### A CRAFT BEER PIONEER SETS HIS SIGHTS ON SPIRITS

The original Anchor Distilling Company was established in 1993 by Fritz Maytag, the same beverage visionary who sparked the craft beer movement with his purchase of Anchor Brewing in 1965. Maytag had rescued the struggling brewery and its iconic steam beer, and after several decades of exclusively producing beer, Maytag saw an opportunity to expand into the distillation of spirits.

### THE RETURN OF POT-DISTILLED WHISKEY TO THE UNITED STATES

Fritz’s vision of a rye whiskey revival was fueled by the bold realization that there were no pot-distilled whiskeys being made legally in America at the time. Finding inspiration in the rye whiskies of America’s past and the great single malt whiskies of Scotland, Fritz gathered a small team to begin top secret research and experimentation in the distillery. The first whiskey went into barrel in 1994, and the distillery soon began producing three 100% malted rye pot-distilled whiskies called Old Potrero. Over time, the range of spirits expanded into other categories, with the addition of Junípero Gin and Genevieve genever. The creation of Junípero was particularly significant, as it effectively started the movement towards high-end craft gin in the United States.

### A NEW CHAPTER AS HOTALING & CO.

In 2017, Anchor Brewing Company was sold, and although Anchor Distilling Company was not part of the sale, it relinquished the rights to use the “Anchor” trademark. In early 2018, the new name of “Hotaling & Co.” was announced, a reference to one of Anchor Distilling’s most beloved small batch whiskies and to the San Francisco legend A.P. Hotaling, who came out West during the Gold Rush and quickly became one of the most reputable spirits dealers in the country.

Born in 1828, Hotaling moved from New York to California in 1852, where he found his calling in San Francisco as a purveyor of fine whiskies and proceeded to build the largest liquor wholesaler in the West. In San Francisco drinks culture, Hotaling’s name became immortalized when his whiskey warehouse on Jackson Street survived the 1906 San Francisco earthquake and fire. Today, the Hotaling name remains a part of San Francisco drinking culture as the distillery celebrates 27 years of production, a proud tradition that will continue into the future.

### HOTALING & CO. PORTFOLIO GUIDE 2020

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A Spirited History

1848
Gold is found by James W. Marshall at Sutter’s Mill in California

1852
Anson P. Hotaling heads West in search of Gold

1854
Anson P. Hotaling takes over as sole owner of the wholesale liquor store and renames it A.P. Hotaling & Co.

1856
Anson P. Hotaling becomes the exclusive West Coast Agent for J. H. Cutter Whisky

1900
Anson P. Hotaling dies, leaving A. P. Hotaling & Co. as the largest, most luxurious whiskey warehouse in San Francisco to his sons, Richard and Fred

1906
7.9 Magnitude Earthquake hits San Francisco, A.P. Hotaling & Co. warehouse is saved

1993
Anchor Distilling Company is established by Fritz Maytag, the same beverage visionary who sparked the craft beer movement with Anchor Brewery

2006
Hotaling’s 11YO Whiskey is released to commemorate the 100th anniversary of the 1906 earthquake

2010
Anchor Distilling Company adds imported spirits to its portfolio

2017
Anchor Distilling Company reintroduces Pot Distilled Rye Whiskey with its Old Potrero 18th Century Rye Whiskey and creates the super premium gin category with Junipero, the Original American Craft Gin

2018
Anchor Distilling Company becomes Hotaling & Co. and introduces J.H. Cutter Whisky—An homage to the original American whisky made famous by its namesake A.P. Hotaling

Charles Kellogg Field writes in the “New San Francisco Emergency Edition” of the Sunset Magazine: “If as they say, God spanked the town / For being over frisky, / Why did He burn the churches down / And save Hotaling’s whiskey?”

Anson P. Hotaling heads West in search of Gold

Anson P. Hotaling is born in New Baltimore, NY

FEBRUARY 28
1827

MAY 1906

1996
In 1974, when A.H. Hirsch first imagined his now legendary bourbon, he set the gold standard for thoughtful American whiskey. Today, Hirsch continues to pursue whiskey as an explorer might consider uncharted territory. We believe the world is full of possibility, there’s always room for discovery, and craft is best balanced with experimentation. With obsessively discerning selections, Hirsch continues to blaze trails for the adventurous.

**The Horizon**

Hirsch’s newest offering, The Horizon, honors our forward-looking nature: steadfast, determined, moving onward at a brisk pace, forever in search of the next adventure. The Horizon isn’t an end result, a destination on a map; it’s something we spend our lives in search of.

The Horizon combines two straight bourbons distilled in Lawrenceburg, Indiana. Each bottle features a grid on the back label with exact batch specifications. 94% of the blend is distilled from a traditional mash bill of 75% corn, 21% rye, 4% malted barley aged a minimum of 4 years. The remaining 6% is distilled from a “high rye” mash aged nearly 6 years for added complexity.

The Horizon is best enjoyed neat or on the rocks. 46% ABV
A BOLD UNFILTERED GIN THAT FEARLESSLY STARTED THE MODERN AMERICAN CRAFT GIN REVOLUTION

THE ORIGINAL AMERICAN CRAFT GIN | The first of its kind, Junipero fearlessly led the birth of American craft gin in 1996. Hell bent on elevating juniper & citrus flavors, the distilling team forged a new path by crafting each batch of Junipero in a small copper pot still, scouring the globe for the most expressive botanicals, and boldly bottling at an unfiltered 98.6 proof. Decades later, Junipero is still made by hand in San Francisco and celebrate those who break with convention to pursue an original path. More firsts. Less Fear. Live Life Unfiltered.

49.3% ABV

95 POINTS | Chairman’s Trophy | Ultimate Spirits Challenge 2019
BEST AMERICAN LONDON DRY GIN | World Gin Awards 2017
GOLD MEDAL | Wine & Spirits Wholesalers of America 2016

“SMOOTH, CLEAN AND VERY DRY WITH ASSERTIVE, CLASSIC FLAVORS OF JUNIPER AND CITRUS: A MARTINI WITH ONE EYEBROW RAISED.”


NEW LOOK. SAME AWARD WINNING LIQUID.
THE PERFECT RECIPE OF BOTANICALS

JUNIPER
With gin, juniper is the star of the show, and was created with an extra emphasis on being juniper-forward. While the part of the plant used in gin is often referred to as a “juniper berry”, it’s actually a small, fleshy seed-cone. Juniper grows throughout the northern hemisphere, and has long been used for gastronomic, medicinal and spiritual applications in various cultures.

ANGELICA ROOT
Angelica root is one of the more common botanicals used in gin, and has an herbal quality that is believed to help meld the various botanical flavors together. The root of the plant is used in Junipero, though other gins sometimes alternatively use the seeds. It grows throughout northern Europe as well as parts of Asia.

ANISEED
Aniseed is the seed of the anise plant, which is native to the Mediterranean region and imparts a flavor reminiscent of licorice. Aniseed is a common ingredient in many spirits and liqueurs, and has long been used for medicinal purposes.

BITTER ORANGE PEEL
Also known as “seville orange,” bitter orange is different than a typical sweet orange and is a hybrid cross between a pomelo and mandarin. It is native to southeast Asia, although Hotaling sources locally, and bitter oranges are commonly used in the production of triple sec and marmalade jam.

CARDAMOM
Native to India and neighboring countries, Cardamom is the third most expensive spice in the world behind saffron and vanilla. Cardamom seed pods impart a perfumed herbaceous character to gin.

CORIANDER
Coriander is the second most common botanical used in gin production, with the seed of the plant typically used. Coriander grows in various regions around the world, including northern Africa, southwestern Asia and southern Europe. Where coriander is grown has a big impact on its flavor, which is spicy and citrusy. It’s also a common ingredient in Belgian beer.

CUBEB
The dried berry of the cubeb plant looks very similar to a black peppercorn, and is typically grown in Indonesia. Cubeb berries lend a peppery, spicy floral note to gin.

GRAINS OF PARADISE
Grains of paradise is a member of the ginger family and is native to West Africa. The dried seeds of the plant impart a spicy pepper flavor with subtle floral notes.

LEMON PEEL
Lemons are a common and familiar fruit in the United States, and Hotaling & Co. is proud to source its lemon peel locally from California, adding a citrusy lemon character.

ORRIS ROOT
Orris root is the root of the iris plant, and is a common ingredient in potpourri. The root is dried for several years and adds a perfumed character with complex earthy floral aromas while helping to bring other aromas in the gin to life.

ORANGE PEEL
In addition to the bitter orange peel, sweet orange peel is used in Junipero, which is also sourced locally in California, adding a citrusy orange note.

CASSIA BARK
Cassia is the dried bark of the cassia evergreen tree, which is native to southern China. Cassia is a type of cinnamon, also known as “Chinese cinnamon,” and it offers a sweet baking spice flavor.
PASSION | When Berry Bros. pictured the perfect gin, they pictured a true classic.

A pure, crisp and refreshing product, drawing together the perfect balance of three key flavors: Juniper, Citrus and Spice. A gin made the traditional way. To meet exacting standards, the team chose a unique 100-year-old, brick-encased copper pot still in Holland, the home of gin, to distil the No3 spirit.

The vision was to develop a gin made from carefully-selected ingredients, and made in collaboration with the world’s top master distillers and experts in liquid design.

PRECISION | Two laborious years later, the perfect gin became a reality. With just the right amount of coriander, angelica root, cardamom, grapefruit peel, sweet orange peel and—of course—juniper, No.3 Gin was born.

A gin that has been named the World’s Best four times.*

A gin that stands out for being the epitome of a truly refreshing and classic London Dry Gin.

BEST GIN OF THE YEAR “In a year that was absolutely packed with exciting new gins, there was one that simply stood above the rest. Picture all the flavors you love about gin—the juniper, the herbaceousness, the little hints of citrus peel, the pepper, etc.—and concentrate them. Then remove the things you may not enjoy - the bitterness, the heat, the burn, etc. The result is the No.3 Gin.” - David Othenin-Girard & David Driscoll, K&L Wine Merchants

SUPREME CHAMPION SPIRIT | International Spirits Challenge 2019 (The only gin ever to win)

WORLD’S BEST GIN | International Spirits Challenge 2012, 2013, 2015, 2019

46% ABV
THE BEGINNING OF MARASCHINO | Luxardo is a family-owned company founded in Zara, a port city on the Dalmatian coast of what is now Croatia. Girolamo Luxardo, a Genovese businessman, and his wife, Maria Canevari, moved to Zara in 1817.

It was Maria who began perfecting “rosolio maraschino,” a liqueur produced in Dalmatian convents since medieval times from special maraschino cherries. Canevari’s liqueur was of such high quality that it gained the attention of connoisseurs, and her husband founded the Luxardo Distillery in 1821 to produce her original Maraschino. Not long afterwards, the Emperor of Austria awarded the Luxardo liqueur the highest honor “Privilegiata Fabbrica Maraschino Excelsior.”

The distillery remained under the family’s control and prospered by exporting the liqueur to aficionados around the world. The Maraschino liqueur became an essential cocktail ingredient internationally, and is found in classics such as the Last Word, Martinez and Hemingway cocktails of the late 19th and early 20th century.

The distillery also expanded to create other fruit-based and herbal liqueurs.

RELOCATION TO ITALY | In 1913, Michelangelo Luxardo built the most modern and massive distillery in the Austro-Hungarian Empire. This building survived World War I, but was ultimately destroyed in World War II by Anglo-American bombings. Only one member of the fourth generation, Giorgio Luxardo, survived the World War II invasion and fled to Italy. Escaping with only a cherry sapling, Giorgio crossed the Adriatic Sea to the Veneto region of northeast Italy and reconnected with a colleague who had saved the Luxardo recipe book.

Armed with the surviving tools and a desire to reestablish his family’s legacy, Giorgio chose the small Veneto city of Torreglia to rebuild the distillery in 1946. At this new home, Luxardo restored its extensive product line of Italian liqueurs and continued to export the products to markets around the world.

Luxardo continues to produce Maraschino to Maria Canevari’s original recipe, as it was written down in 1821. Today, Luxardo is operated by Franco Luxardo of the family’s fifth generation, along with members of the sixth and seventh generations.
LUXARDO MARASCHINO

The Luxardo Maraschino follows the original recipe from 1821, and requires four years to produce. Cherries are harvested from Luxardo’s own trees and the solid components are then infused in larchwood vats for three years. The product is distilled in small copper pot stills and aged in Finnish ash wood for the remaining year. Finally, a combination of sugar and water is added before bottling.

AVAILABLE IN 750ML, 375ML & 50ML. 32% ABV

“An object of cult worship among mixologists. Its presence is as good as a sign saying EXCELLENT DRINKS MADE HERE” - David Wondrich, Esquire Magazine

GOLD MEDAL | International Spirits Challenge 2019

★★★★★ HIGHEST RECOMMENDATION | F. Paul Pacult, The Spirit Journal

5★ STARS | Difford’s Guide

LUXARDO CHERRY “SANGUE MORLACCO” LIQUEUR

This is the second product Luxardo created. Produced entirely from Luxardo cherry juice, it rests in oak for nine months to undergo a natural fermentation into a “cherry wine.” It is then fortified, sweetened and bottled. Italian poet/patriot Gabriele d’Annunzio christened this liqueur “Sangue Morlacco” (Morlacco Blood) in honor of the Morlaccos, the fierce warriors of Dalmatia who fought for the Republic of Venice and defended their homeland against the Turks. AVAILABLE IN 750ML & 50ML. 30% ABV

94 POINTS | Great Value Ultimate Spirits Challenge 2017


LUXARDO ORIGINAL MARASCHINO CHERRIES

Luxardo Maraschino Cherries are proprietary sour marasca cherries that are candied and steeped in a syrup made of cherry juice and sugar. The Luxardo family exclusively cultivates over 30,000 Marasca Cherry trees in the Veneto region of Italy. This product is all natural, with no coloring agents added, and it is certified Kosher.

AVAILABLE IN 400G JAR, 3KG CAN & 5.6KG CAN.

“Luxardo’s Maraschino cherries are so popular with serious cocktail drinkers that their name has practically become synonymous with the ingredient.” – The Daily Beast

“The gold standard of cocktail cherries elevates any Manhattan.” - GQ Style

“I’m a firm believer that Luxardo makes the best cocktail cherry on the surface of the earth, and so naturally these cherries have been creeping into all sorts of other recipes. Breakfast? Yes please. Ice cream? Hell yes. Cheesecake? Bring it. On.” - The Gastronomista

“AN OBJECT OF CULT WORSHIP AMONG MIXOLOGISTS. ITS PRESENCE IS AS GOOD AS A SIGN SAYING EXCELLENT DRINKS MADE HERE” - David Wondrich Esquire Magazine
THE LUXARDO DISTILLERY HAS CHANGED LITTLE OVER THE YEARS, AND IS LOCATED IN THE EUGANIAN HILLS OF THE PADUA REGION OF ITALY.
LUXARDO LIMONCELLO
First advertised in 1905, Luxardo Limoncello is an authentic Italian lemon liqueur that is extremely popular in Italy, either served straight up and chilled, or on the rocks with soda or tonic. Luxardo’s time-honored production methods of infusing alcohol with peels, pulp and juice enhances the natural aroma and bright citrus taste of lemons harvested in southern Italy. AVAILABLE IN 750ML & 50ML. 27% ABV

HIGHLY RECOMMENDED
"...in a word luscious; a superb, understated and classy limoncello." - F. Paul Pacult, The Spirit Journal
SILVER MEDAL | International Spirits Challenge 2019
4.5 STARS | Difford’s Guide 2016

LUXARDO APRICOT LIQUEUR
One of the few apricot-based liqueurs in the world, Luxardo Apricot is an infusion of apricots aged in oak for three months before bottling. Apricot Luxardo first gained distinction winning the first prize in a competition for the most innovative new Italian liqueur, which was held in Rome in 1935. This is why the label states “Liquore della Lupa,” with Lupa being the symbol of Rome. AVAILABLE IN 750ML & 50ML, 30% ABV

5+ STARS "A very high quality apricot brandy with a premium 30% alc./vol. strength. Brilliantly suited to use in cocktails." - Simon Difford, Difford’s Guide 2017
SILVER MEDAL | WSWA Tasting Competition 2017
91 POINTS | Ultimate Spirits Challenge 2017

LUXARDO AMARETTO
A classic almond-flavored liqueur with a fragrant aroma and well-rounded taste, this amaretto is drier than others, with a hint of vanilla. It is produced from the pits of cherries, peaches and apricots. AVAILABLE IN 750ML & 50ML, 28% ABV
SILVER MEDAL | Bertender Spirits Awards 2019
91 POINTS | Wine Enthusiast, 2016
91 POINTS | Ultimate Spirits Challenge 2013

LUXARDO TRIPLOM LIQUEUR
This is the Luxardo version of a triple sec. It is distilled from three types of citrus peels: mandarin, sweet oranges and bitter oranges with orange blossoms and then aged in Finnish ash wood. AVAILABLE IN 750ML, 50ML & 1 LITER. 39% ABV
SILVER MEDAL | International Spirits Challenge 2019
4.5 STARS | Difford’s Guide 2016

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91 POINTS | Ultimate Spirits Challenge 2017

TOP | A plaza in the city of Padua, Italy. Plazas are popular spaces for people to gather and enjoy a spritz cocktail, which can be made with Luxardo Aperitivo and sparkling wine.

