then centrifuged. The infusions settle for one month until blended, then filtered. The 27 herbs it contains come from four continents aged for at least one year in oak barrels.

FERNET GANCIA
FERNET

ROUST
750 ML 74622

As far back as the early 1900s, production of Fernet Gancia liqueur involved the combination of herbs and spices, including China, gentian, saffron, mint and licorice. The herbs and spices are infused with alcohol to become part of the Fernet Gancia formula.

PEYCHAUD'S
BITTERS

SAZERAC
10 OZ 305117

Comparable to Angostura bitters, but with a lighter body, sweeter taste and more floral aroma of honeysuckle. Official cocktail of New Orleans. Developed in 1838 by Antoine Peychaud, a New Orleans apothecary of Creole origin, Peychaud's bitters carry on the tradition of bitters as a medicinal tonic.

REGAN'S BITTERS
BITTERS

SAZERAC
10 OZ 3507

This bitter is a relative newcomer and was created in the early 1990s by Gary & Mardee Regan. Historian Gar Regan found a recipe that called for orange peel, cardamom, caraway, and coriander and he added some gentian, cinchona, and quassia. His sixth batch was the best, hence the name.

BIGALLET CHINA - CHINA
AMER

BACKBAR PROJECT
750 ML 648620

Produced by Bigallet since 1875, this amer contains a blend of distillate of bitter orange peel (which has macerated and been distilled in alambics), anise, gentian, cinchona, and clove.

BIGALLET THYM HERBAL LIQUEUR
DIGESTIVO

BACKBAR PROJECT
750 ML 660620

Produced at the foot of the French Alps, a 70 proof, made with macerations and distillations of dried thymus vulgaris. Thyme has been used throughout the Mediterranean for thousands of years. Its warm, savory flavor and aroma evokes the salt air, hot winds and sun-splashed coast of the Mediterranean Sea.

OPAH HERBAL LIQUEUR

DIGESTIVO

CUTWATER SPIRITS
750 ML 590526

Opah Liqueur is a 100% herb infusion made with cinnamon and anise. The only coloring that is added comes from Sinamar, a natural malt liquid made from roasted grains. The dry flavor works great as a shot, in coffee or mixed into your favorite Tiki drink.

CARPANO ANTICA

VERMOUTH

INFINIUM SPIRITS
1 LITER 612013

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 which are heat infused or cold extracted, depending on the raw material.

CARPANO BIANCO

VERMOUTH

INFINIUM SPIRITS
1 LITER 692018

White grape varieties (Trebbiano, Chardonnay, Cortese) come from Sicily and Emila-Romagna. 14.9% ABV so light, crisp and refreshing. Subtly sweet, rich and velvety with fresh floral flavors met by smooth vanilla and a hint of bitterness on the finish.

CARPANO DRY

VERMOUTH

INFINIUM SPIRITS
1 LITER 692019

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. The innovative recipe is produced at Distillerie Branca with great respect for tradition.

CARPANO PUNT E MES

VERMOUTH

INFINIUM SPIRITS
750 ML 612020

14 herbs transform Punt e Mes from its initial white wine base to its final product. 1.5 times as bitter as the sweet vermouth. The story goes, a stockbroker discussing the day's share prices with colleagues, ordered his usual Carpano vermouth but asked for a half a measure more of bitter by saying "Punt e Mes."

FUN FACT

THE NAME VERMOUTH COMES FROM THE FRENCH PRONUNCIATION OF "WERMUT," THE GERMAN WORD FOR WORMWOOD.

Vermouth traditionally is consumed straight or diluted with another liquid to create a tonic. Throughout history, vermouth has been used to stimulate the appetite and enhance digestion.

DOMINANT VERMOUTH STYLES

CHAMBERY
Chambery is the only vermouth with AOC status in France. This French Alps variety is known for its clean, floral and fresh style.

MARSEILLES STYLE
This type of vermouth is known for its oxidative and lightly wooded properties.

"MISTELA" SPANISH STYLE
Mistela uses grapes and is fortified with spirits. It is a classical Spanish type of vermouth.

TORINO STYLE
This style of vermouth is slightly sweeter than others because of the added sugar. Torino style has enhanced floral notes and spiciness.

CARPANO ANTICA FORMULA
This type is designated as vermouth alla vaniglia because it uses vanilla as a sweetening agent.

CARPANO PUNT E MES
This type of vermouth brought new flavor to the genre. It is known as vermouth Amari or vermouth con bitter.

FUN FACT
Antonio Carpano was the creator of the first commercially successful vermouth in Turin, Italy, during the late eighteenth century.

BRUTO AMERICANO

ST. GEORGE SPIRITS

BACKSTAGE

Master Distiller Lance Winters

Launched in 2016, Bruto Americano is the latest release from St. George Spirits. In the short time since it hit the market, Bruto has accrued accolades from the likes of Spirit Journal ("America's elegant answer to Italy's Campari"), the New York Times ("an Italian-style aperitif with a California twist"), Punch ("fantastic"), and Imbibe ("sublime"). To better understand what went into making Bruto Americano, we sat down with St. George Master Distiller Lance Winters for insight into his inspiration and process.

ST. GEORGE SPIRITS ALREADY MAKES WHISKEY, RUM, ABSINTHE, AND SEVERAL GINS, VODKAS, BRANDIES, AND LIQUEURS. WHY BRUTO AMERICANO?

I've always been a big Negroni fan. When you're a distiller and you make gin, it just makes sense to fill out the rest of the equation (at least two-thirds of it, since we don't have the license necessary to make vermouth). Coming up with Bruto Americano filled that need, as well as my desire to work with intensely bitter and aromatic ingredients. Our experiences making absinthe and gin had given us a good background in balancing botanical profiles, and Bruto took those skills into a bitter realm that we hadn't explored before. As a distiller, I found it a very satisfying challenge. As a drinker, it's just satisfying.

WHAT MAKES BRUTO AMERICANO DIFFERENT FROM OTHER BITTER APERITIVO LIQUEURS ON THE MARKET TODAY?

Like so much of what we do here at St. George, Bruto Americano is a blend of traditional and innovative. The backbone is formed by gentian root, which finds its way into many traditional amari. There's also a brightness from California Seville orange peel, and California buckthorn bark and Maine balsam fir round out the experience with rich, woodsy flavors and aromas. The level of sweetness and bitterness are similar to what you'll find in a lot of other apertivi, but I really felt like there was a bigger story to tell in the mid-palate. The expansive, woodsy flavors in Bruto's mid-palate are what make it really compelling to me—and what make it uniquely ours.

THE RICH RED COLOR IS STRIKING. CAN YOU SPEAK TO THAT PART OF THE PROCESS?

We've never colored any of our spirits in the past, but when it came to making an aperitivo, I really wanted to hit a classic red hue. Other mainstream brands have shifted over to artificial colors for their aperitivi, but it was important to us to use a natural source of color. Though we experimented with a few botanically based sources of red coloring, we landed on the traditional cochineal because it lends that bright red hue we wanted while also providing good stability.

WHAT ARE YOUR FAVORITE WAYS TO DRINK BRUTO AMERICANO?

I love a Negroni with equal parts Terroir Gin, Bruto Americano, and sweet vermouth. The warm, incense notes of Bruto also provide a strong bridge to mezcal, so I also enjoy a Negroni variation with Bruto made with mezcal instead of gin. And as a session drink, nothing beats a Bruto and soda over crushed ice.

FERNET-BRANCA

FALL IN LOVE

27 HERBS

Though it was born back in 1845, over the years Fernet-Branca has successfully preserved the personality and uniqueness that have conquered Europe and America alike.

Its secret formula, passed down from father to son in the Branca family, has guaranteed the protection of the quality that still makes it the digestive bitter liqueur par excellence. Indeed, the 27 herbs it contains come from four continents: aloe comes from South Africa, rhubarb from China, gentian from France, galingale from India or Sri Lanka, chamomile from Italy or Argentina, just to name a few.