BOTTOM | The historic city of Venice is only a short 15-minute train ride from Padua, illustrating Luxardo’s proximity to the coast.
bitter, and Abano is an old Roman spa in the Veneto region that has been active for the last 200 years. The label depicts the spa around the year 1600. The herbs in this Amaro grow wild in the Euganean Hills and are infused along with cardamom, cinnamon and bitter orange peel. Amaro Abano is a medium bitter, extremely popular in Italy, and especially in the Veneto, drunk straight after a meal with or without ice to help digestion. AVAILABLE IN 750ML & 50ML. 30% ABV

SILVER MEDAL | WSWA Tasting Competition 2017
91 POINTS & BEST BUY | Wine Enthusiast 2016
DOUBLE GOLD MEDAL & BEST LIQUEUR IN SHOW | New York World Wine & Spirits Competition 2012

**LUXARDO BITTER ROSSO**

First made in 1865, this apertif-style liqueur is made from an infusion of many refined herbs and spices such as mint, marjoram, thyme and bitter orange. Drink it before dinner to stimulate the appetite. Serve on the rocks or in the Venetian style with sparkling water. AVAILABLE IN 750ML & 50ML. 25% ABV

92 POINTS | Wine Enthusiast

*“Luxardo Bitter, on the other hand, offers even more bracing bitter-forward taste than Campari... in the Negroni, Luxardo Bitter absolutely shined.”* - Jason Wilson, The Washington Post

**LUXARDO BITTER BIANCO**

In 1885, the Luxardo family first created a Bitter Bianco in the 1930s. Today, the 6th generation of the family is reviving this product. Bitter Bianco is produced from the same herbs as the Bitter Rosso with the addition of wormwood. Different than the Rosso, this liqueur is a distilled infusion of herbs rather than a Maceration. This goes perfectly in a Bianco Spritz. AVAILABLE IN 750ML & 50ML. 30% ABV

5+ STARS “Bitter Bianco is bittersweet and complex. It is perhaps the most interesting liqueur for new cocktail development since the release of St-Germain.” - Difford’s Guide 2017

GOLD MEDAL | San Francisco World Spirits Competition 2017
SILVER MEDAL | WSWA Tasting Competition 2017

**LUXARDO AMARO ABANO**

The quintessential after-dinner cordial, Amaro Abano originated in 1952. Amaro means “bitter,” and Abano is an old Roman spa in the Veneto region that has been active for the last 200 years. The label depicts the spa around the year 1600. The herbs in this Amaro grow wild in the Euganean Hills and are infused along with cardamom, cinnamon and bitter orange peel. Amaro Abano is a medium bitter, extremely popular in Italy, and especially in the Veneto, drunk straight after a meal with or without ice to help digestion. AVAILABLE IN 750ML & 50ML. 30% ABV

SILVER MEDAL | WSWA Tasting Competition 2017
91 POINTS & BEST BUY | Wine Enthusiast 2016
DOUBLE GOLD MEDAL & BEST LIQUEUR IN SHOW | New York World Wine & Spirits Competition 2012

**LUXARDO APERITIVO**

Named after the traditional Italian Aperitivo cocktail custom, Luxardo Aperitivo is a well-balanced infusion of citrus, gentian, rhubarb and other herbs. The mild alcohol content and bitter orange flavor make an ideal complement to fresh-squeezed juice or to stimulate the appetite. Serve on the rocks or in the Venetian style with sparkling water. AVAILABLE IN 750ML & 50ML. 25% ABV

92 POINTS | Wine Enthusiast

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GOLD MEDAL | San Francisco World Spirits Competition 2017
SILVER MEDAL | WSWA Tasting Competition 2017

**LUXARDO SAMBUCA DE CESARI**

Sambuca is Italy’s national anise-based liqueur, and Luxardo Sambuca is an exquisite and well-balanced example. Luxardo Sambuca is produced with the infusion of Chinese star anise. AVAILABLE IN 750ML & 50ML. 38% ABV

“Clear as rain water and impeccably pure; the prickliness of the spirit comes to the forefront...” - F. Paul Pacult, The Spirit Journal

DOUBLE GOLD MEDAL | San Francisco World Spirits Competition 2017

**LUXARDO FERNET**

A strong bitter amaro, Luxardo Fernet undergoes a prolonged infusion of 15 different herbs and spices such as licorice, cardamom, gentian and saffron, Luxardo has produced this Fernet since 1889, and it is typically enjoyed after a meal. AVAILABLE IN 750ML & 50ML. 40% ABV

*“Fernet Luxardo, from the Veneto, gets downright aggressive with its herbal qualities and finishes with cleansing menthol and eucalyptus notes.”* - StarChefs.com

**LUXARDO SOUR CHERRY GIN**

Luxardo Sour Cherry Gin is a balanced infusion of Luxardo’s traditional dry gin distillate containing nine exotic botanicals, including iris, licorice, cinnamon and cinchona with its proprietary marasca cherry juice. The botanicals are left in alcoholic infusion for twenty-four hours in traditional copper pot stills before distillation. After resting for a total of nineteen days in stainless steel tanks, the distillate is infused with Luxardo Marasca cherry juice, before being filtered and slightly sweetened. The Luxardo family has been producing Juniper based distillate since 1833. Luxardo Sour Cherry Gin is the revival of the families *Ginepro di Dalmazia* gin recipe dating back to the 1900’s. The addition of bold botanicals such as cinnamon, cinchona bark, and bitter orange peel results in a bright, rich, and sour taste that retains the strong Juniper and spice notes of the gin distillate. Deep red in color, Luxardo Sour Cherry Gin possesses the distinct aroma of the Marasca cherry with a firm Juniper backbone. Each bottle is outfitted with an artisanal label designed to reflect 19th century Italy, further celebrating the family's history. 37.5% ABV

TASTING NOTES | Not to be mistaken for a sloe gin, Luxardo Sour Cherry Gin possesses a distinct spicy profile due to its bold selection of nine botanicals including cinchona, and cinnamon. Firm and dry on the palate, Luxardo Sour Cherry Gin integrates well with traditional cocktail modifiers without becoming overly sweet or cloying. The kirsch like fruitiness derived from the addition of fermented marasca cherry juice is unmistakably Luxardo.

5+ STARS “Superbly balanced.” | Difford’s Guide 2018

**LUXARDO LONDON DRY GIN**

Luxardo London Dry Gin is the result of an nine botanicals such as juniper, coriander, iris, angelica, licorice, cinnamon, cardamom and bitter oranges left in alcoholic infusion for twenty-four hours in our traditional copper pot stills before distillation.

After nineteen days of refinement, the product is filtered, diluted and ready to be bottled. The actual recipe of the Luxardo London Dry Gin goes back to the famous “Ginepro di Dalmazia”, produced by the Luxardo family since the beginning of the 1900’s. The Luxardo family has been producing a juniper based distillate, ancestor of the more modern gin spirit, since 1833, when it first appeared on a price list of the company.

Luxardo London Dry Gin is a clean and crisp gin, perfect for use in all classic gin cocktails. 43% ABV
LEARNING THE ART OF WHISKY

The founder of Nikka and the father of Japanese whisky, Masataka Taketsuru, came from a long line of sake brewers dating back to 1733. Destined to continue the legacy of making spirits, he trained as a chemist and was quickly recruited by the liquor company Saito Shuzo.

With a plan to make Japanese whisky, Saito Shuzo sent Taketsuru to Scotland in 1918. He enrolled at the University of Glasgow, and became the first Japanese person to study the art of making whisky. He took chemistry courses at the university and apprenticed at distilleries, learning first-hand from craftsmen and training as a blender.

During his apprenticeship, Taketsuru met Jessie Roberta Cowan, a Scotswoman, with whom he fell madly in love. They married a year later. Jessie changed her name to Rita, and moved with Taketsuru back to Japan, to become his eternal muse and support throughout his career.

A DISTILLER WITHOUT A DISTILLERY

Armed with Scotland’s distilling knowledge and the love of his life, Taketsuru returned home to discover that the economy had taken a turn for the worse. The project he had undertaken with Saito Shuzo would never see the light of day, and he was out of a job in less than a year.

Nevertheless, the determined Taketsuru powered on and found work with the company Kotobukiya. He used what he had learned in Scotland to create a Japanese style of whisky, even adopting the Scottish convention of spelling whiskey without the “e.”

THE FATHER OF JAPANESE WHISKY

After a 10-year contract with Kotobukiya, Taketsuru set out on his own to scout the land for the site of his future distillery. He built Japan’s northernmost distillery, Yoichi, on the island of Hokkaido, and Nikka was born in 1934.

In 1936, Taketsuru began distilling his own whisky at Nikka, and released the first bottle in 1940 despite the onset of war. Yoichi never ceased production, and to this day still crafts whisky in the traditional manner with pot stills heated by direct coal fire - a practice that is rare and no longer used in Scotland.

A SECOND EXPRESSION OF NIKKA

Taketsuru’s early successes prompted the development of a second distillery in 1969, this time built on the island of Honshu in the foothills of the Miyagi prefecture, two hours north of Tokyo. This area is known for its water and is famed for hot springs and waterfalls.

The distillery is surrounded by mountains and sandwiched between two freshwater rivers, providing fantastic humidity and air quality conditions for its soft and mild malt.

VODKA AND GIN HAVE BEEN ADDED TO THIS ICONIC BRAND OF JAPANESE SINGLE MALT, PURE MALT AND GRAIN WHISKIES

LEFT | Nikka Whisky’s Yoichi distillery still uses direct heat distillation, which means that the stills are heated from below with coal-fueled fire. It takes time for distillery workers to learn the subtle art of maintaining a consistent and even fire.
TAKETSURU PURE MALT

Taketsuru Pure Malt whisky is the perfect marriage of Yoichi & Miyagikyo. Its gentle malt flavor, fruitiness and extremely well-balanced taste make it a perfect entry point into the world of Nikka. Sherry butts, bourbon barrels, new American oak and re-charred casks were chosen for this expression. 43% ABV

SINGLE MALT YOICHI

A single malt expression of whisky from Nikka’s Yoichi Distillery, which is located on the island of Hokkaido and was founded in 1934. The fire-heated pot stills lend a unique character to this whisky. 45% ABV
94 POINTS | Tasting.com

SINGLE MALT MIYAGIKYO

A single malt expression of whisky from Nikka’s Miyagikyo Distillery, which is located near Sendai and was founded in 1969. The whiskies made at Miyagikyo are generally regarded as softer than Yoichi and result in a beautiful single malt. 45% ABV

NIKKA FROM THE BARREL

Nikka From The Barrel is an extremely complex blend of over 100 different batches of malt and grain whisky produced at Nikka’s Yoichi and Miyagikyo distilleries. Nikka From The Barrel was created to deliver the full range of flavors and richness of whisky “from barrels” which only Nikka’s highly trained blenders can coax out through meticulous nosing and tasting. The single malt components from the Yoichi distillery provide the bolder, smokier elements with a slight briny maritime influence. The Miyagikyo single malts contribute a softer, fruitier element. The addition of grain whisky brings about a round creamy texture to the blend as well as harmonizing all the characteristic components. To adequately deliver the full range of flavors of the whisky, the blenders chose 51.4% for the desired ABV as the higher proof spirits can merge more flavoring compounds effectively. Nikka From The Barrel contains so many characteristic flavor components, that it is essential to let the liquid “marriage” in used casks for 3-6 months to integrate and harmonize. The "re-casking" of the whisky adds yet one additional dimension of complexity to the blend. The concept of the unique short squared bottle is “a small block of whisky”, which perfectly visualizes the rich and strong taste of the whisky inside. Being one of Nikka distillery’s most iconic expressions, Nikka From The Barrel is highly prized by bartenders and discerning whisky connoisseurs around the world.

#1 WHISKY OF THE YEAR | Whisky Advocate 2018
BEST INTERNATIONAL BLEND | International Spirits Challenge 2015
GOLD METAL | International Spirits Challenge 2015
NIKKA COFFEE VODKA
Nikka Coffey Vodka is distilled from corn and malted barley in a five-still distillation process at the Miyagikyo Distillery near Sendai. The secret behind this vodka is the unique flavor generated by Coffey stills (named after its inventor Aeneas Coffey), which were imported from Scotland in 1963 and yield a distillate with more rich texture than modern column stills. Nikka Coffey Vodka is excellent in cocktails, especially due to balanced texture. 40% ABV

NIKKA COFFEE GIN
Nikka Coffey Gin is distilled from corn and malted barley in a five-still distillation process at the Miyagikyo Distillery near Sendai. The secret behind this gin is the unique flavor generated by Coffey stills and the blend of 11 botanicals hand-picked by the Nikka blenders. These botanicals include juniper berry, coriander, angelica root, lemon peel, orange peel, yuzu, kabosu, amanatsu, shequasar, sansho pepper, and apple juice that are distilled in three separate distillates then blended together for optimal balance and flavor. 47% ABV

NIKKA COFFEE GRAIN WHISKY
Nikka Coffey Grain Whisky is a grain whisky, which is typically used for blending but rarely bottled on its own. The secret behind Nikka’s grain whisky is the unique flavor generated by Coffey stills, which are traditional continuous stills patented by Aeneas Coffey in the 1830s. The rich corn and touch of honeyed citrus taste of Nikka Coffey grain is also excellent in cocktails. 45% ABV

NIKKA COFFEE MALT WHISKY
The Nikka Coffey Malt is the result of a unique distillation process using Nikka’s Coffey stills, which are normally used for grain whisky production. This rare 100% malt bottling offers a surprisingly rich texture. 45% ABV

2018 JAPANESE WHISKY OF THE YEAR
- Jim Murray’s Whisky Bible -
ON NIKKA COFFEE MALT WHISKY

2018 JAPANESE WHISKY OF THE YEAR
- Jim Murray’s Whisky Bible -
ON NIKKA COFFEE MALT WHISKY

TOP | The iconic sign at Nikka Whisky’s Miyagikyo distillery near Sendai in the Miyagi prefecture of Japan
BOTTOM | Nikka has cooperages at both distilleries, including this one at the Yoichi Distillery, which is charring a barrel with fire.
THE DISTINCTIVE RED PAGODAS AT NIKKA WHISKY’S YOICHI DISTILLERY IN HOKKAIDO, JAPAN. YOICHI WAS NIKA’S FIRST DISTILLERY, FOUNDED IN 1934, AND REMAINS THE NORTHERNMOST DISTILLERY IN JAPAN.
The Paradis cellar at the House of Hine in central Jarnac. Glass demijohns of cognacs dating back to the mid-1800s can be found in this prestigious cave, with a bottle of the extremely rare HINE 250 serving as the centerpiece of the space.

From England to France:
Back in 1550, the Hine family lived in Beaminster, Dorset, on the south coast of England. The family’s great cognac journey was to begin in the 18th century:
Thomas Hine, a linen merchant, decided to send his son Thomas (one of 11 children) to France to learn French and the art of making cognac.

At age 16, Thomas left his family home and headed for France, setting foot in Nantes in 1791. He then traveled to Bordeaux, where he stayed for a while before continuing to Jarnac, a small town just east of Cognac. Since 1763, Jarnac had been the base for the négociant’s premises where Thomas was to create his father’s favorite cognac.

Not long after his arrival, Thomas Hine made the acquaintance of Elisabeth, the daughter of a famous cognac négociant, and fell in love. In 1796, at the age of 21, Thomas married Elisabeth and went on to have four children.

The Hine Family Legacy Begins:
Thomas Hine earned a reputation for being a serious, hard worker, and his in-depth knowledge of finance and business, good commercial sense, and French and English skills gave him special status. He expanded what was to become the traditional business of the HINE company: making bespoke cognacs for English wine merchants. When his father-in-law died, his mother-in-law chose Thomas—rather than one of her own sons—to take charge of the family cognac business.

In 1817, Thomas gave his name to the company: Thomas Hine & Co. Just five years later he died of pneumonia at the age of 47, 30 years after he first arrived in Jarnac. His eldest son, Thomas Georges, just old enough to take over the reins of the company, succeeded him, thus continuing the extraordinary story of the Hine family and HINE cognac.

Innovating with Cognac:
Robert Hine, fifth generation (and father to Bernard Hine, the current HINE honorary chairman) worked alongside his father in the company during the 1930’s. Robert and his brother François led HINE to start shipping cognacs in bottles. Such commercial decisions were made in the inner family circle, and the young Bernard remembers his grandfather’s opposition to this progressive idea. But Robert and François decided to go ahead and bottle HINE’s young cognacs: after all, the trend had been set by Thomas back in 1821 when he shipped glass flasks of cognac to England, long before bottling had become the norm.