On top of that there are flowers, herbs, roots and plants used for alcoholic brews, extracts and teas that, blended in a special mixture, produce the beneficial properties of the product.

Fernet-Branca ages for at least one year in oak barrels and has a light brown colour with amber hues. Its aroma is intense and penetrating, balanced and rich.

Thanks to its history, authenticity and unique taste, Fernet-Branca has managed to live on through the decades, always reinventing its modern character. It definitely has a place in the heart of its admirers, who know well that a product like this never fails to live up to expectations.

Fernet-Branca is a good match for desserts or refined dishes such as “Risotto alla Milanese” or steak tartare. Fernet-Branca is particularly refreshing if mixed with cola or Chinotto: a drink with a clean-cut and unexpected flavour. Fernandito, a cocktail that has conquered Argentina thanks its unique character. It is easy to do and very flexible, so it is an ideal aperitif that is becoming increasingly popular all over the world among those who love to share a drink with their friends.

Fernet-Branca today embodies the healthy flavor of the Mediterranean cuisine and the passion for authentic food.

LIQUEURS & MISC.

GIFFARD ABRICOT DU ROUSSILLON

LIQUEUR

BACKBAR PROJECT
750 ML 648320

Made exclusively from the slow maceration of Rouges du Roussillon apricots for the perfect intensity of fruits and purity of character. To extract aromas, fruits are macerated into alcohol from 48 hours to three months according to the necessary time to obtain a perfect blending between fruit and alcohol.

GIFFARD BANANE DE BRÈSIL

LIQUEUR

BACKBAR PROJECT
750 ML 648321

A blend of a slow maceration of the best bananas from Brazil, spirit of bananas for an intense aroma, and a touch of cognac to add body. A heady tropical nose, laden with strong flavors of ripe and dried banana.
The taste is sweet, butter fried banana blazed with an oak-aged alcohol (rum or cognac).

GIFFARD CASSIS NOIR DE BOURGOGNE

LIQUEUR

BACKBAR PROJECT
750 ML 648324

Made with a slow maceration of Noir de Bourgogne Cassis for their high intensity of fruits and full aroma, a perfectly balanced composition. On ice, the sweetness fades, reinforcing the cassis berry aromas and vegetal touches. Rich, jammy berries, mouth-watering tartness and a pleasant herbaceous finish.

GIFFARD CRËME DE FRAISE DE BOIS

LIQUEUR

BACKBAR PROJECT
750 ML 648524

It takes two unique varieties of strawberry to make this delightful liqueur. Tiny, wild, woodland strawberries with their intense aromatics and sweetness along with a larger and juicier cultivated variety called the Senga Sengana known for its vivid red hue, bright acidity and berry aroma.

GIFFARD CRËME DE FRAMBOISE

LIQUEUR

BACKBAR PROJECT
750 ML 648520

Natural raspberry liqueur by macerating aromatic Willamette raspberries. The fruit is juicy and tart, giving Giffard Crème de Framboise the flavor of raspberries fresh off the vine. Aroma is fresh, raspberry, honey, citrus, black pepper and oolong tea.

GIFFARD CRËME DE MURE

LIQUEUR

BACKBAR PROJECT
750 ML 648522

The French countryside is teaming with wild blackberry brambles. The succulent berries are hand harvested throughout the late summer and pressed for their aromatic juice that is blended with high quality neutral spirit to make this classic crème de fruit.

ABOUT LIQUEURS

LIQUEURS and cordials are words that can be used interchangeably, according to the United States Standards of Identity. Both refer to products obtained by mixing or re-destilling already distilled spirits that contain flowers, fruits, plants, extracts, juices or other natural flavorings and contain more than 2.5 percent sugar by weight. This amount is about one-quarter of the sugar required by the European Union.

HISTORY

During the twentieth century, a large, diverse assortment of liqueurs came to the international market. This rush started with the production of brandy-based herbal medicines in the Middle Ages and has grown from that time into today's broad spirits-based industry. Distillers use rum, whiskey, tequila, vodka, gin, neutral spirits and, of course, tried and true brandy as the spirit base for the liqueur. Sweeteners, complex flavors and other additives like dairy products have allowed the category of liqueurs to expand even further and become more versatile.

PRODUCTION

To make liqueurs, producers must follow four steps: selection, during which the

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GIFFARD

LIQUEURS & SYRUPS

SINCE 1885

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

GIFFARD CRËME DE PAMPLEMOUSSE ROSE

LIQUEUR

BACKBAR PROJECT
750 ML 648525

Extract the essential oils found in grapefruit peel through steam distillation to craft this liqueur. True to the fruit; a bright aromatic quality, and the balanced bitterness and tartness. Candied grapefruit, black pepper, lemon, bitter orange, with tasting notes of bittersweet, grapefruit zest.

GIFFARD CRËME DE PECHE DE VIGNE

LIQUEUR

BACKBAR PROJECT
750 ML 648523

Giffard macerates fresh vine peaches to create this natural fruit crème. From famed orchards in the Coteaux du Lyonnais, these unique peaches with their scarlet-blushed flesh are harvested during their fleeting window of ripeness in late August.

GIFFARD CRËME DE VIOLETTE

LIQUEUR

BACKBAR PROJECT
750 ML 648521

To capture the violet’s light, floral bouquet, we create this brilliantly-hued liqueur using an infusion of violet petals and the steam distillation of violet leaves. Intensely floral, candied violet, rose, vanilla and wintergreen nose. Sweet floral, bright citrus and a clean, wintergreen finish.

GIFFARD GINGER OF THE INDIES

LIQUEUR

BACKBAR PROJECT
750 ML 648325

The East Indies are famous for their ginger. This premium liqueur is developed from the maceration of ginger root, enhanced with vanilla and spices. The taste is sweet at first, very quickly spices intensify the “peppery” sensation of ginger.

GIFFARD LICHI

LIQUEUR

BACKBAR PROJECT
750 ML 648526

This liqueur is distilled with Taiwanese lychees, a stone fruit native to tropical climates with translucent white flesh and a delicate, floral flavor, to create Lichi-Li. Creamy, exotic fruit, coconut and vanilla, lemon sorbetto with a rose petal finish.

GIFFARD MENTHE PASTILLE

LIQUEUR

BACKBAR PROJECT
750 ML 648310

The premier commercial liqueur from the house of Giffard, first produced in 1885 and celebrated in Angers and throughout France ever since! Made from a steam distillation of fresh, Mitcham peppermint leaves that are cultivated in nearby fields. Lightly sweetened with natural beet sugar.

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.

TRADITION AND QUALITY

The Giffard Liqueurs & Syrups collection is diverse and unique, ranging from classic staples such as Cassis, Orgeat syrup and Curaçao Triple Sec, to contemporary innovations like Banane du Brésil and Pamplemousse. The collection is anchored by the company’s signature liqueur, Menthe Pastille, and then divided into Premium, Specialty and Syrup ranges. The Specialty range is made up of classic liqueurs and crème de fruits – lower in alcohol content, slightly higher in sugar content, creating a rich viscosity. The Premium range highlights ingredients with unique origins and specific varieties that have celebrated aromas and flavors.

GIFFARD MUROISE DU VAL DE LOIRE

LIQUEUR

BACKBAR PROJECT
750 ML 648323

Made by slowly macerating Mûroise berries, a uniquely flavored hybrid of blackberries and raspberries, from the Verger du Cleray in the Loire Valley. Sweet taste with a slight acidity. Alcohol flavors fade into the background with the sweetness, while delicate mûroise aromas emerge and linger.

GIFFARD TRIPLE SEC

LIQUEUR

BACKBAR PROJECT
750 ML 658326

A distillation of the finest blend of sweet and bitter oranges from the island of Curacao. The taste is delicately sweet, enhanced by a touch of alcohol and a note of bitterness that is typical of orange and grapefruit peels. Aroma of Candied orange peel, sparkling, fresh lemon zest, grapefruit, lime, orange blossom.