The Royal Warrant:
In 1962, HINE was appointed official cognac supplier to HRH Queen Elizabeth II of England. The Royal Warrant is granted for five years and every five years HINE has been honored to have the Warrant renewed. As a Royal Warrantholder, HINE may display the royal arms and the legend “by appointment” on products and advertising.
In response to growing demand for a cocktail-friendly cognac, Eric Forget, HINE’s Cellar Master, collaborated with the French Bartenders Association to create H by HINE. The selection is a harmonious VSOP blend of 20 cognacs from grapes grown in the Grande Champagne and Petite Champagne, all aged a minimum of four years. 40% ABV

RECOMMENDED | F. Paul Pacult, The Spirit Journal
SILVER MEDAL | New York World Wine & Spirits Competition 2018
95 POINTS, FINALIST, GREAT VALUE | Ultimate Spirits Challenge 2017

HINE RARE VSOP
A Fine Champagne blend of over 20 cognacs. More than 50% are from grapes grown in the Grande Champagne, and the remainder are from the Petite Champagne. 40% ABV

HIGHLY RECOMMENDED | F. Paul Pacult, The Spirit Journal
SILVER MEDAL | New York World Wine & Spirits Competition 2018
DOUBLE GOLD MEDAL, BEST COGNAC | WSWA Tasting Competition 2017
95 POINTS | Ultimate Spirits Challenge 2016

HINE HOMAGE
Eric Forget, HINE's Cellar Master, created Homage to honor Thomas Hine. The selection is a unique blend of three Early Landed Grande Champagne vintage cognacs (1984, 1986, 1987) matured in oak casks in the United Kingdom, together with some extra old cognacs aged in HINE’s cellars in Jarnac. The cognacs used come primarily from grapes picked in Grande Champagne, blended with a few exceptional Petite Champagne cognacs. All are aged for a minimum of 20 years. 40% ABV

92 POINTS | Ultimate Spirits Challenge 2019
DOUBLE GOLD MEDAL, BEST COGNAC | WSWA Tasting Competition 2019
SILVER MEDAL | New York World Wine & Spirits Competition 2018
DOMAINE HINE BONNEUIL 2005, 2006 & 2008: SINGLE VINTAGE, SINGLE ESTATE COGNACS

The beginning of a series, these limited edition single vintage, single estate cognacs are unique and rare. In addition to reflecting HINE’s fine and delicate style, the Domaines Bonneuil unblended cognacs are the purest expression of the chalky terroir in Grande Champagne, the most desired growing area in Cognac. It’s a treat to taste these three expressions, which are made from grapes grown in the same vineyard, side-by-side. The 2005 vintage’s fruity and floral tasting notes are the result of a warm year, while the 2006 vintage’s fruity and sweet tasting notes are the result of a year of mixed weather. The 2008 hail’s from a vintage that delivered a joyful and well-rounded harvest, with aromas of fresh cranberries and the irresistible smoothness of mountain honey. Less than 20 casks of each vintage are hand-selected for bottling.

43% ABV
93 POINTS | Ultimate Spirits Challenge 2019 on the 2008 vintage
93 POINTS | Ultimate Spirits Challenge 2017 on the 2006 Vintage
DOUBLE GOLD MEDAL | SPIRIT OF THE YEAR | Sommelier Challenge 2015 on the 2005 Vintage
93 POINTS, EXCELLENT, HIGHLY RECOMMENDED | Ultimate Spirits Challenge 2015 on the 2005 Vintage

HINE VINTAGES & EARLY LANDED

Single vintage cognacs are an exception and a great rarity. From the very beginning, HINE developed an excellent reputation and tradition of producing single-vintage cognacs exclusively from Grande Champagne. Today, HINE is one of a very rare few who continue this tradition. In an exceptional year, HINE Cellar Master Eric Forget may decide to set aside a few casks of Grande Champagne cognacs to be aged as single vintages. Approximately 20 years later, each of these will be each be a unique masterpiece and a piece of history. Comparing and contrasting different years, aging conditions and the length of the aging periods is a part of the pleasure of discovering HINE Vintages.

HINE ships some of its single vintage cognacs to the United Kingdom after they have spent several months aging in new oak barrels in Jarnac. These are known as HINE’s Early Landed Cognacs. In the UK, the aging conditions are quite different from those in Jarnac, as the temperature is low and remains constant (between 8 and 12°C) and the high humidity level rarely drops below 96%. These factors ensure that HINE’s Early Landed Cognacs are particularly light and fruity with very delicate oaky notes, and have delightful aromas of fresh flowers and the characteristic orange peel—very close to the cognac’s initial notes. The more humid the atmosphere in the cellar, the more slowly the cognac evaporates and matures over time, transforming its intense strength into finesse and subtlety. In Jarnac, the Charente River is close to the vintages cellar. The cellar sits two meters below the level of the Charente, and is subject to temperature fluctuations from 6.5°C in winter to 20.5°C during the summer. The aging conditions in the vintages cellar in Jarnac lend the cognacs greater complexity and structure, a richer bouquet, more pronounced oaky notes, and the much prized “rancio” characteristic of old cognac.

HINE 1957 GRANDE CHAMPAGNE
HINE 1975 GRANDE CHAMPAGNE
HINE 1981 EARLY LANDED GRANDE CHAMPAGNE
HINE 1982 EARLY LANDED GRANDE CHAMPAGNE
HINE 1983 EARLY LANDED GRANDE CHAMPAGNE
HINE FARMS: AN EXCEPTIONAL 297 ACRES IN THE HEART OF GRANDE CHAMPAGNE. THE ESTATE IS PLANTED WITH 173 ACRES OF VINES AT AN AVERAGE AGE OF 25 YEARS, WHICH OVERLOOKS THE PICTURESQUE COLINAUD VALLEY AND BENEFIT FROM A SOUTH-FACING ASPECT FOR THE LONG HOURS OF SUNSHINE AND HEAT.
Canada is one of the most dynamic and diverse whisky-producing regions in the world. Although several historical events have contributed to the development of Canadian whisky, the global reach and influence it enjoys today can be traced back to the great Canadian Whisky Barons: Hiram Walker, J.P. Wiser, Gooderham & Worts, and Henry Corby. Together, this group of distillers would come to be known as the Founding Fathers of Canadian whisky – they were key to Canadian life. They influenced politics and shaped the towns that people still live in today. Located in Toronto’s historic Distillery District, Gooderham & Worts was the largest distillery in the world in 1877 and could produce 2.5 million gallons annually. Hiram Walker established Canada’s largest and longest surviving distillery in 1858. Today, the Hiram Walker distillery is one of the largest distilleries in North America and is managed by Corby Spirit and Wine Limited, a leading Canadian marketer and distributor of spirits. Corby’s premium portfolio includes many of the top-selling Canadian brands, including Pike Creek, Lot 40, & Gooderham & Worts. The majority of Corby-owned brands are blended and bottled at the Hiram Walker facility in Windsor, Ontario.

**A BRIEF HISTORY OF CANADIAN WHISKY**

Canada’s first commercial distillers who were primarily English used wheat as the grain of choice for making whisky. Later, German and Dutch immigrants who wanted more flavor in their whisky suggested adding small amounts of rye-grain flour to their mashes. They called this new whisky style “rye.” Rye is the most important grain in Canadian whisky as it gives distinctive characteristics to each distillery.

In 1890, Canada became the first country to mandate that whisky be aged for a minimum of 2 years (today, Canadian whisky must be aged a minimum of 3 years). Not only did this protect the product, but it helped Canadian whisky develop an identity as a renowned spirit. Canadian whisky is almost always blended, a production technique responsible for the spirit’s defining character.

**CANADIAN WHISKY GUIDELINES**

1. It must be made with cereal grains, such as corn, rye, wheat and barley.
2. The mash must be made, distilled and aged in Canada.
3. It must be aged in wooden barrels of no more than 700 liters and for a minimum of 3 years.
4. It must be a minimum of 40% ABV (Alcohol by Volume).
5. May include up to 9.09% alternative 2-year aged spirits.
6. May contain caramel coloring (like most whisky categories).

**HIRAM WALKER DISTILLERY**

The Hiram Walker distillery is the most southerly in Canada, giving it a unique climate for aging whisky. It’s also the largest by square footage in North America, processing 100,000 metric tons of corn per year along with another 10,000 metric tons of each of rye, malt and barley malt. Additionally, Hiram Walker distillery possesses 19 grain silos, 30 fermentation tanks (4 stories high), 2 column stills (5 stories high), and 16 warehouses maturing 1.6 million barrels of whisky.

**LEFT** | The Hiram Walker Distillery. Just a stone’s throw from the American border, this icon of the whisky world has been in operation since 1858 – pre-dating Canadian Confederation by nine years.
LOT NO. 40 RYE WHISKY

Lot 40 is the Canadian whisky that showcases the full gamut of flavors of rye grain. No other grain produces flavors as bold, distinctive and varied as rye, and with a mash bill of 100% un-malted rye sourced locally from farms in southern Ontario, Lot 40 represents Canadian rye whisky in its purest form.

Lot 40 is once column distilled then once copper pot distilled to concentrate the rye’s grain character. It is then barreled and aged in charred virgin oak. The use of virgin oak barrels provide higher vanilla, toffee and caramel notes than you would obtain from traditional American bourbon barrels. Lot 40 provides the perfect alternative to all classic whiskey cocktail recipes.

43% ABV
BEST CANADIAN RYE WHISKY | World Whiskies Awards 2019
BEST CANADIAN RYE WHISKY | World Whiskies Awards 2018
96 POINTS | Whisky Bible 2018
WHISKY OF THE YEAR | Canadian Whisky Awards 2015
97 POINTS | Wine Enthusiast 2015
WHISKY OF THE YEAR | Canadian Whisky Awards 2013

PIKE CREEK 10 YEAR RUM BARREL FINISH WHISKY

Pike Creek is a whisky crafted by the elements. Pike Creek is double column distilled and aged in a non-climate controlled warehouse with no electricity. Once in the barrel, Pike Creek whisky is subject to the dramatic northern climate and extreme seasonal swings in temperature. Exposed to the sub-zero winters and hot summers of Ontario, the barrels contract and expand releasing the rich tannins and vanilla notes hidden deep inside the oak staves. Understanding that the maturation of whisky is an art, as much as a science, wood is the most essential element in the production of Pike Creek. Pike Creek is aged 10 years, then finished in rum casks. With the surrounding environment playing such a pivotal role in its production, Pike Creek is redefining the category of Canadian whisky as we know it. Master Blender Dr. Don Livermore ensures that the high-quality standards of Pike Creek are achieved from grain to glass. An extraordinarily full and robust whisky with fragrant nose of dried fruits and underlying notes of spice and toffee.

42% ABV
DOUBLE GOLD MEDAL | New York World Wine & Spirits Competition 2018
GOLD MEDAL | World Whiskies Awards 2014

UNGAVA PREMIUM GIN

Ungava Premium Gin represents the spirit of the northern frontier where the vast Canadian tundra meets the icy seas. Ungava Canadian Premium Gin reveals a style that is fresh and floral. The botanicals are sourced solely from the Canadian tundra surrounding Ungava Bay in northern Montreal. Wild rose hips give the gin its color and contribute to its sweet-tart, fruity dimension. Nordic Juniper brings a crisp citrus element to the taste and aroma. Ungava Canadian Premium Gin has quickly become one of the top selling Canadian distilled gins.

43.1% ABV
GOLD | World Spirits Award 2018
GOLD | World Whiskies Awards 2014
– New York World Wine & Spirits Competition –
ON PIKE CREEK CANADIAN WHISKY

GOODERHAM & WORTS FOUR GRAIN WHISKY

Consisting of a premium blend of four diverse grains: corn, wheat, barley and rye, Gooderham & Worts Four Grain whisky is an homage to the original Toronto distillery, founded in 1832. Gooderham & Worts. All four grains are distilled and aged separately in a combination of new virgin oak casks and used bourbon casks before blended. The wheat, barley and rye components are both pot and column distilled, while the corn has been double column distilled. Bottled at a higher strength to highlight the characteristics of each grain and distilled true to the tradition Gooderham & Worts started in 1832.

44.4 ABV
GOLD MEDAL | Canadian Whisky Awards 2019
GOLD MEDAL | Canadian Whisky Awards 2013
CONVITE
- OAXACA, MEXICO -

THE LEADING MEZCAL IN OAXACA
CHAMPIONING WILD AGAVES

CONVITE: GATHER IN GREATNESS

Convite is rooted in celebration. Named for the Oaxacan gathering of friends and neighbors that followed a bountiful harvest, this artisanal mezcal embodies the warmth that comes from sharing our success with those around us. Each pour honors the spirit of convite: full of flavor, life, and joy. At every turn, it pays homage to the Oaxacan heritage, from the generations-old process that creates this premium mezcal to the design of its bottle evoking an etched clay pot.

It starts with the agave. In the enchanting mountains of San Baltazar Guelavila in Oaxaca, known as the “Cradle of Mezcal,” there is a serene spot surrounded by stony waterfalls and lush gardens where wild agave grows naturally. It is this agave that becomes some of the best and largest mezcal agave in the world.

But before going from the plant to your glass, it is nurtured and curated by those who practice time-honored Oaxacan traditions. The wild agave is carefully harvested by hand, its leaves and roots cut to remove the plant’s heart. The agaves are cooked in a conical stone oven using oak firewood before being ground with a stone and fermented with spring water from the Zapotec mountains of Sierra Madre del Sur. Finally, the spirit is double distilled in a copper still.

And, of course, along ancient knowledge, the process takes time: days of distillation, weeks of patient expectation. But, for a mezcal this unique—that tastes of the earth and the air and very culture from which it comes—it is worth the wait.

Convite is produced in small, exclusive lots to create a superb flavor. And while it shares the tradition of Mexico with the world, it also remains anchored in the power of its community. Planting, harvesting, distilling, bottling, and all other elements of the value chain are completed in Oaxaca by those who call it home. Convite honors the community from which it is born through sustainable practices, fair trade, and investing in the local economy. We give back to the community and people who are sharing this magical mezcal.

The final step of this journey ends at your glass. There are seven exclusive Convite varieties, rare for their agave and blends. There is the Wild Agave Ensemble, the elegant creation that combines five wild agaves. Sweet and subtle Coyote features floral notes and stirrings of dried fruit. To-bala is fruity and distinctive, while Tepexi-tate—which takes 20 years to mature—is sophisticated and creamy with earthy undertones. Considered the king of mezcal, Jabalí is the most difficult to distill, with earthy and minty tones and a finishing of delicate plum. Finally, Espadín-Madrecue has blends citrus tones with notes of fresh herbs and a light cocoa aroma.

For all of its artisanal qualities and for all of the elevated craft that creates each glass, Convite is, at its heart, about connection: The threads of a rich heritage that create the fabric of a community, the ties between the past and the present, and the feeling of gratitude and euphoria that comes when we join together in celebration. With Convite, the true spirit of Oaxaca, we gather in greatness.
CONVITE ESPADÍN-MADRECUIJHE MEZCAL
Produced from a blend of Espadín agaves with a maturity of 8 years and wild madrecuishe agaves with a maturity of 13 years. A supreme combination of the Espadín & Madrecuishe agaves. This unique mezcal has aromas of bright citrus and cocoa, a velvety body with a lingering dry cedar finish. 42% ABV

CONVITE COYOTE MEZCAL
Produced from 12 year old wild Coyote agaves, considered the rarest and most sacred of all the mezcal agaves. This mezcal has an unmatched sensorial experience. The palate has a burst of white pepper, floral notes, and a touch of fresh herbs that lingers throughout the finish. 46% ABV

CONVITE ESENCIAL MEZCAL
Esencial is the essential bottling of the Convite collection. Produced from Espadín agaves with a maturity of 8+ years. This mezcal opens with aromas of citrus zest and a touch of smoke. Notes of green bell pepper on the palate give way to a long briny finish. It is the perfect balance between taste, body, and aroma. 40% ABV

“OUR HERITAGE IS TO CONTINUE WITH MEZCAL,
THAT IS OUR PATH.”
- Cosme Hernandez, Mater Mezcalero -
The copper pot stills at Kavalan

KAVALAN - YILAN COUNTY, TAIWAN -

KAVALAN SINGLE MALT HAS QUICKLY TAKEN THE WHISKY WORLD BY STORM


The King Car Group, founded by Mr. TT Lee in 1956, has decades of experience in food and beverage, but producing whisky has always been the founder’s dream.

In 2002, Taiwan joined the World Trade Organization, which allowed the establishment of a privately owned distillery in Taiwan for the first time in modern history.

THE KAVALAN DISTILLERY | Construction on the distillery began in early 2005 and was completed in only nine months. The vision for the whisky was overseen by Master Blender Ian Chang in collaboration with world-renowned whisky consultant Dr. Jim Swan.

The distillery is comprised of Scottish style copper pot stills from Scotland made by the Forsyths Company, as well as Holstein stills. Fermentation takes place in temperature-controlled stainless steel tanks to protect it from the sub-tropical climate of Taiwan.

Kavalan began distilling trial runs in early 2006, with the first drop of new make spirit emerging from the stills on March 11, 2006, one year after construction on the distillery had begun. To combat the high heat and humidity of Taiwan, the spirit vapors are cooled using both tube condensers and sub-coolers.

The five-story warehouse houses 30,000 casks tied together because of the high risk of earthquakes in the region. The top floors of this warehouse can reach up to 108 degrees Fahrenheit, causing an angel’s share of no less than 15% annually.

TAIWANESE TERROIR | Kavalan is named after the beautiful county in which it is located. Yilan County is the modern-day name of the flatland area that the Kavalan Distillery calls home.

Yilan was chosen for its proximity to the cold spring water of Snow Mountain and the salty Pacific Ocean air. The sub-tropical heat and high humidity of Yilan cause an accelerated maturation, ensuring a rich, complex whisky in just a few years. At Kavalan, it is referred to as “maturity redefined.”

Since its release in 2008, Kavalan has received dozens of international whisky awards and titles, beating out traditional Scottish, American and Japanese brands, and causing a seismic shift in the world of whisky and conversation about aging.
Kavalan Distillery Select

This most recent release from Kavalan was the first single malt from the distillery designed specifically for mixing in cocktails. Distillery Select single malt whisky has been matured in hand-picked “malt neutral cask” to withstand the warm sub-tropical characteristics of the Taiwanese climate without extracting excess influences from the wood. The result is an amplification of the fruit-forward sweetness Kavalan whiskies are known for as well as capturing layers of toffee, vanilla and butterscotch. The mineral rich water drawn from the adjacent mountain ranges provides a pronounced creamy texture to Distillery Select which is core characteristic of Kavalan whisky. Kavalan Distillery Select is the lightest and arguably the most fragrant of Kavalan’s expressions. This whisky is designed to complement your favorite cocktail and to elevate even a simple highball.

Kavalan Single Malt

Kavalan Single Malt was the first whisky produced by the distillery, and it expresses the quality and character of the brand. It is strongly influenced by the cool air of northeastern Taiwan and the pure water of Snow Mountain. Kavalan Single Malt consists of mainly refill barrels, ex-bourbon barrels, and a small percentage of sherry barrels. 43% ABV

Kavalan Concertmaster

Kavalan Concertmaster uses Portuguese ruby, tawny and vintage port wine casks, complementing Kavalan’s distinctive flavor profile to compose a harmonic symphony. Kavalan Concertmaster single malt whisky is first matured in specially selected American oak casks, and then finished in port barriques for one year. 40% ABV

Kavalan King Car Conductor

A vatted single malt of refill barrels, ex-bourbon barrels, sherry barrels and other specially selected barrels named for the King Car company. It is similar to the Classic in terms of flavor and aroma, but has a higher content of sherry casks. 46% ABV

Kavalan Ex-Bourbon Oak

A 92 proof version of the rare, cask-strength Kavalan Solist Ex-Bourbon. This whisky is matured exclusively in ex-bourbon American white oak casks that have been stripped, toasted and re-charred. 53% ABV

Kavalan Sherry Oak

A 92 proof version of the rare, cask-strength Kavalan Solist Sherry. This whisky is matured exclusively in Spanish oloroso sherry casks. 53% ABV

Kavalan Port

Kavalan Port is fully matured in Portuguese Port barriques boasting fruity flavors such as plum, blueberry, blackberry and strawberry, with chocolate as the main background note. 53% ABV

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KAVALAN SINGLE CASK, CASK STRENGTH EXPRESSIONS
All Kavalan single cask expressions are bottled by hand at cask strength without any vatting, finish, chill filtration or reduction.

KAVALAN VINHO BARRIQUE CASK
Kavalan Vinho Barrique Cask is fully matured in used American oak wine barrels that have been stripped and toasted to convert the wine flavors into a complex fruit background, then re-charred to bring out vanilla notes from the whisky and wood.
GOLD MEDAL | San Francisco World Spirits Competition 2016
WORLD’S BEST SINGLE MALT WHISKY | Whisky Magazine World Whiskies Awards 2015

KAVALAN EX-BOURBON CASK
Kavalan Ex-Bourbon Cask is aged in ex-bourbon casks that are made of quercus alba American white oak. This species of oak yields fragrant and delicate wood spiciness and vanilla notes influenced by the area’s unique local weather conditions.
WORLD WHISKY TROPHY & GOLD MEDAL | International Spirits Challenge 2016
WORLD WHISKY OF THE YEAR | Whisky Advocate 2013

KAVALAN SHERRY CASK
Kavalan Sherry Cask is matured in Spanish oloroso sherry casks, and offers aromas of fig and rich dried fruits.
GOLD MEDAL | San Francisco World Spirits Competition 2016

KAVALAN FINO CASK
Kavalan Fino is matured in top fino sherry butts. Fino, Spanish for “Fine”, is the driest and palest of all varieties of traditional sherry wine.
DOUBLE GOLD MEDAL | San Francisco World Spirits Competition 2015
BEST NEW WORLD WHISKY | Jim Murray’s Whisky Bible 2012

KAVALAN AMONTILLADO SHERRY
Kavalan Amontillado Sherry is matured in Spanish amontillado sherry casks with classic notes of toasted hazelnut and almond.
WORLD’S BEST SINGLE CASK | World Whiskies Awards 2016

KAVALAN MANZANILLA SHERRY
Kavalan Manzanilla Sherry is matured in Spanish manzanilla sherry casks, with complex toffee, cocoa and vanilla aromas.
DOUBLE GOLD MEDAL | San Francisco World Spirits Competition 2016

KAVALAN PEDRO XIMENEZ
Kavalan Pedro Ximenez is matured in Spanish pedro ximenez sherry casks with bold notes of honey and raisin.
GOLD MEDAL | San Francisco World Spirits Competition 2016

KAVALAN MOSCATEL
Kavalan Moscatel is matured in Spanish moscatel casks with floral and buttery aromas complemented by chocolate notes on the palate.
DOUBLE GOLD MEDAL | San Francisco World Spirits Competition 2016

RIGHT | The Taipei 101 building in Taipei, Taiwan serves as inspiration for the shape of Kavalan Single Malt and Kavalan Concertmaster
THE KAVALAN DISTILLERY, LOCATED IN THE SUB-TROPICAL CLIMATE OF Yilan COUNTY IN TAIWAN, WAS BUILT IN ONLY NINE MONTHS.
FREEING THE FLAVOR OF RUM
Unusual to the rum category, Denizen blends contrasting styles of uniquely flavored rums from multiple distilleries located on different Caribbean islands. To achieve a complex and multidimensional rum, at least three different styles of rum are used in each finished product. One style or dimension is defined as pot distilled or continuous column distilled, aged or unaged, fast fermented or slow fermented. Additionally, at least one high ester Jamaican or Martinique pot distilled rum is included in the blend. High ester rums are produced by incorporating slow working proprietary yeasts during their fermentation which extend the fermentation time up to two weeks (seven days active fermentation / seven days rested) and allow the flavor compounds to fully develop or concentrate. High ester rums also include the dunder from previous distillations added to the new fermentation batch to further concentrate aroma and flavor. Dunder is the thick foam residue formed in the still following distillation.

NICK PELIS, THE FOUNDING PARTNER
Having become disillusioned with the pace of innovation in rum, Nick conceived Denizen in 2010 with the mission of elevating rum to its rightful position atop the pantheon of spirits and cocktails. The brand represents his own contribution to the rum mixology movement and a stake in the ground for everyone who believes their rum drink should have integrity, character, and dare we say it, soul.

E&A SCHEER | MASTER RUM BLENDERS
Based in Amsterdam, E&A Scheer was founded as a ship-owning company in the 18th century, having a fleet of ships involved in the triangular trade of goods between Europe, Africa and the West Indies. In the 19th century the company began blending and trading rum brought back to Europe from Dutch colonies in the Caribbean. Now E&A Scheer maintains twenty million liters of the best rums purchased in bulk from distilleries based around the world. They primarily purchase rums in bulk from distilleries based on Caribbean islands that do not receive rum cover-over excise tax reimbursement from US government allowing smaller distilleries that care about the craftsmanship of their rums to continue operations despite competitive disadvantages.

A BRIEF HISTORY OF DENIZEN RUM
Centuries ago, when the merchants of Amsterdam sailed home from their arduous journey through the Caribbean trade routes, they discovered that barrels of rum on their ships took on a richer flavor and aroma from what they had tasted at the onset. These Dutch merchants, after which Denizen Merchant’s Reserve is named, began to experiment with blending these aged Caribbean rums and the most special blends were reserved for the finest batches they sold throughout Europe. This tradition of blending aged rum for complexity eventually found its way to the eponymous Tiki bars of mid-20th century America where proprietary rum blends were secrets taken to the grave.

Rum today isn’t what it used to be as many have stripped their predecessors’ distinctive boldness. Gone are many of the rich, full flavors—the hogos, as rum aficionados call it—that characterized old-world rum styles.

Paying homage to the artisan rums crafted by the pioneering merchants of Amsterdam, Denizen rum was developed with a vision to recreate the premium rum styles of yore, and to satiate the demand for rums with more backbone and bolder flavor.

DENIZEN BLENDS UNIQUELY FLAVORED SMALL BATCH RUMS CREATING THE PERFECT SPIRIT TO ELEVATE ANY COCKTAIL EXPERIENCE AND OVERDELIVER ON VALUE
DENIZEN AGED WHITE RUM
With its bold yet smooth flavor, Denizen Aged White Rum is a rebellious blend of the finest small batch rums sourced from the renowned rum producing islands of Trinidad and Jamaica. The crystal-clear rums in the final blend include charcoal filtered aged rum from Trinidad that has been distilled in continuous column stills and aged for up to five years in small American oak bourbon barrels to impart a rich and refined flavor. A small component of three year old Trinidadian rum has been combined with three-year old Jamaican pot still rum, giving the finished product three dimensions of flavor uncommon in most mixing rums.

A soulful rum without boundaries, the taste reveals both floral and fruit notes, with hints of vanilla and subtle woody tones that speak of Denizen's Caribbean roots.

40% ABV

TASTING NOTES
Color: Crystal clear
Nose: Tropical floral and fruit notes (toasted coconut, mango and pineapple)
Green sugar cane
Palate: Medium-to-full bodied, grassy notes
Finish: Subtle woody flavors, hints of vanilla

94 POINTS “EXCELLENT HIGHLY RECOMMENDED” | Ultimate Spirits Challenge 2018
DOUBLE GOLD, BEST OF SHOW RUM | WSWA 2018
“GREAT VALUE” | Ultimate Spirits Challenge 2012

DENIZEN MERCHANT’S RESERVE
Introduced in 2014, Denizen Merchant’s Reserve 8 year-old rum was designed to become the ultimate go-to rum for tiki-style drinks with its versatile flavor profile and age. It is the first rum consisting of aged pot still rum from Jamaica and a rare component of strongly aromatic Rhum Grande Arome from the French island of Martinique, giving the brand the distinction of being the first historically accurate Mai Tai rum sold commercially. The rums used in the blend have been slow fermented using the finest slow working yeasts, which extend the fermentation time up to two weeks, allowing the high ester flavor compounds to fully develop. They are then aged 8 years in small 200 liter once-used American oak bourbon barrels yielding an unparalleled level of smoothness to rival the world’s best sipping rums. The distilleries where the Jamaican portion of the blend has been sourced are Worthy Park Estates, Hampden Estates, Clarendon, and New Yarmouth. The Rhum Grands Arome is produced at the Le Galion distillery in Martinique. This is the only high ester molasses-based distillate produced in Martinique and according to rum cocktail historians, was the Martinique component of the rum blend Trader Vic Bergeron used in the 3rd iteration of his 1944 Mai Tai recipe. Merchant’s Reserve both transforms the traditional rum cocktail and provides a pleasing complexity that can be enjoyed neat.

43% ABV

TASTING NOTES
Color: Deep amber hued molasses rum
Nose: Intensely aromatic
Palate: A refined taste profile revealing bright fruity caramel flavors balanced by earthy, grassy notes
Finish: Long and spicy finish

93 POINTS | Wine Enthusiast, Top 100 Spirits 2019
96 POINTS | Beverage Testing Institute 2018
GOLD | WSWI 2018

DENIZEN VATTED DARK RUM
Paying homage to the courageous slaves who rebelled against their British colonists in Guyana on August 18, 1823, Denizen Vatted Dark Rum embodies the liberated spirit which is the essence of our brand. Rich in history and flavor, our rum combines dark rum blended in the old vatted style originally formulated for the British Navy in the mid-18th century and rhum agricole from Martinique. Distilled from a collection of antique stills, most of the blend is produced in Guyana, home to fertile rainforests where sugar cane bursting with the intoxicating flavors of caramel, burnt sugar, and cacao grow. Fresh unaged rhum agricole has been added to provide a backbone of bright vegetal aromas yielding an exceptionally balanced spirit that will free the flavor of cocktails. 50% ABV

TASTING NOTES
Color: Dark, rich amber hue
Nose: Incredibly floral aromas encapsulate tropical fruit and some earthier elements in the nose.
Palate: It opens up sweet in the mouth, with brown sugar crusted peach and star fruit.
Finish: Hints of baking spice supported by strong green plantain notes.

94 POINTS | Ultimate Spirits Challenge 2018
FINALIST | Ultimate Spirits Challenge 2018
OLD POTRERO
- SAN FRANCISCO, UNITED STATES -

OLD POTRERO IS AN HOMAGE TO THE ORIGINAL WHISKIES OF AMERICA, AND MARKED THE RETURN OF POT-DISTILLED WHISKEY IN THE UNITED STATES

OLD POTRERO’S RANGE OF 100% MALTED RYE WHISKEY | Old Potrero is our take on America’s original whiskey. It is made from 100% rye malt mash (the grain of choice for America’s first distillers) that is double distilled in small pot stills at our Hotaling & Co. Distillery on San Francisco’s Potrero Hill.
OLD POTRERO 18TH CENTURY STYLE WHISKEY
Handmade fine grain new American oak barrels, lightly toasted in the traditional manner, impart a wonderfully subtle flavor. During this process, the inside of the barrel would become toasted, but not charred. For aging, several uncharred oak barrels, both new and used, to achieve the balanced complexity that complements this whiskey’s traditional heritage. 51.2% ABV
GOLD MEDAL, “EXCEPTIONAL” | Beverage Testing Institute 2017
GOLD | San Francisco World Spirits Competition 2006

OLD POTRERO STRAIGHT MALT WHISKEY FINISHED IN PORT BARRELS
The release of special cask finishes in 2017 marked the first new innovations of Old Potrero Rye Whiskey since 2006. Old Potrero Straight Malt Whiskey Finished in Port Barrels is double distilled in copper pot stills from a 100% malted rye mash bill. It is matured for at least three years in fine grain new American white oak barrels, and then finished for one year in once used port barrels. The result is a deep reddish amber liquid with sweet and rich port notes balanced by the spiciness of rye whiskey. 53% ABV
DOUBLE GOLD MEDAL | New York World Wine & Spirits Competition 2017
BEST IN SHOW AMERICAN WHISKEY | New York World Wine & Spirits Competition 2017
BEST IN SHOW AMERICAN CRAFT WHISKEY | New York World Wine & Spirits Competition 2017
BEST IN CLASS SILVER OUTSTANDING | Whiskies of the World Awards 2017

OLD POTRERO SINGLE MALT HOTALING’S
The distillers at Hotaling & Co. present this whiskey in commemoration of the 1906 San Francisco earthquake and fire, and in celebration of the city’s remarkable rebirth. In 1906, earthquake, fire and dynamite ravaged San Francisco, claiming 28,188 buildings and an incalculable number of lives. After the disaster, several clergymen asserted that the catastrophe had been divine retribution, visited upon the City by the Bay for its sinful ways. Thanks in part to the pluck and ingenuity of its staff, however, A. P. Hotaling & Co.’s Jackson Street whiskey warehouse survived. And so, “while millions of dollars worth of normally non-inflammable material was reduced to ashes,” the Argonaut observed, thousands of “barrels of highly inflammable whisky were preserved intact in the heart of the tremendous holocaust.” This unusual whiskey has been aged a minimum of 11 years in once-used, charred oak whiskey barrels. Many of the finest Scottish “single malts” are aged in the same manner. The method of producing this Hotaling’s Whiskey is identical to the other Old Potrero whiskeys—it is a pot-distilled spirit from a mash of 100% malted rye. Only the barrel aging is different. It is double pot-distilled from a 100% malted rye mash. 50% ABV

#6 MOST INFLUENTIAL SPIRIT OF THE LAST 25 YEARS
- David Wondrich on Old Potrero Single Malt Whiskey -
GOLDEN ERA OF IRISH WHISKEY | 19th and early 20th century Ireland was a golden era both for Irish whiskey and, perhaps coincidentally, for great Irish novelists, poets and playwrights. Ireland was then the leading whiskey producing nation in the world and the birthplace of literary giants of the era including writers such as George Bernard Shaw, Oscar Wilde, W.B. Yeats, Lady Gregory, James Joyce, Samuel Beckett and Bram Stoker, to name but a few.

Many of these great writers, on occasion would take refuge in their local public house, where they could draw inspiration from their daily observations of life while enjoying the comfort of their favorite dram of whiskey.

CHAMPAGNE OF IRISH WHISKEY | At this time, one whiskey blend was held high above all others. Known as the ‘champagne of Irish whiskey’ it was a master blend of pot still and malt whiskeys, both distilled in copper pots. It was enjoyed by many of the great Irish writers of the day... of course less for its inspirational qualities than its full bodied, flavorsome taste and creamy texture! It was said that they enjoyed it so much, that when they cried their tears were of whiskey.