GIFFARD VANILLE DE MADAGASCAR

LIQUEUR

BACKBAR PROJECT
750 ML 648322

Made from vanilla beans that are hand-pollinated and cured to perfection on the island of Madagascar and blended with brandy, this liqueur captures the exotic warmth and sweet comfort of vanilla. Earthy vanilla, nutmeg, cream, orange and clove. Rich and warm, creamy vanilla, citrus and spiced flavors.

CHAMBORD

LIQUEUR

BROWN-FORMAN
750 ML 103021

The Chambord brand was founded in France in 1982. The drink itself was inspired by a raspberry liqueur that was produced in the Loire Valley in the late 1600s. Chambord is made from red and black raspberries, Madagascar vanilla, Moroccan citrus peel, honey and cognac.

CHARBAY NOSTALGIE WALNUT LIQUEUR

LIQUEUR

CHARBAY
375 ML 633141

They extract locally gathered Black, English and Carpathian walnuts in their own brandy base. The rich dark liquid is set aside for two years, and is then blended with a secret mix of herbs and spices to round out the rich and intense walnut aromas and flavors.

CHAREAU ALOE

LIQUEUR

CHAREAU
750 ML 75426

Craft distilled in small batches, and perfectly balanced with a refreshing blend of macerated vine fruits, eau-de-vie and bright botanicals. Fresh Aloe Vera juice is then added as the final step in creating this wonderful expression of California agriculture in a bottle.

base spirit is chosen; flavor extraction; sweetening; and finishing, which also occasionally includes aging or coloring.

FLAVOR SELECTION

The first step in liqueur production is the selection of the base spirit and flavor source. Once an appropriate flavor is selected, a method for infusing the flavor is determined. Producers may decide to use a base from any spirit category or they may choose a neutral spirit.

EXTRACTION METHODS

Once the flavor for the liqueur has been chosen, it is time to extract the flavor. Flavor can be extracted in one of two ways – via cold extraction or hot extraction. The one chosen affects the end flavor and the source of the flavor. Fruity flavors usually

come from the cold extraction method, while plant flavors usually utilize the hot extraction method.

COLD EXTRACTION

The cold extraction method is very time consuming. Sometimes, this method can take up to a year to complete. It uses four different processes: compunding, infusion, maceration, and percolation. The process is chosen based on the flavoring material used.

COMPOUNDING

Compounding occurs when the essence or concentrate of a flavoring agent is simply blended with the base spirit.

All four cold extraction methods use water or alcohol to absorb the flavor, color and aroma of the fruit, seed or other flavoring

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CRËME YVETTE

LIQUEUR

COOPER SPIRITS
750 ML 78425

An all-natural blend of four berry fruits—mûre, framboise, cassis and fraise sauvage— blended with dried violet petals from Provence. We utilize a vinimatic maceration process to extract intense, rich flavor from our fruit and botanical blend. To finish, a touch of honey and orange peel are added.

GERMAIN ROBIN CREME POETE

LIQUEUR

CRAFT DISTILLERS
375 ML 82046

A pear brandy base distilled in 1988 (never bottled) from local Bartlett Pears. Over several years, tiny amounts of distillery exotica: infusions of dried and fresh fruits, macerated nuts, plus esoteric ingredients were blended in. Delicate, deep-toned, yet fabulously light in touch, with dozens of interplaying afternotes.

GERMAIN ROBIN PEAR DE PEAR

LIQUEUR

CRAFT DISTILLERS
375 ML 83046

Lake and Mendocino Counties have been producing Bartlett pears for over 100 years. We've been distilling them since 1987. Pear aromas and flavors are difficult to capture by distillation, and they tend to do best in clear eaux-de-vie. Joe Corley spent five years creating a liqueur based on aged pear distillates.

DON CICCIO & FIGLI CONCERTO

LIQUEUR

DON CICCIO
750 ML 859026

This dark liqueur is obtained by oven roasting barley and espresso coffee with acacia wood for 28 minutes, then soaking the ingredients in alcohol for 60 days in "concert" with 15 herbs and spices. The result is a dark, sweet liqueur with notes of black licorice, barley, dark chocolate and vanilla.