Walsh Whiskey’s Writers’ Tears Copper Pot is a critically acclaimed, award-winning recreation of that fabled 19th century style of whiskey. A truly unique expression that is embedded in history.

WRITERS’ TEARS COPPER POT

Writers’ Tears is a unique vatting of Aged Single Pot Still and Single Malt whiskey. Distilled entirely from Pot Still and Malt, without Grain, this is a truly special Irish whiskey. Writers’ Tears is triple distilled, non-peated and matured and aged in American Oak bourbon casks. 40% ABV

GOLD MEDAL | International Spirits Challenge 2019
GOLD MEDAL | San Francisco World Spirits Competition 2019
GOLD MEDAL | World Whiskies Awards 2019

WRITERS’ TEARS DOUBLE OAK

Writers’ Tears Double Oak is a blend of the two premium whiskey styles aged in two types of wood—American and French Oak. It is triple-distilled, non-chill filtered and bottled at 46% ABV. The new expression is made possible by a close collaboration between the Walsh family in Ireland’s County Carlow and the Legaret family in Cognac, France. 46% ABV

GOLD MEDAL | San Francisco World Spirits Competition 2020
MASTER MEDAL | The Irish Whiskey Masters 2019
94 POINTS | Whisky Advocate 2019
The Irishman is the Walsh family’s original whiskey and represents the rebirth of the traditional family-owned provincial whiskey distilling that thrived during the last golden age of Irish Whiskey in the early 1900s. With a focus on quality and attention to detail, Bernard Walsh and his family produce premium and super-premium Irish whiskeys that invoke that golden era of Irish whiskey history. This dedication to the whiskey craft has forged The Irishman range of tripled-distilled whiskeys, whose smooth and warm glow perfectly express the unique Irish spirit of friendship and shared welcome.

THE IRISHMAN FOUNDER’S RESERVE

The Irishman Founder’s Reserve is the original signature whiskey created by Bernard Walsh. It is a blend of two styles, Single Malt and Single Pot Still. This is unusual in itself for an Irish blended whiskey to contain 100% whiskey distillates from the copper pot still and 0% Grain or Column still whiskey. This results in a much more flavorsome whiskey.

40% ABV

DOUBLE GOLD MEDAL | International Spirits Challenge 2019
GOLD MEDAL | International Spirits Challenge 2018
93 POINTS | Jim Murray’s Whisky Bible 2018

LEFT | Bernard & Rosemary Walsh, Founders of The Irishman Whiskey
THE IRISHMAN SINGLE MALT

This Irishman Single Malt is one of only a handful of Irish triple distilled single malts on the market. This is a classic Irish Malt, triple distilled and aged in Oak Bourbon and Oloroso Sherry Casks to give exceptional flavor and complexity. Each batch is limited to a maximum of 6,000 bottles. The Irishman Single Malt boasts an impressive medal haul both in Europe and the USA for its outstanding quality. None more so than a Double Gold Medal “The World Spirits Competition” in San Francisco and Whiskey of the Year and Overall Spirit of the Year and the International Spirits Competition in London in 2018. Each bottle carries a batch number and signature as a mark of the highest quality.

40% ABV
GOLD MEDAL | International Spirits Challenge 2018
SILVER MEDAL | International Spirits Challenge 2018
GOLD MEDAL | London Spirits Competition 2018

THE IRISHMAN 12 YEAR OLD SINGLE MALT

The Irishman prides themselves in continually raising the bar on the quality of Irish Whiskeys released, as well as offering something new and excitingly different. The Irishman 12 Year Old Single Malt is a timeless Irish Malt which is matured in first fill, flame charred Bourbon barrels. Each year we will select only a handful of the best barrels, to make “the cut” for our 12 Year Old. A maximum of 6000 bottles will be produced each year. Each bottle comes numbered by batch as a mark of quality and is non-chill filtered.

43% ABV
GOLD MEDAL | New Zealand Spirits Awards 2019
GOLD MEDAL | Irish Whiskey Awards 2017
GOLD MEDAL | BEST IN CLASS | International Spirits Challenge 2013

THE IRISHMAN CASK STRENGTH 2020

After the fall of the golden era of Irish Whiskey, The Irishman was the first to reintroduce Cask Strength Irish whiskeys in 2008. One of the most anticipated releases each year, The Irishman Cask Strength annual vintage is a truly unique and much sought after Irish whiskey. A flavorsome fusion of Single Malt and Single Pot Still Irish Whiskey, triple distilled and aged carefully in the finest select American Oak Casks. Creamy walnut and oak spices marry with hints of stone fruits and nutmeg. Hints of honey blossom and fig delight the palate before giving way to a rich, full-bodied finish. Bottled at 55.2% ABV to showcase this truly exceptional whiskey.

55.2% ABV
YEAR BOTTLED: 2020 BOTTLE QUANTITY: 750

GOLD MEDAL | International Spirits Challenge 2014
GOLD MEDAL | Irish Whiskey Awards 2014
94.5 POINTS | Jim Murray’s Whisky Bible 2011

THE IRISHMAN IRISH CREAM LIQUEUR

Produced in Ireland, this award-winning Irish Cream Liqueur is handcrafted using the finest Irish Whiskey, 100% Irish Dairy Cream and natural vanilla flavor with a hint of toffee.

It is a unique tasting, high quality Irish Cream Liqueur which brings together a great tradition of fine quality Irish Dairy production with even finer Irish Whiskey. This is a recreation of the original Irish Cream Liqueurs using the age-old recipe.

The fact that cream liqueurs originated in Ireland is no coincidence—since Ireland has a great tradition in producing fine quality dairy products as well as distilling spirits. The combination of both of these two traditions brings us a high-quality Irish Cream that has been proven to be the ultimate in luxury, the finest Irish Whiskey blended with real dairy cream. Truly a taste sensation.

17% ABV
GOLD MEDAL | San Francisco World Spirits Competition 2013
GOLD MEDAL | Irish Whiskey Awards 2014
94.5 POINTS | Jim Murray’s Whisky Bible 2011
A BRIEF HISTORY OF DINGLE

The Dingle Whisky distillery came into being during the cold Irish winter of 2012. The first casks of this soon to be iconic whisky were filled on December 18th of the same year. As the first spirit trickled from the stills at Dingle, it represented a milestone in the history of distilling in Ireland. Dingle Distillery has rekindled the tradition of independent distilling in Ireland. Two hundred years ago, Ireland had over a hundred officially recognized distilleries; by the turn of this century there were two. When Dingle Distillery launched in 2012, it was the first privately-owned distillery to open in over 150 years in Ireland. The distillery was conceived by three independent spirits: Oliver Hughes, Liam LaHart and Peter Mosley. Oliver, Liam and Peter were also the men behind the Porterhouse Brewing Company; a pioneer in the Irish craft brewing scene in 1996.

Three hand crafted copper pot stills designed by Scotch whisky distiller John McDougall are used for a triple distillation. Each still is equipped with reflux inducing features including a large boil ball, and elongated necks providing a specific nuance to the whiskey. The individuality of Dingle’s stills results in a silky mouth feel and unique flavor profile.

The town of Dingle resides on the far western edge of Europe with a microclimate that is notably mild. The absence of extreme swings in temperature coupled with a constant maritime breeze allows Dingle whisky to mature gracefully in the barrel. This unique microclimate creates a maturation like no other and is what gives Dingle single malt whiskey its profound ‘sense of place’.

Wooden mash tun and fermentation vessels are utilized in a nod to tradition. The spirit coming off the still is from the pristine deep well water that rests 240 feet below the distillery.

LEFT | Three hand-crafted copper pot stills inside the Dingle Whisky Distillery. Their special design includes a boil ball, which encourages reflux during distillation and has much to do with the smoothness and purity of Dingle’s whiskey.

DINGLE DISTILLERY
- COUNTY KERRY, IRELAND -
IRELAND’S FIRST INDEPENDENT DISTILLERY TO RELEASE SINGLE POT STILL WHISKEY IN OVER A CENTURY, AND THE SPARK THAT IGNITED TODAY’S IRISH WHISKEY RENAISSANCE

LEFT | Dingle Distillery - County Kerry, Ireland - Ireland’s first independent distillery to release single pot still whiskey in over a century, and the spark that ignited today’s Irish whiskey renaissance.
DINGLE SINGLE MALT WHISKEY BATCH NO.4

This marriage of Bourbon, Sherry and Port casks has resulted in a full flavoured, yet harmoniously balanced mix of creamy vanilla sweetness from the American oak, which combines beautifully with dried fruit flavours of apricot and sultanas from the fortified wine casks. 46.5% ABV

GOLD MEDAL BEST NEW IRISH WHISKEY | Irish Whiskey Awards 2019

2017 IRELAND DISTILLERY OF THE YEAR

DINGLE ORIGINAL GIN

Dingle Original Gin is made in small batches in a handmade copper still. The goal was to create a totally new gin profile that worked within the great tradition of gin distilling, but also came with a great degree of innovation. Dingle Original Gin is distilled with a unique selection of local Irish botanicals, including: rowan berry, bog myrtle, hawthorn and heather.

The core flavor elements are macerated in spirit for 24 hours, then once distilled it passes through a flavor basket located in the neck of the still. The result is a remarkably delicate and floral gin that provides a taste of the Kerry landscape and Irish torroil. 42.5% ABV

WORLD’S BEST GIN AWARD 2019 | London Dry Style

BEST IRISH GIN | New York International Spirits Competition 2017

GOLD | New York Spirits Competition 2017

BEST LONDON DRY GIN | New York International Spirits Competition 2016

DINGLE DISTILLERY VODKA

Dingle Distillery Vodka is the result of a determined effort to create a vodka of supreme quality that would showcase the purity of the spirit coming off a small hand-crafted copper still. 500 liters of the finest grain alcohol is distilled five times giving Dingle Distillery Vodka the unique distinction of being quintuple distilled. The fifth distillation provides an enjoyable sweetness, while the soft water which is drawn from Dingle’s own deep well results in a pronounced creamy mouthfeel on the finish.

DOUBLE GOLD | Wine & Spirits Wholesalers Of America Spirits Competition 2018

BEST IRISH VODKA | Irish Whiskey Awards 2017

BEST IRISH VODKA | Irish Whiskey Awards 2015

PLATINUM – CRAFT SPIRITS CATEGORY | Irish Quality Food & Drink Awards

TOP | Dingle Harbor as seen from the doorsteps of Dingle Distillery. Dingle’s proximity to the sea play a large role in the cool micro-climate where the whiskey ages.

BOTTOM | In a nod to tradition, wooden mash tun and fermentation vessels are utilized instead of stainless steel.
Since 1826, Old Pulteney Distillery by Wick’s historic harbor has crafted a single malt scotch whisky that is the very essence of its coastal location. Being distilled and matured by the sea coupled with meticulous oak cask selection creates a distinctive flavor which sets it apart from other single malt Scotch whiskies. Old Pulteney achieved top ten status in the UK single malt market in 2012, and is renowned for being The Maritime Malt.

THE PLACE: WICK | Pulteney Distillery is located in the town of Wick in Caithness – the far north east corner of Scotland on the rugged coastline, only 16 miles away from John O’Groats, which is the most northerly point on the mainland of Britain.

THE MAN: SIR WILLIAM JOHNSTONE PULTENEY | Although founded in 1826 by James Henderson, the distillery and the single malt produced there owe a lot to the man after whom they are both named. William Johnstone was born in Dumfries, south west Scotland on October 19th 1792. He studied law and went on to become an eminent advocate. He lived in Edinburgh, where he associated with the country’s leading thinkers, writers and philosophers, and his circle of friends included the economist Adam Smith and architect, Robert Adam.

In 1760, William Johnstone married heiress Francis Pulteney, the third daughter of the MP and government official Daniel Pulteney. It was at this time that William Johnstone changes his name to William Johnstone Pulteney. He invested in land in the West Indies and the USA and soon was rumored to be the wealthiest man in Great Britain.

THE PLACE: PULTENEYTOWN | In 1783, Pulteney began working with Thomas Telford, later the most eminent civil engineer of his day. Pulteney became the Governor of the British Fisheries Society and appointed Telford to design a new harbor and housing for the world’s then largest herring fishing port, at Wick in Caithness. Pulteney oversaw the development of the community and the creation of “Pulteneytown” to house the fishermen and the construction of a new harbor. The small town of Wick, once only accessible by sea, became a source of wealthy and prosperity, symbolized by the “silver darlings” (erring) and “gold” (whisky).
12 YEARS OLD
Matured wholly in air-dried, hand-selected ex-bourbon casks, the ‘unashamedly excellent’ Old Pulteney 12-years-old is the definitive expression in the Old Pulteney family. Traditionally crafted using techniques that other distillers have long abandoned, this winner of numerous gold medals at the most prestigious international competitions is a high watermark of quality spirits.

40% ABV
GOLD MEDAL | San Francisco World Spirits Competition 2018
21 POINTS | Ultimate Spirits Challenge 2018

15 YEARS OLD
Matured for 15 years, this is our most balanced and smooth single malt. Balancing two different sides of the flavor spectrum, this single malt marries these perfectly, whilst also reflecting our coastal home and its unwavering influence. On one hand, this is an intense single malt, yet at the same time, it is truly balanced. Spice and sweetness unite in this naturally rich amber whisky to celebrate rich flavors, yet lighter, more refreshing coastal notes show another side of this single malt. 46% ABV
GOLD MEDAL | International Spirits Challenge 2018

18 YEARS OLD
Matured for 18 years, this is indulgent and spicy thanks to the casks selected for maturation. Taking its character and color entirely from the casks within which it has been nurtured, this is a deeply warming whisky. The indulgence extends through this single malt with chocolate and spice defining the character but allowing for the influence of more vibrant zesty flavors. 46% ABV
GOLD MEDAL | San Francisco World Spirits Competition 2020

25 YEARS OLD
For a quarter of a century, casks of this rare expression of Old Pulteney Single Malt Scotch Whisky breathed the invigorating sea air of the Caithness coast. Sheltered from a fast-changing world by the darkened calm of a distillery warehouse, the spirit mellowed at its own steady pace, echoing the reassuring rhythm of its hometown port. Aged firstly in American oak, its spicy sweetness was later granted depth and color by casks of Spanish oak. Elegant and charismatic, this wonderful whisky embodies both Wick’s spirit of endurance and Pulteney Distillery’s devotion to its craft. 46% ABV
DOUBLE GOLD MEDAL | San Francisco World Spirits Competition 2020
DOUBLE GOLD MEDAL | San Francisco World Spirits Competition 2018
GOLD MEDAL | International Spirits Challenge 2018

HUDDART
A distinctively smoky take on Old Pulteney celebrating our birthplace. Richly warming, this single malt embraces a mellow smoky character, whilst very much Old Pulteney at its heart. The combination of influence from the salt-infused sea air and the peat smoke make for a whisky with real character, depth and identity. With a richness extending into its rich gold color, this single malt offers much in terms of complexity and flavor while subtly reminding us of the place where Old Pulteney began. 46% ABV
GOLD MEDAL | San Francisco World Spirits Competition 2020
JOHN HOPKINS | Speyside founder, John Hopkins discovered a unique spot, in the heart of Speyside, ideal for making exceptionally smooth whisky. The region was already famous for its whisky however what John Hopkins brought to Speyside was an innovative spirit and the determination to do things right. In 1897 Queen Victoria was celebrating the 60th year of her reign and Hopkins, never one to let a celebration go to waste, set himself a challenge. He said he could build a distillery and craft a whisky in time to toast the Queen’s Diamond Jubilee.

THE GRANTY BURN | While hunting for the perfect spot for his distillery, Hopkins discovered the Granty Burn - an untouched stream hidden in a secluded Speyside valley. He knew that the exceptionally pure water of this burn would produce a remarkable whisky with a naturally refreshing character. Then, enlisting the help of world famous innovator and architect, Charles C. Doig, they designed a building that worked within the constraints of the land.

THE DISTILLERY | These narrow glens aren’t a common spot for distilleries and for good reason. Space was a precious commodity and every last inch had to pull its weight, it’s fair to say, Hopkins’ task was not easy. He had to be resourceful and open-minded. Equally, though, it was an opportunity he could not afford to pass up. Instead of building out, he built our distillery up through the trees. Instead of one vast drying floor, he raised his malt upwards using layer upon layer of mesh, infusing it with the vibrancy of the Speyside air.

HISTORY | On the last night of the year, Hopkins and his team toiled through a storm of Arctic proportions to craft a whisky in time to toast the Queen’s Jubilee. Determined that their first bottle would bear the year 1897 on its label, the men battled against the elements wearing overcoats and mufflers to protect them from the freezing snow. After hours of hard work and with heroic efforts of his distillery men, Hopkins finally triumphed and was rewarded with the first barrel of Speyburn whisky.