DON CICCIO & FIGLI FENNEL

LIQUEUR

DON CICCIO
750 ML 859021

History tells us of Roman gladiators flavored their food with fennel liqueur, believing it to be a source of strength. Finocchietto is a fine digestive and a cooking staple in many Neapolitan kitchens. Recommended with gin or brandy.

DON CICCIO & FIGLI IBISCO

LIQUEUR

DON CICCIO
750 ML 859024

The very fragrant base of this liqueur, the Hibiscus flower, is a rare find in Southern Italy having arrived from Egypt centuries ago. It was used in Egypt to ward off supernatural spirits and was embraced by the traditionally superstitious Italian culture for the very same reasons. Best served chilled.

DON CICCIO & FIGLI LIMONCELLO

LIQUEUR

DON CICCIO
750 ML 859020

Our recipe dates back to 1947. Using only fresh lemons, we produce our liqueur according to the traditions of Italy's Amalfi Coast. A refreshing, zesty liqueur with a rich and full mouthfeel that enhances its natural aromas and, fresh lemon taste. No coloring or stabilizers are added for a pure and all natural limoncello.

DON CICCIO & FIGLI MANDARINETTO

LIQUEUR

DON CICCIO
750 ML 859022

Our artisanal mandarin orange liqueur is referred to by many Italians as the "true treasure of the Amalfi Coast." Using only fresh mandarin oranges and without coloring or stabilizers added as well. It has a refreshing and aromatic mouthfeel with hint of fresh mandarin oranges and tangelos.

DON CICCIO & FIGLI PRICKLY PEAR

LIQUEUR

DON CICCIO
750 ML 859023

Our recipe dates back to 1954. Perhaps one of the most exclusive of them all, our prickly pear is made only with fresh ingredients. The pears grow wild along the mountainsides of southern Italy. Kiwi-like crisp flavor and a honey-sweet natural aroma. Only produced once a year.

CANTON GINGER

LIQUEUR

HEAVEN HILL BRANDS
1 LITER 103211

Baby Vietnamese ginger is peeled and cut by hand and then it is macerated with a blend of herbs and spices. Made in small batches by hand with fine eau de vie, VSOP, and XO Grande Champagne Cognacs, then crafted with fresh Tahitian vanilla beans, Provencal honey and Tunisian ginseng.

COINTREAU

LIQUEUR

REMY COINTREAU
1 LITER 70010

Cointreau Noir perfectly balances Cointreau's sweet and bitter orange with the world's finest Rémy Martin cognac, providing a richer premium orange liqueur cognac experience. Four hundred forty years of combined history, artistry, and knowledge are shared in every bottle.

COINTREAU NOIR

LIQUEUR

REMY COINTREAU
750 ML 14423

An irresistable marriage of the famed orange liqueur and fine Rémy Martin Cognac. Bernadette has also subtly enriched the original recipe by adding macerations of walnuts and almonds to the mix, creating an additional layer of complexity and sophistication.

agent. Once the liquid obtains the desired flavor, the extracting liquid is removed. It is then allowed to settle, filtered and sweetened to the desired taste.

INFUSION

The infusion process in cold extraction involves steeping the fruit in a liquid to extract the flavor. In infusion, the liquid used is typically water. Sometimes, when using fruits that are less delicate, alcohol may be used instead of water. Infusion is the gentlest of the four processes. Infusion is usually selected for flavors that are ethereal or delicate.

MACERATION

Similar to infusion, the maceration method is used with hardier fruits and berries. Maceration is more destructive than

infusion in that the source of the flavor is cut, crushed or pressed in order to expose the maximum available surface area. The source flavoring material is then steeped in alcohol, usually an alcohol in the 120-proof range. The mixture is left to extract the desired flavors. Water is rarely used in place of alcohol in this process.

PERCOLATION

Percolation refers to brewing in this cold extraction method. Herbs, leaves and delicate plant materials are placed into an object that resembles a large coffee percolator. The extracting spirit is then continuously pumped over so it passes through the mass of the flavoring material. This allows it to extract the flavor and aroma components slowly in a time-consuming manner.

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HOT EXTRACTION

Hot extraction, which is sometimes also referred to as distillation, is used when products are flavored with flowers or seeds. These ingredients contain flavors that are much more difficult to extract and therefore require more than soaking in cold liquid to produce the flavor. The flavors found in beans, flowers, seeds and nuts usually withstand moderate heat, so they may benefit from a quicker extraction than is possible with slow-soaking methods.

The hot extraction method uses distillation techniques to extract essential oils from the flavoring agents. Distillation normally uses small or medium sized copper pot stills – ones that resemble the kind used when making gin.

After the flavor has been mixed into the base spirit, regardless of the method, the liqueur has to be reduced in strength. It is then sweetened using flavoring agents such as rectified grape must, high fructose corn syrup, sucrose and honey.

Some liqueurs are then ready to sell with their natural coloration. Other types of liqueurs have color added to them either through naturally derived coloring or approved food coloring dyes. Most liqueurs do not need to go through aging periods or age only for a short time to allow flavors to mellow. Others can be aged in barrels before bottling. The proof at time of bottling can be decided by the producer within the legal guidelines and restrictions for liqueurs. Usually, the ABV is between 15 and 40 percent.

BARROW'S INTENSE GINGER
LIQUEUR

SERRALLES
750 ML 819526

Barrow's Intense Ginger Liqueur is made with nearly 30 lbs. of naturally macerated fresh Ginger and no chemicals or extracts. Morton sources the ginger from a local produce market down the street in Brooklyn. Once prepared, it is steeped in fresh spirits derived from cane sugar for nearly a month.

SOLBESO CACAO FRUIT SPIRIT
LIQUEUR

SOLBESO
750 ML 749926

Solbeso gets its name from its sun drying process, "sol" which means sun and "beso" which means kiss. Although it's exposed to natural wild yeast during the drying process, Solbeso uses a champagne yeast for the bulk of its fermentation. Distilled locally near the South American cacao farms.

ST. GEORGE NOLA COFFEE LIQUEUR
LIQUEUR

ST. GEORGE
750 ML 650125

Roasted Yirgacheffe coffee beans, French chicory root, Madagascar vanilla beans, and organic cane sugar combine to create a coffee liqueur with dimension and depth through cold maceration. Fun fact: The St. George distillery grain mill is used to get the optimum grind of the coffee beans for this liqueur.

ST. GEORGE RASPBERRY
LIQUEUR

ST. GEORGE
750 ML 392929

This begins as our flagship raspberry brandy, to which we add luscious fruit juice. This brings down the proof (from 40% alcohol by volume to 20% alcohol by volume) and transforms our crystal clear brandies into jewel-toned liqueurs. Made with Fraser River raspberries.

ST. GEORGE SPICED PEAR
LIQUEUR

ST. GEORGE
750 ML 392927

This begins as our flagship pear brandy, to which we add luscious fruit juice. This brings down the proof (from 40% alcohol by volume to 20% ABV) and transforms our crystal clear brandies into jewel-toned liqueurs. Made with ripe Bartlett pear, cinnamon and clove (to add a warm touch of spice).

CLÉMENT CREOLE SHRUBB
LIQUEUR

THE AGENCY BRANDS
750 ML 356224

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. Créole Shrubb is the "secret ingredient" used by chefs and mixologists the world over.

CLÈMENT MAHINA COCONUT

LIQUEUR

THE AGENCY BRANDS
750 ML 362522

Luscious pieces of young Guadeloupe coconut soused with Rhum Agricole and sweetend with canne sirop make up this all natural, delicious liqueur. A bright French Caribbean coconut delicacy, which brings a soft and sweet roundness of the tropics.

RHUM JM SHRUBB

LIQUEUR

THE AGENCY BRANDS
750 ML 753921

A fundamental ingredient in classic French Caribbean traditions, Shrubb J.M is a brilliant marriage of J.M aged rhum with bitter orange zest, natural sugarcane syrup, and a maceration of locally sourced vanilla bean, cinnamon and nutmeg.