SPEYBURN IS SPEYSIDE | 120 years since distilling the first drop, Speyburn is now more than a whisky. Bold, bright and full of character, our Speyside single malts are as inspiring to newcomers as they are to seasoned whisky enthusiasts, allowing everyone, everywhere to enjoy the beautiful simplicity of Speyside. Today Speyside proudly symbolises all that is special about this great region. To celebrate Speyside, we currently offer a range of expressions; Bradan Orach, Speyburn 10 Years Old and Speyburn 15 Years Old. Whichever Speyburn offering is selected, you can expect to enjoy the classic taste of Speyside in every dram. After all, Speyburn is Speyside.
Bradan Orach

Gaelic for ‘Golden Salmon’, Bradan Orach is a classic, welcoming Speyside whisky, matured exclusively in American Oak ex-bourbon casks. This bright single malt was named in honour of the world-class salmon fishing found on the River Spey.

40% ABV

92 POINTS, GREAT VALUE | Ultimate Spirits Challenge 2018
TRIED & TRUE AWARD | Ultimate Spirits Challenge 2018
DOUBLE GOLD MEDAL | San Francisco World Spirits Competition 2015

10 Years Old

Speyburn 10 years old single malt is matured in a combination of American Oak ex-bourbon and ex-sherry casks. 40% ABV

GOLD MEDAL | San Francisco World Spirits Competition 2020
GOLD MEDAL | San Francisco World Spirits Competition 2019
95 POINTS | Ultimate Spirits Challenge 2018

15 Years Old

Fifteen years maturing in American oak and Spanish oak casks have allowed this bold whisky to embrace the rich, natural elements of Speyside. 40% ABV

GOLD MEDAL | San Francisco World Spirits Competition 2020
91 POINTS | International Wine & Spirit Competition 2019
95 POINTS | Ultimate Spirits Challenge 2019

18 Years Old

Beautifully matured in American oak and Spanish oak casks for 18 years, this outstanding Single Malt not only brings to life the natural vibrancy of Speyside but embodies a distillery’s devotion to its craft. 46% ABV

GOLD MEDAL | San Francisco World Spirits Competition 2020
93 POINTS | Ultimate Spirits Challenge 2019

Arranta Casks

Inspired by the Gaelic word meaning ‘intrepid and daring’, Arranta Casks Single Malt has been crafted using specially selected, first fill ex-bourbon casks in American Oak, to give this spicy Scotch whisky a uniquely bold and characterful flavour profile. Our Distillery Manager hand-selects each one, marking it with his distinctive ‘A-star’ seal of approval. 46% ABV

Available exclusively in the USA.

GOLD MEDAL | San Francisco World Spirits Competition 2019
95 POINTS | Ultimate Spirits Challenge 2019
93 POINTS | Ultimate Spirits Challenge 2018

Companion Cask

Speyburn Companion Cask is a tribute to the enduring connection and rich traditions shared by Speyside and Kentucky. It celebrates Speyburn’s long history of only using the best casks, sourced from Kentucky’s finest distillers. Meticulously air-dried in the traditional way and with the last drops of sweet bourbon extracted, these sought after, empty casks were shipped to Speyside, where they were filled with smooth, Speyburn spirit. They matured in our traditional dunnage warehouse, whilst the subtle complexities of the oak, and the soft, Speyside air, added to the character of the whisky. The result: a collection of unique single casks of sweet, creamy whisky with vanilla and citrus notes and a warm, smooth aftertaste. 46% ABV

AVAILABLE EXCLUSIVELY IN THE USA.
Balblair is one of the oldest working distilleries in the Scottish Highlands. Located near the banks of the beautiful Dornoch Firth, it sits in the rugged shadow of Struie Hill. Founded in 1790, Balblair is the oldest working distillery in the true heart of the Scottish Highlands.

Outside stands the ancient Clach Biorach standing stone. A landmark for over 4,000 years, this stone was used as a gathering place by the ancient race known as the Picts. Upon it, they engraved their intriguing Z-cod symbol which is a representation of the passage of time. This unique symbol inspires our packaging and reflects our dedication to craftmanship. Here at Balblair, we believe in quality above all else.

It is our hands-on approach that gives our whisky its distinctive taste and character. By storing our casks in traditional, earth-enfloored dunnage warehouses, we ensure a perfect environment for a slow and gentle maturation. The result is a whisky that is elegantly understated, yet quietly self-assured.
12 YEAR OLD
In the fine balance of fruit, spice and sweetness, Balblair 12 Year Old encapsulates the gentle charisma of the Highlands. Elegant and approachable, this is the defining expression of Balblair Distillery, one to which all others refer. 46% ABV
GOLD MEDAL | San Francisco World Spirits Competition 2020

15 YEAR OLD
Tropical and mature, with the texture of melted chocolate and one of the finest finishes a single malt can bring, this stunning whisky calls for quiet admiration. Round and velvety, yet developed and fresh. Smoothed over by time, but with a beating heart. 46% ABV
GOLD MEDAL | San Francisco World Spirits Competition 2020

18 YEAR OLD
This late-night expression is rich and autumnal, developed and amplified to unexpected heights, while staying perfectly balanced and closely tied to the bright and fruity character of the Distillery. 46% ABV
GOLD MEDAL | International Spirits Challenge 2019
GOLD MEDAL, 95 POINTS | International Wine & Spirit Competition 2019

25 YEAR OLD
For over a quarter of a century, this rare Single Malt has developed and mellowed, becoming concentrated, full-bodied and indulgent, brimming with the dark intensity of chocolate praline and spices. 46% ABV
GOLD MEDAL, OUTSTANDING | International Wine & Spirit Competition 2019

Top | Balblair casks in front of 1 of 8 dunnage warehouses on the property
Bottom left | Aged entirely at the distillery in dunnage warehouses. Creating an all natural colored whisky that is un-chill filtered
Bottom right | Founded in 1790, Oldest working distillery in North Scottish Highlands
INDEPENDENTLY OWNED. INDEPENDENTLY MINDED | Arran is both beautiful and unique. With its mountains, lowlands, glens, lochs and royal castles, it has all the scenery of Scotland and affectionately known as ‘Scotland in Miniature’. The Isle of Arran Distillery was built in the foothills of the village of Lochranza in 1994 and the first spirit ran from the stills on 29th June 1995 bringing legal distillation back to Arran after more than 150 years. The Distillery was a brand new enterprise and since that first day in June 1995 when the first ever cask was filled, it has gone on to produce a world class Single Malt Whisky which has won international acclaim. Isle of Arran Distillers remains the only whisky producer on the island and they are the proud owners of two stunning Single Malt distilleries, one in the north and one in the south of the island. Lagg Distillery opened in June 2019 and is home to the future heavily-peated Lagg Single Malt. These are certainly exciting times for this innovative island company who are celebrating their 25th Anniversary year throughout 2020. Every drop of Arran Single Malt starts its life as rainwater which pools at Loch na Davie in the beautiful hill high above the distillery. The clear water cascades down the hillside, through six unassuming waterfalls, each one purifying the water further. The name of the burn, Easan Biorach, means “Sharp Waterfalls” in Gaelic. The purity of the water, means that the distilling team can create a clean, sweet dram which is entirely natural and unadulterated. Double-distilled from un-peated malt, Arran Single Malt is matured in both ex-Sherry and ex-Bourbon casks for perfect balance. The result is a fuller bodied dram with a delightful sweet-fruity character that shows maturity far beyond its years. They only use the traditional methods of distilling, with wooden washbacks and copper stills, designed to their exact specification. The Arran Single Malts are mostly made from un-peated Malt, with the exception of the 2 expressions of their peated Machrie Moor Single Malts, and they don't use caramel for artificial coloring. All of their Single Malts are non-chill filtered, which means they’re natural in pigment and exactly the way whisky should be! This is a massive achievement this forward-thinking 100% Scottish distillery and they are proud to carry the history of whisky distilling on the Isle of Arran into the modern whisky market all over the world; their Single Malt is now distributed in around 50 different worldwide markets and this network is growing every year.

Euan Mitchell, Managing Director of Isle of Arran Distillers says “We are a proudly independent Scottish company, and great care and attention is given to making sure that our Single malt remains true to its roots. We are one of the few remaining independent distilleries in Scotland, free of corporate chains, and this authenticity and desire to stay in close touch with our consumers makes us stand out from the crowd. Our whiskies are full of personality – we are not just independently owned, we are also independently minded.”
Burns Malt

Isle of Arran Distillers is the only whisky company to produce a Single Malt which is officially endorsed by the World Burns Federation. Partnered with the Federation since 1998, we have the authorization to use Burns’s likeness and signature on our Single Malts in recognition of being the closest Distillery to Burns’s birthplace of Alloway in Ayrshire. Burns indeed would have seen Arran most days from his home village.

This light aromatic Single Malt is ideal for drinking prior to or during a meal. Very fresh with no artificial coloring, this beautifully packaged malt is made for easy drinking.

43% ABV

Arran 10 Year Old

The classic Arran 10 Year Old Single Malt encompasses the unique taste of the beautiful island of Arran and is one of the best single malt whiskies Scotland has to offer.

46% ABV

GOLD MEDAL | International Wine & Spirit Competition 2019
GOLD MEDAL | World Whiskies Awards 2019
DOUBLE GOLD MEDAL | San Francisco World Spirits Competition 2018

Quar ter Cask “The Bothy”

The Arran Single Malt selected for this cask strength expression was initially matured in first-fill ex-Bourbon barrels for 7 years before being transferred for secondary maturation into smaller Quarter casks also made of the finest American oak for a further 2 years. The process of transferring our whisky into the smaller 125 liter sized casks for their final 2 years of maturation produces far greater contact between the whisky & oak and a faster, more intense maturation.

The end result is a full-bodied expression of Arran Single Malt combining power and finesse full of rich vanilla sweetness and bold peppery spice. Bottling at natural Cask Strength without chill-filtration or artificial coloring of any sort presents this whisky in its purest form. Small casks would have been a common feature of the Arran whisky trade in the eighteenth and nineteenth centuries as they were easier to handle and transport around the island. With our much-loved Quarter Cask expression we proudly bring this tradition back to life. 53.2% ABV

CATEGORY WINNER | World Whiskies Awards 2019

Limited Editions

Please inquire to learn more about special cask finishings and single cask offerings.
ancNoc translates from Gaelic as ‘the hill’, and Knock Hill continues to supply the pure water required, while the two copper pot stills are made to the same design as they were in 1894, their bulbous bases and high necks giving ancNoc a light, fresh flavor. This ‘modern tradition’ is reflected in ancNoc’s contemporary bottle design and packaging and long term backing of the contemporary arts. ancNoc is a brand that is not afraid to innovate and push the boundaries with groundbreaking new product launches.

A SPIRIT SHARED SINCE 1894
Knockdhu Distillery in Banffshire, producer of ancNoc, opened its doors back in 1894 thanks to the founder John Morrison, a pioneering spirit who saw a golden vision of the future.

With a vast expanse of lush green fields, an abundance of peat and barley and the clear crisp springs cascading from the hills and the Great North of Scotland Railway line running nearby. It’s no wonder John Morrison seized the chance to turn nature’s gift into something unique and share it with the world.

History, heritage, pride and passion run through the distillery’s majestic stills today, just as they did all those years ago. As the very first drops of spirit started to flow from Knockdhu’s stills, our story began, a tale of pride and passion. A craft passed through generations who’ve been handcrafting our whisky to share with the world since we opened our doors.

And today, we raise a dram to the hearts and souls of yesterday whose spirits continue to run through every drop of our whiskies today. Here’s to visionaries like John Morrison who saw that glistening future reflected in the springs of Knock Hill and to those who craft our whisky in this present day.

At the Knockdhu Distillery, we go to great lengths to honor the traditional process of whisky making. It’s this traditional process that we can thank for our modern tasting whisky. Over 125 years on, the picture of the past has become our glorious present.
12 YEARS OLD
The anCnoc 12 Year Old is renowned the world over. Known as a must-have in any whisky drinker’s collection, it’s light and yet complex. Smooth yet challenging. And each twist and turn delivers a surprise. In fact, this is a dram that has something for everyone. 43% ABV
GOLD MEDAL | International Spirits Challenge 2017
96 POINTS | Ultimate Spirits Challenge 2017
GOLD MEDAL | International Wine & Spirit Competition 2016

18 YEARS OLD
The anCnoc 18 Year Old has matured in Spanish oak ex-sherry casks and American oak ex-bourbon barrels and has been bottled in its most natural form, neither chill-filtered nor colored. As a result this dram may develop a light haze with the addition of water or if kept at a cold temperature. This haze is a natural characteristic of whisky that is non chill-filtered. 46% ABV
GOLD MEDAL | International Wine & Spirit Competition 2018
94 POINTS | Ultimate Spirits Challenge 2017
CATEGORy WINNER | World Whiskies Awards 2016

24 YEARS OLD
A distillery like no other, traditional production methods are used to craft a curiously modern Single Malt. Proudly named anCnoc, meaning simply ‘the hill’ in Gaelic, every drop of this remarkable Scotch Whisky celebrates its Highland home, rich heritage and the spirit of Modern Tradition. anCnoc 24 Years Old has been bottled in its most natural form – neither chill-filtered nor colored, and as a result may develop a light haze with the addition of water or if kept at a cold temperature. This haze is a natural characteristic of whisky that is non chill-filtered. 46% ABV
94 POINTS | Ultimate Spirits Challenge 2018

35 YEARS OLD
anCnoc is a rather curious whisky. It comes from the Knockdhu Distillery in the Scottish Highlands, a place where traditional production methods are used to craft a refreshingly modern single malt, light and elegant. But give it time, more than three decades’ worth in fact, and this crisp, fresh whisky becomes lush and complex, bursting with personality. Filled with our charismatic spirit back when flared jeans were all the rage, hand-picked American oak casks aged quietly in our warehouses to eventually bring us a whisky like no other. Rich and opulent but with exactly the vibrancy and balance you’d expect from anCnoc, the single malt of Modern Tradition. The family resemblance to our younger expressions is intact, distillery character shining brighter than ever. 45% ABV

RASCAN
The Rascan tool is used to break up the top level of rough ground and prepare the land for peat harvesting. It clears the heather turf to expose the peat used to produce a whisky, in this case, with a PPM (parts per million) of 11.1. 46% ABV
DOUBLE GOLD MEDAL | San Francisco World Spirits Competition 2016
95 POINTS | Ultimate Spirits Challenge 2018
LEFT | Casks maturing in Airdrie where the whisky slowly matures and each cask develops its own unique style

Taking inspiration from its founders Beaumont Hankey and Hugh Bannister - who together were the perfect partnership of precision and panache - Hankey Bannister Blended Scotch whisky is crafted with finesse and expressed with stylish flair, a standout in a crowded scotch category.

ORIGINAL BLEND
Messrs Hankey and Bannister present their Original blend of fine and rare Scotch whiskies. Hand selected for quality and crafted with care to create a smooth, light and perfectly balanced blend renowned in society for over 250 years.
Sweet, spicy and incredibly smooth, there is a reason our unashamedly unpeated blend has been a favorite since Hankey Bannister started producing whisky.

GOLD MEDAL | San Francisco World Spirits Competition 2016
90 POINTS | Ultimate Spirits Challenge 2016

HANKEY BANNISTER
- SCOTLAND -
THE BLEND OF CHARISMA AND ACUMEN
A PERFECT ‘CLASS A’ BLEND: J.H. CUTTER IS AN 100% BLEND OF PREMIUM AMERICAN WHISKIES DESIGNED TO DELIVER MAXIMUM COMPLEXITY

THE HISTORY OF J.H. CUTTER | In the mid- to late-1800s when A.P. Hotaling’s liquor warehouse was the talk of San Francisco, the most celebrated whiskey in his stock was known as J.H. Cutter, an American whiskey that commanded the premium price of the day. Today’s reincarnation of that original whiskey—J.H. Cutter Whisky (using the spirit’s spelling of the day), represents A.P. Hotaling’s tradition of blending and bottling the finest American Whiskies worthy of the Hotaling name. A.P. Hotaling & Co. was the largest liquor wholesaler on the West Coast in the late 1800s, and the Hotaling name became immortalized when his whiskey warehouse on Jackson Street famously survived the San Francisco earthquake and fires of 1906.

CLASS A BLENDS | The ‘Class A’ Blend term was used in the years after Prohibition. It came about due to when well-aged whisky stock was low (much it is like today) and many companies created ‘Class A’ blends that were 100% whiskey, but consisted of a blend of different ages and types of whiskies. To be a ‘Class A’ Blend no neutral spirits, colors or flavors can be included, making it a pure whiskey offering. J.H. Cutter is a perfect representation of a ‘Class A’ Blend and as such is a ‘Pure American Whiskey’.

J.H. CUTTER WHISKY | Today’s J.H. Cutter blend brings together three whiskies to achieve maximum complexity and includes 73% sourced bourbon from Bardstown, Kentucky, 17% Old Potrero 18th Century Style Rye Whiskey, and 10% Old Potrero Port Finish Rye Whiskey. Inspired by the original packaging, today’s bottle is amber with an A.P. Hotaling & Co. emboss, replica topper and an antique silver-colored capsule. 48% ABV

“IF, AS THEY SAY, GOD SPANKED THE TOWN FOR BEING OVER-FRISKY, WHY DID HE BURN HIS CHURCHES DOWN AND SPARE HOTALING’S WHISKEY?”