RHUM JM SIROP DE CANNE

LIQUEUR

THE AGENCY BRANDS
700ML 753920

Following a time-honored Clément family recipe, fresh pressed sugarcane juice is slowly reduced down over a low temperature with a maceration of crushed rolls of cinnamon, pulverized cloves and cracked vanilla beans to make our spiced sugarcane syrup.

HACIENDA DE CHIHUAHUA SOTOL CREMA

LIQUEUR

VINOMEX
750 ML 93121

Hacienda de Chihuahua Crema de Sotol is 100% wild harvested Sotol blended with Mexican cream and natural pecan flavors. Directly behind the Hacienda in Chihuahua is a grove of Pecan trees which are harvested for use in this and other HDC products.

ANCHO REYES CHILE

LIQUEUR

WILLIAM GRANT
750 ML 395020

Inspired by a recipe from 1927. 90% Ancho chile peppers and 10% Guajilla and Pacilla peppers are macerated in ABV cane spirit from Veracruz, Mexico. Ancho Chile peppers (Dried Poblano), adds smokey complexity and depth. Guajilla peppers are hot and spicy, while pacilla are more earthy.

ANCHO REYES VERDE

LIQUEUR

WILLIAM GRANT
750 ML 395021

A green chile liqueur made with green Ancho Peppers that have a more bright and vegetal flavor. Green chiles have a higher content of organic acids, so they feel crisp and fresh. This liqueur is bright, herbal and spicy, with fresh-from-the-garden flavors.

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SOLERNO BLOOD ORANGE **LIQUEUR**

WILLIAM GRANT
750 ML 689020

Solerno Blood Orange Liqueur collects the fragrant essential oils of Sicily's blood oranges, picked at the peak of their season – winter through early spring. The oranges are married with other ingredients, including lemon and orange, to create an elegant and refined liqueur. Vibrant, delicate and complex.

FUN FACT

THE WORD LIQUEUR COMES FROM THE LATIN WORD LIQUIFACERE WHICH MEANS "TO DISSOLVE."

OAXACAN ON SUNSHINE

BY PARK & REC

FEATURING GIFFARD CRËME DE PAMPLEMOUSSE ROSE

INGREDIENTS:

- ¾ OZ GIFFARD CREME DE PAMPLEMOUSSE
- 1½ OZ NUESTRA SOLEDAD SAN LUIS DEL RIO MEZCAL
- ½ OZ APEROL
- ¾ OZ FRESH LEMON JUICE
- PINCH OF SMOKED SALT

Add all ingredients into shaker tin with a touch of crushed ice. Lightly whip and pour into Collins glass. Swizzle down over crushed ice then garnish with 3 pineapple leaves and a grapefruit wedge. Serve in a Collins glass.
- Brennan Saucedo

KING LOUIE'S DOWNFALL

BY BOOTLEGGER TIKI

FEATURING GIFFARD BANANE DE BRÈSIL

INGREDIENTS:

- 11/4 OZ BANANA BUTTER (Butter, Honey, Cinnamon, Giffard Banane de Brésil)
- 11/2 OZ CANA BRAVA RUM
- 1/2 OZ CANA BRAVA 7YR RUM
- ¼ OZ MEZCAL
- ½ TSP MARASCHINO LIQUEUR
- ¾ OZ FRESH LIME
- 2 DASH TIKI BITTERS
- ¼ OZ VANILLA SYRUP

Whip ingredients with a small amount of ice. Add fresh ice and banana chips, use a spent lime and fill with 151 proof rum and set on top of the cocktail.

Banana butter: melt 1 cup butter in pot, add 3 cinnamon sticks, and 6 oz honey. Simmer for 5 min. Add full bottle off Giffard Banane de Brèsil and simmer for 30 min. Freeze for 3 hrs. The butter solidifies and you strain it off.
- Chad Austin

Young's Market Company™