– Charles Field –
BarSol is leading the pisco renaissance into the modern age with the revitalization of the historic Bodega San Isidro in the Ica Valley region of Peru, which has long been recognized for its pisco production.

The historic Bodega San Isidro facility is located in the southern extremes of the Ica Valley pisco grape growing region, which is near the Tacaraca Huaca ruins dating back to the days of the Incas. The estate was founded in the 1800s; however, the oldest verifiable documents in the local town archives date back to 1919, when Bodega San Isidro and a series of plantations were all part of a single purchase/sale transaction.

Back in 1940, the bodega’s owner was a skilled master distiller named Doña Blanca Mendiola, whose family made renowned pisco for decades. Her only son, Don Alfredo Mendiola Martinez, took over from his mother in the 1960s, but sadly closed down the commercial operation in 1968 when the military government expropriated all their land.

In 2002, the Bodega San Isidro found new ownership under Carlos Ferrayros and Diego Loret de Mola with a vision to bring to every “bar” in the world the ultimate pisco produced under the “sol” (sun) of Ica, hence the brand “BarSol.”

The pride of the distillery is the century-old, original estate-owned copper pot stills that are used to make all of BarSol’s piscos under the guidance of master distiller Alfredo Mendiola Martinez. In addition, the structure of the distillery has been reconditioned in order to maintain the artisanal style of the 100-year-old distillery.

Pisco & San Francisco

Pisco was a veritable celebrity in San Francisco’s pre-Prohibition age. Thanks to the 1848 Gold Rush, the West Coast’s population ballooned and shipments from Peru increased dramatically, granting pisco a period of immense popularity.

The epicenter for consumption was a saloon called the Bank Exchange Saloon, standing where the Transamerica building is today. There, head bartender and owner Duncan Nicol is credited with inventing the legendary Pisco Punch. During the 1870s, the cocktail was by far the most popular drink in San Francisco, even though it sold for 25 cents a glass, a high price for those days. Seafaring fans dubbed Nicol “Pisco John,” and spread his fame across the seven seas.

Having never divulged his secret recipe to anyone else, the true formula for the punch’s preparation died with Nicol in 1926. Variations abounded after his death as bartenders strove to recreate the legendary cocktail, or its nearest approximation. Tragedy struck again with the onset of Prohibition, and it was only after Repeal in 1933 that the clamoring and thirsty crowds could resume their obsession. Many pisco-focused bars opened, including one named “House of Pisco,” and today you can find the Pisco Punch gracing drink menus throughout San Francisco.
**PERFECTO AMOR**

Perfecto Amor, or Perfect Love, is named after the perfect marriage of pisco and grape juice obtained shortly after the grape crush. Crafted in small batches, BarSol Perfecto Amor is a blend of fortified grape juice from the quebranta, Italia and torontel varietals. Each grape is pressed separately and fortified with pisco distilled from that same grape before the varietals are blended to become BarSol Perfecto Amor.

**17% ABV**

**CHAIRMAN’S TROPHY |** Ultimate Wine Challenge 2013

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**PRIMERO QUEBRANTA PISCO**

This pisco single varietal is produced from wine resulting from the fermentation of 100% quebranta grapes from the Ica Valley. 41.3% ABV

**DOUBLE GOLD MEDAL |** San Francisco World Spirits Competition 2017

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**SELECTO ITALIA PISCO**

Made from 100% Italia grapes, a close relative to the Muscat grape family, this is a favorite among piscos for its aromatic floral qualities and overall sweetness. 41.3% ABV

**GOLD MEDAL |** San Francisco World Spirits Competition 2017

**92 POINTS |** Ultimate Spirits Challenge 2013

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**SELECTO ACHOLADO PISCO**

This product is the result of a blend of piscos distilled from the best selection of three pisco grape varietals of the Ica region: quebranta, Italia and torontel. The breakdown is approximately 65-70% quebranta, 20% Italia and 10% torontel, though the master blender keeps the true proportions a secret. The process beautifully incorporates the best characteristics of all three piscos, creating a spirit greater than the sum of its parts. 41.3% ABV

**GOLD MEDAL |** San Francisco Spirits Competition 2007

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**SUPREMO MOSTO VERDE ITALIA PISCO**

Mosto Verde Italia is the magnum opus of artisanal pisco. This product differs from other BarSol expressions in that it undergoes a partial fermentation instead of a full fermentation. As a result, the wine that is distilled has an initial lower alcohol content of about 3 to 5%, with high residual sugars, aromas and flavors of the fresh Italia grapes. 41.8% ABV

**GOLD MEDAL |** San Francisco World Spirits Competition 2017

**CHAIRMAN’S TROPHY |** Ultimate Spirits Challenge 2013

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**SELECTO TORONTEL PISCO**

Made from 100% torontel grapes, which are very aromatic with notes of jasmine and magnolia. 41.3% ABV

**GOLD MEDAL |** New York International Spirits Competition 2017

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“[BARSOLO’S] DIEGO LORET DE MOLA IS PISCO’S PRINCE AND HEIR APPARENT... BARSOLO’S QUEBRANTA MOSTO VERDE IS PERHAPS THE FINEST EXPRESSION OF THE QUEBRANTA GRAPE TO EVER BE BOTTLED... DIEGO’S LOVE FOR WHAT EACH INDIVIDUAL GRAPE HAS TO OFFER CAN BE SEEN IN BARSOLO’S ITALIA AND TORONTEL OFFERINGS, WHICH ARE NOTHING SHORT OF MAGICAL.”

- Geoff Kleinman, DrinkSpirits.com -
THE CHINACO WARRIOR SPIRIT

Chinacos were wealthy landowners during the 18th and 19th centuries who, out of necessity, became legendary fighters. The Chinaco warriors tirelessly defended Mexico during both the War of Reform and the French Intervention in the mid-1800s. Their leader was General Manuel González, and the history of Tequilera La Gonzaleña, producer of Chinaco Tequila, begins in 1856 when General González acquired land in the Mexican state of Tamaulipas.

Almost a century later, in 1966, a hurricane devastated the plantations of Tamaulipas, leading residents to plant alternative and more lucrative crops. Blue agave was an ideal option, as it was in growing demand and well-suited to the climate and soil conditions of the region. Guillermo González, the great-grandson of General Manuel González, was Mexico’s Secretary of Agriculture at the time. He agreed to sell the region’s blue agave plants to a major tequila producer in Jalisco, the only Mexican state that could legally produce tequila at the time.

When the agave plants matured eight years later, the tequila producer refused to pay Guillermo González the agreed-upon price. Left with no buyers for the agave, and refusing to sell them for less than promised, González became a warrior in his own right. He battled against the larger distillers and successfully lobbied the Mexican government for an amendment that would allow for tequila production outside of Jalisco.

After four years of petitioning, Tamaulipas received Denomination of Origin status and this gave rise to Tequilera La Gonzaleña in 1977, the first tequila distillery in Tamaulipas and home of Chinaco Tequila.

A TAMALIPAS EXPRESSION OF TEQUILA

Chinaco uses agave farmed in Tamaulipas as much as possible, as the distillery finds it is richer in flavor and intensity. This is due to the soil, which is close to the ocean and high in mineral concentration. High elevation farming also contributes to the complexity. Farming at elevations reaching 5,000 feet allows for greater phenolic ripeness, imparting a spiciness and herbal quality while maintaining acidity. Chinaco farms some of its own agave, but primarily sources it from local farmers with whom the distillery has longstanding relationships.

Sourcing agave from Tamaulipas is not without its challenges. Weather, particularly hurricanes, can significantly hurt local agave production, and political instability in the region adds further complications. The past 10 years have been particularly challenging for the region, and approximately 10% of the agave used in production was sourced from Jalisco to bridge the gap.

THE FIRST PREMIUM TEQUILA IN THE US

In 1983, Chinaco made another pioneering effort when it became the first premium tequila in the United States. The status quo for tequila at the time was to use less agave and add sugar, and the emergence of Chinaco paved the way for the modern premium tequila revolution to take place, with David Wondrich naming it the “#1 Most Influential Spirits Brand of the Last 25 Years” in Wine & Spirits Magazine.
CHINACO TEQUILA

The hearts of ripe agave are harvested, quartered and roasted in autoclave at low temperatures for approximately 12 hours, which is how it’s been done at Chinaco since the beginning. The hearts are then pressed and shredded in an old molino (sugarcane press). Fermentation occurs in stainless steel vessels, using the same proprietary ambient yeasts since Chinaco’s inception in 1973. The aguamiel is inoculated, fermenting at ambient temperatures for about 72 hours. This long, slow fermentation process with the proprietary yeast contributes to the fruitiness and floral aromatics inherent to Chinaco Tequila.

Distillation is overseen by Master Distiller Esther Hernandez, who has been at the distillery for 40 years. Distillation takes place in two copper-lined alembic stills, both purchased in the 1970’s and still in operation. Chinaco does not add caramel coloring, oak extract, glycerin or sugar to manipulate its tequila.

#1 MOST INFLUENTIAL SPIRIT OF THE LAST 25 YEARS

- David Wondrich on Chinaco Añejo -

CHINACO TEQUILA BLANCO
Chinaco Blanco is bottled within 30 days after distillation and delivers a remarkably fresh, clean taste. This 100% agave tequila has a full, mellow character. The briny minerality and botanical florality make Blanco an outstanding ingredient for cocktails, particularly the Paloma.

40% ABV

Our top-rated tequila, the Chinaco Blanco...was, simply, a benchmark tequila.” - The New York Times

HIGHERY RECOMMENDED | F. Paul Pacult, The Spirit Journal
BEST BLANCO TEQUILA & DOUBLE GOLD | Wine & Spirits Wholesalers of America 2017

CHINACO TEQUILA REPOSADO
Chinaco Reposado is unique in that it is barrel-aged eight to 11 months, unlike the many reposados aged in large vats for less time.

40% ABV

93 POINTS | Ultimate Spirits Challenge 2016

CHINACO TEQUILA AÑEJO
Chinaco Añejo is meticulously aged two and a half to three years in oak barrels to achieve its remarkably smooth and complex character, and should be sipped on its own.

40% ABV

94 POINTS | Ultimate Spirits Challenge 2016

CHINACO CRISTALINO
Chinaco Añejo Cristalino embodies the rich, complex flavor of the Añejo in a liquid that is double filtered to become a clear crystal spirit. Aged two years in European oak barrels to achieve its complex character.

40% ABV

SILVER MEDAL | New York World Wine & Spirits Competition 2018

LEFT
An agave plant in Tamaulipas, with the local terroir producing different characteristics than in agave grown in Jalisco

RIGHT
The two copper-lined alembic stills used to make Chinaco
EARLY RUM PRODUCTION IN ANTIGUA

Antiguan rum dates back to the early 1700s, with records showing sales to the United States, or what would become the United States, in the 1720s. English colonists settled Antigua in 1632, laying the foundations for slavery and an economy based on sugar production. Native Indians were too susceptible to European diseases and the ills of the rigorous work, so African slaves were brought in to work the sugar plantations, eventually outnumbering white residents nearly ten to one.

In 1807, Britain abolished slavery, and all Antiguan slaves were emancipated by the early 1830s. Portuguese workers were brought in to replace the freed slaves, but these workers soon left to work in other capacities, such as trading and cotton production. No stable sugar workforce existed, causing the sugar industry to disappear from Antigua, and rum production disappeared with it.

ENGLISH HARBOUR

In 1932, a group of Portuguese rum shop owners joined together to create Antigua Distillery Ltd., initially producing rum under the Cavalier label. A five-column continuous still is used for distillation, notable in that it is made from copper, one of only two copper continuous stills in the Caribbean. The column stills produce a lighter style of spirit that is full of character and intense in flavor. Maturation takes place in warehouses without temperature control using ex-bourbon and Tennessee whiskey barrels.

A NEW CHAPTER FOR ANTIGUAN RUM

Although rum production had ceased on Antigua, the locals still had a taste for it, leading to the establishment of "rum shops." Rum shops would import rums from Barbados and concoct their own blends using different rums and spices. The blends would carry colorful brand names, such as Red Cock and Silver Leaf, and customers would bring in their own bottles to be filled. Rum shops still exist today, but are extremely rare as they became associated with drunkenness over the years and traditional bars became more popular.

In 1993, the English Harbour brand was created, and with the launch of the five year old in 2001, aged rums became their focus. English Harbour rum production remains absent on Antigua to this day, and English Harbour sources its molasses from the Dominican Republic and Guyana. The molasses is fermented for 24 to 36 hours in open-top fermenters using a mix of commercial and wild yeast. The wild yeast is an important part of the production process, bringing a light briny note to the rum influenced by the seaside location of the distillery.

Maturation is at the core of the English Harbour vision. There is no temperature control in the maturation warehouses, which encourages faster aging at the expense of losing significantly more rum to evaporation. This is compounded by Antigua’s climate, which is much more arid than other Caribbean islands.
ENGLISH HARBOUR 5 YEAR OLD & 10 YEAR OLD

Molasses is fermented for 24 to 36 hours in open-top fermenters using a mix of commercial and wild yeast. A five-column continuous still is used for distillation, one of only two copper continuous stills in the Caribbean. The column stills produce a lighter style of spirit that is full of character and intense in flavor. Maturation takes place in warehouses without temperature control using ex-bourbon and Tennessee whiskey barrels. Comparing the flavors of the English Harbour five year old to the 10 year old, the five year old is rounder with stronger fruit characteristics, and while it is a dry spirit, it has the sweet aromas of molasses complemented by orange rind and coconut. The 10 year old has more structure, with spices and balanced wood notes providing additional layers to the foundation established by the five year old. 40% ABV

HIGHEST RECOMMENDATION | F. Paul Pacult, The Spirit Journal on English Harbour 10 Year Old

ENGLISH HARBOUR SHERRY CASK FINISH

The cask finish range is a limited edition, small batch process. Each bottle and batch is numbered. English Harbour 5 Year Old rum is aged for 3–6 months in Oloroso Sherry Cask. Each batch and blend may show different characteristics based on the careful cask selection of our master blender. Non-chill filtered, no coloring or flavoring. 40% ABV

ENGLISH HARBOUR PORT CASK FINISH

English Harbour 5 Year Old rum is aged for 3–6 months in 100 year old Port Casks. It is a small batch process, each bottle and batch is numbered. The batch and blend may show different characteristics based on the careful cask selection of our master blender. Non-chill filtered, no coloring or flavoring. 40% ABV

“ENGLISH HARBOUR RUMS ARE SOME OF THE MOST UNDERRATED ON THE MARKET. IF YOU ARE LOOKING FOR AN AUTHENTIC CARIBBEAN RUM THAT IS VALUE FOR MONEY THEN THIS IS THE RUM.”

– Ian Burrell, Rum Expert –
BERRY BROS. & RUDD | Berry Bros. & Rudd was established in 1698 at No. 3 St. James’s Street in London, just up the street from St. James’s Palace, where the future King Edward VII was born in 1841.

In 1760, Berry Bros. began supplying wine and spirits to the British Royal Family, and they continue to do so to this day.

KING EDWARD VII | In 1901, King Edward VII succeeded Queen Victoria as King of England and Emperor of India, though he had a reputation for being more a socialite than a statesman.

Prior to becoming King, Edward was a leader of London society and the fashionable elite, spending his time drinking, gambling, fencing, sailing and eating.

Although the Palace decided Edward needed a wife to settle down with, he enthusiastically pursued the life of a ‘bon vivant’, and continued to have many lady friends throughout his life.

These included Lady Randolph Churchill (mother of Winston Churchill), renowned actresses and beauty Lillie Langtry, actress Sarah Bernhardt, and Alice Keppel—the great-grandmother of Camilla Parker Bowles.

A LIQUEUR FIT FOR A KING | In 1900, Edward bought a Daimler car, and thus became the first member of the Royal family to own an automobile. In 1905, he purchased seven more Daimlers in a single year. The Royal Physician became concerned about the monarch’s health, exposed as he was to the elements by his passion for riding these horseless carriages.

In 1903, Berry Bros. was granted a Royal Warrant and commissioned to formulate a liqueur which would warm and revivify His Majesty during his morning rides: The King’s Ginger was born.

In addition to serving as a tonic after a session of driving, The King’s Ginger also became a tradition at the King’s hunts. It is no coincidence, perhaps, that in the first season after the creation of the ginger liqueur, a record 1,300 partridge were shot in one day at Sandringham.

In 2009, more than a century later, Berry Bros. & Rudd resumed production of The King’s Ginger for a new generation to enjoy.
THE KING’S GINGER LIQUEUR

The King’s Ginger is a high-strength liqueur created from the careful maceration of ginger root and the judicious addition of citrus in the form of lemon oil. This rich golden liqueur has a pronounced spicy ginger emphasis and a delightfully crisp flavor, and has been appreciated by bon vivants, sporting gentlemen and high-spirited ladies since its royal inception.

The King’s Ginger was specifically formulated by Berry Bros. & Rudd in 1903 for King Edward VII. Rich and zesty, the liqueur was created by the royal physician to stimulate and revive the King when he was exposed to the elements in his new horseless carriage, the Daimler. 41% ABV

GOLD MEDAL | Wine & Spirits Wholesalers of America 2017

“In my opinion, the best ginger liqueur is the deliciously spicy and tingling King’s Ginger, which also has the rich back story of having been created by London’s Berry Bros. & Rudd in the early 20th century for King Edward VII. The King’s Ginger launched in the U.S. in 2012. What sets it apart is its higher proof (82), which brings bigger flavor to cocktails.”  - Jason Wilson, The Washington Post

“The legendary British merchant [Berry Bros. & Rudd] was all over the place this year, bringing us this fantastic ginger liqueur made from Glenrothes single malt whisky, macerated ginger, lemon peel, and a bit of cane sugar. You can drink it alone, with ginger beer for an extra kick, or in numerous cocktails.” - David Driscoll, K&L Wine Merchants

“IN MY OPINION, THE BEST GINGER LIQUEUR IS THE DELICIOUSLY SPICY AND TINGLING KING’S GINGER…. WHAT SETS IT APART IS ITS HIGHER PROOF (82), WHICH BRINGS BIGGER FLAVOR TO COCKTAILS.”

- Jason Wilson, The Washington Post -
Daftmill Distillery is situated near Cupar in Fife, making it one of nine active Lowland distilleries. The distillery was commissioned in 2005, though only began production in earnest in 2006. The business is owned by Francis and Ian Cuthbert whose family has farmed the land since the 1980s. Despite having a full stock portfolio the business only began releasing their whisky at 12 years old in 2018.

Daftmill is a true farm distillery with a unique production schedule. All the barley used for production is farmed by Francis Cuthbert on the estate. The whisky is all distilled by Francis in the farm off-season; two months in summer and two month in winter – this is a very traditional way of running a distillery that hasn’t been seen in Scotland since the 1800s. Daftmill is also one of Scotland’s smallest distilleries by output, distilling only 20,000 LPA or about 100 casks per year.

**DAFTMILL 2006 SUMMER BATCH RELEASE**


**TASTING NOTES**

**Nose:** Freshly baked cake, curry leaves and cinder toffee, with hints of tinned peaches and toasted coconut

**Palate:** Lemon zest, molten honey on toast, marmalade and vanilla pods, with wood polish and marzipan

**Finish:** Waves of honey and spicy oak linger, with fruit-salad chews appearing after a minute or so

Daftmill 2008 winter batch release, coming in 2020
THE HISTORY OF THE SENIOR FAMILY
The Senior family’s history can be traced back to 15th-century Spain, where several family members were prominent advisors to the royal family. Many were “marranos,” Jews who converted to Christianity to escape persecution during the Spanish Inquisition, but secretly continued to practice Judaism. Some fled to other parts of Europe, while others fled to South America. Several sons of Mordechai Senior, who was born in Amsterdam in 1620, emigrated to Curaçao. Curaçao is located in the southern part of the Caribbean just off the coast of Venezuela, and is a constituent country of the Kingdom of the Netherlands.

THE EMERGENCE OF LARAHAA ORANGES
Laraha oranges are unique to Curaçao, sharing a long history with the island. Spanish explorer Alonso de Ojeda, former lieutenant of Christopher Columbus, discovered the island in 1499. Twelve years later, Valencia oranges were brought from Spain and planted on Curaçao. The hot climate was unsuitable for the oranges, and the trees were abandoned and forgotten, though over time they evolved and adapted, becoming bitter and extremely rough and bumpy.

Today, Senior & Co. sources its laraha oranges from a single plantation on the eastern side of the island. There are only approximately 45 laraha orange trees on the plantation, and they are harvested twice a year. Each tree produces 150 to 200 fruits, which result in 25 to 35 kilograms of dried peels.

The oranges are harvested early while still green, because if they get too ripe the peels become thin and unusable for liqueur production. The trees are around 10 feet tall, requiring ladders when workers harvest the fruit by hand. Oranges are picked by removing both the orange and the sprig it is attached to, because if only the fruit is removed, that part of the tree will not produce any more fruit.

THE CREATION OF AUTHENTIC CURAÇAO
Centuries after the Senior family first emigrated to Curaçao, descendant Edgar Senior found a use for laraha oranges in the early 1890s as the key ingredient in authentic curaçao. Senior found his inspiration to work with the fruit after stepping on a laraha orange and smelling the fragrant aromas released.

Senior decided a liqueur would be the best way to capture the aromas of the laraha orange, and he founded Senior & Co. in 1896, ordering a copper pot still from Liberty Coppersmithing in Philadelphia to begin commercial operations. That original still continues to be exclusively used today.

LEFT | The copper still at Senior & Co. excels at both the cooking stage of the production process and the distillation itself. It is the original still from when Senior & Co. was launched, and has been used for all production of the Genuine Curaçao Liqueur since 1896. It was manufactured by the Liberty Coppersmithing Company in Philadelphia.
TOP | Curaçao architecture blends Dutch and Spanish styles. The capital of Willemstad boasts an iconic shoreline of Dutch-inspired buildings that have led to it being established as a UNESCO World Heritage Site.

BOTTOM LEFT | In 1634, after losing St. Maarten to the Spanish, the Dutch exacted revenge by capturing Aruba, Bonaire and Curaçao for the Dutch West India Co., and the island was soon dotted with sugar cane plantations. At the center of each plantation was “landhuis,” the master’s country house, built on a hill to be able to signal other landhuises in case of a slave revolt. About 55 of the 100 landhuises built from the mid 1600s to the mid 1800s are still standing, including the landhuis at the Senior & Co. distillery. Landhuis Chobolob was built in the late 1700s, and it was purchased by Senior & Co. in 1946.

BOTTOM RIGHT | While curaçao has become a widely used term for blue citrus-based liqueurs, Senior & Co. is the only truly authentic curaçao made on the island of Curaçao using lahara oranges. Given the quality and provenance of Senior & Co. Curaçao, the distillery goes to great efforts to educate the public on the authenticity of its product.

THE GENUINE CURAÇAO LIQUEUR

Senior & Co. Genuine Curaçao Liqueur is the only truly authentic curaçao in the world, sourcing its lahara oranges from a single plantation on Curaçao. The oranges are harvested by hand while slightly underripe when the peel is most suitable for liqueur production. Each peel is cut into four pieces using a wooden knife, because a metal knife will stain the peels. The pieces of peel are dried on a metal plate in sunlight for approximately five days. Under no circumstances can the peels get wet, so great care is taken to cover the peels at night. The dried peels are put into cloth “jute bags” with secret spices and herbs, and the jute bags are hung inside the still, which is filled with alcohol derived from natural cane sugar, and cooked for three days. The kettle is then cooled down and the bags are removed. Water is added, and distillation takes place over three days, resulting in a small batch of 65 gallons, which is the base spirit for the liqueur. The distillate is moved to a blending tank, and water is added in addition to approximately 400 kilograms of sugar per batch. The Genuine Curaçao Liqueur is bottled on-site and available in three traditional colors: blue, orange and clear, and is Kosher certified. 31% ABV.

92 POINTS “The original Curaçao; deep orange amber color, sweet, rich and complex with candied oranges and bitter orange peel.” - Anthony Dias Blue, The Tasting Panel Magazine

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The story of Ypióca began in 1843, when Dario Telles de Menezes, who would go on to found the Ypióca Group, landed in Fortaleza, Brazil. He had traveled from Portugal, and ended up settling in Maranguape, near Fortaleza.

His original intention was to farm sugar-cane, but the farming business proved challenging and Menezes turned his focus to distillation. Three years later, the first Ypióca Cachaça was distilled and Ypióca was founded, making it the oldest Brazilian brand still in operation.

The name Ypióca comes from the indigenous Tupi-Guarani language, and translates to “red earth,” alluding to the fertile soil conducive to farming cane sugar.

Menezes ran the company until 1895, when his son Dario Borges Telles took control. Telles passed away at a relatively young age, and his widow, Eugenia Menescal Campos, took control of the estate. Campos would famously create the Ypióca logo, which she drew by hand.

Campos ran the company until 1924, when her son Paulo Campos Telles assumed control, and barrel maturation using local balsam wood barrels was incorporated into the production process. Another big innovation Telles introduced at Ypióca was offering the cachaça in one liter glass bottles, which were hand-covered in carnauba straw, a practice that continues to this day.

Paulo Campos Telles ran the company until 1970, when his son Everardo Telles took over. Acknowledging Ypióca’s contribution to the cachaça industry and Brazil, Everardo Telles opened the Cachaça Museum in 2000 at the first Ypióca headquarters in Maranguape.

The Ypióca story continues to evolve and advance. In looking to the future, Ypióca maintains a strong focus on environmental sustainability. Ypióca owns and manages its own sugar plantations, allowing the company to choose varieties of sugarcane to complement various types of soil, and till the land with an eye toward soil preservation rather than maximum yield. Not letting any part of the process go to waste, Ypióca’s spent sugarcane becomes recycled cardboard boxes in which the product is shipped.
YPIÓCA BRASILIZAR CACHAÇA
PRATA CLASSICA
Crystal is distilled in a column still from fresh pressed sugarcane juice. The sugarcane comes from Ypióca-owned sugar fields and is aged for one year in Brazilian freijó wood vats. 40% ABV
GREAT VALUE | Ultimate Spirits Challenge 2014

YPIÓCA BRASILIZAR CACHAÇA
PRATA RESERVA ESPECIAL
Cachaca distilled from fresh pressed sugar cane and aged for two years in Brazilian freijó wood vats. Each bottle is hand-woven in carnauba palm, a tree indigenous to northeastern Brazil. 40% ABV
90 POINTS | Ultimate Spirits Challenge 2014
92 POINTS | Wine Enthusiast

YPIÓCA BRASILIZAR CACHAÇA
OURO RESERVA ESPECIAL
Cachaca distilled from fresh pressed sugar cane and aged for two years in balsam wood vats. Each bottle is hand-woven in carnauba palm, a tree indigenous to northeastern Brazil. 40% ABV
GOLD MEDAL | New York World Wine & Spirits Competition 2017
90 TO 95 POINTS | Wine Enthusiast

I SUGGEST USING, IF YOU CAN FIND IT, AN OLD-WORLD ARTISANAL-STYLE CACHAÇA SUCH AS YPIÓCA

— Dale DeGroff from The Essential Cocktail: The Art of Mixing Perfect Drinks —
Caorunn Gin is expertly handcrafted in small batches of 1,000 litres at a time by our Gin Master, Simon Buley at Balmenach Distillery, a working malt whisky distillery in the Speyside region of the Scottish Highlands. Harnessing Scotland’s unique natural resources, Caorunn is made of the highest quality pure grain spirit, crystal clear Scottish water, 6 traditional and 5 Celtic botanicals (Rowan Berries, Heather, Coul Blush Apples, Dandelion and Bog Myrtle). Gin Master, Simon handpicks the Celtic botanicals from the hills surrounding the breath-taking setting of Balmenach Distillery in the Cairngorms National Park, when they are in season.

‘KA-ROON’ | Caorunn—pronounced ‘ka-roon’ from the Gaelic for Rowan Berry—is a distilled modern London Dry Gin. The botanicals are infused to perfection in the world’s only working Copper Berry Chamber. Built in the 1920s, it was originally designed to extract essential oils to use as a base for perfumes. The spirit vapors pass through the four botanical trays at a very slow rate—12 liters per minute—to ensure maximum uptake of the flavors and aromas of the botanicals. The result is a dry and crisp, aromatic taste adventure, with floral, fruity notes. The taste is clean, sweet and full-bodied, with a fresh and long-lasting finish.

Apple is core to Caorunn; both as a main infusion botanical and a compliment within our perfect serve; Caorunn is best enjoyed with fizzing premium Indian tonic water and garnished with freshly cut red apple to enhance its invigorating, dry and crisp taste.
“EVERY EFFORT HAS GONE INTO MAKING CAORUNN A VERSATILE AND UPLIFTING EXPERIENCE; A TASTE ADVENTURE THAT EMBODIES CONTEMPORARY, WILD AND SOPHISTICATED SCOTLAND.”

- Simon Buley, Gin Master -

CAORUNN GIN
Carefully handcrafted in the Scottish Highlands, Caorunn expertly infuses five locally foraged gin botanicals. Artisanal and small batch, beautifully mixing the rugged charm of Speyside with the urban sophistication of modern Scotland. 41.8% ABV

GOLD TASTE MEDAL | Bartenders’ Brand Awards 2020
GOLD VALUE MEDAL | Bartenders’ Brand Awards 2020
DOUBLE GOLD MEDAL | San Francisco World Spirits Competition 2018

HIGHLAND STRENGTH
Highland Strength is a bolder Caorunn, inspired by Scotland’s wild mountain landscapes. Bottled at a powerful 54% ABV to highlight the traditional Scottish botanicals infused in our unique Copper Berry Chamber, for a flavor that deserves to be savored. 54% ABV

DOUBLE GOLD | International Spirits Challenge 2019

TOP | Gin Master Simon Buley foraging the Scottish Highlands for the Rowan berries
BOTTOM LEFT | Gin Master Simon Buley during a distillation of Caorunn Gin
BOTTOM RIGHT | The unique copper berry chamber made in the 1800s to extract essential oils now houses botanicals to ensure the maximum uptake of flavor and aroma
Mekhong, The Spirit of Thailand, has distinct and alluring identity deeply rooted in the heritage of its home country. The spirit is created through a secret production process that has been passed down from generation to generation, utilizing raw ingredients that exude a true Thai essence.

Mekhong is the first and the most celebrated Thai spirit, a classic taste of Asia traditionally distilled from molasses and glutinous rice, then artfully blended with a secret recipe of natural Thai herbs and spices.

With its complex, yet smooth aroma and inviting taste, it can be enjoyed straight, with a mixer or in cocktails, and perfectly complements spicy food. Mekhong has an alcohol content of 35% by volume. 35% ABV

GOLD MEDAL | American Masters of Taste Awards 2009
Phraya Rum is proudly handcrafted in the Kingdom of Thailand. At the heart of our rum is pure water from the Ta Chin River and the high-quality molasses from sugarcane grown in Central Thailand, a region of unspoiled natural beauty.

Phraya is allowed to mellow and breathe quietly by sleepy lagoons in fine charred American oak barrels. When aged perfectly, our Master Blender selects and expertly blends individual barrels for perfect balance.

**PHRAYA DEEP MATURERD GOLD RUM**

The only luxury aged rum from Asia, Phraya Deep Matured Gold Rum sits among the finest rum in the world by using only carefully selected top-quality rums aged for 7 to 12 years, resulting in golden amber with a slight copper tint rum. It is smooth, rich in flavor and perfectly balanced. Overflowing with aromas of rich vanilla, honey and coconut, layered with gentle spiciness of cloves and raisins. Such that the style of this rum is as rich as the history and culture of its country of origin. **40% ABV**

CATEGORY WINNER | World Rum Awards 2017

LEFT | Deeply matured in oak casks for a minimum of seven years with no added sugar or flavor
HISTORY OF CRÈME DE CASSIS DE DIJON  |  Crème de cassis, a liqueur made with black currants, is believed to have been invented in 1841 in the French town of Dijon. It would ultimately replace Ratafia de Cassis as the preferred cassis drink, which was made using wine and eau-de-vie rather than the neutral alcohol used today.

In the 1920s, Dijon courts determined that Crème de Cassis de Dijon could only be produced in Dijon, though official French appellation d’origine contrôlée status has yet to be established. Protection for true Crème de Cassis de Dijon took a big step forward in 2012, when it received Protected Geographical Indication status from the National Institute for Origin & Quality, which is part of the French Ministry of Agriculture.

The Kir, a popular classic cocktail, also has its roots in Dijon. In 1945, Canon Félix Kir was elected mayor of Dijon, a position he would hold until his death in 1968. He was a strong advocate for Crème de Cassis de Dijon, and would serve a cocktail made with the crème and a local wine, typically aligoté, to his guests, and the cocktail would eventually bear his name.

SIX GENERATIONS OF MAISON BRIOTTET  |  The Maison Briottet story begins in 1836 when the firm was founded by vineyard owner James Demontry, though at the time the business just traded wine. Edmond Briottet eventually took over running the firm, and soon thereafter acquired his father-in-law’s wine trading company along with the facility at 12 Rue Berlier in the historic center of Dijon, where the company operates today.

The location of the production facility is an important part of the Briottet vision, though it presents significant logistical challenges for production. Access for trucks on the small one-way street is difficult, and space is extremely limited, creating a limit on how much can be produced. Everything is made in small batches and only a tiny amount of stock is kept on hand.

As Crème de Cassis de Dijon became more popular over time, Edmond transitioned his company away from trading wine and towards the production of the crème. By 1949, Edmond’s son André produced Crème de Cassis de Dijon exclusively, and the company was making a name for itself in the local industry through active involvement in organizations furthering the development of Crème de Cassis de Dijon.

Fifth generation Gérard Briottet joined the company in 1977, and recently retired in 2014. He passed operation of the company on to his children, Vincent and Claire Briottet, who joined the company in 2010 and look to take the Briottet legacy into the future.
**BRIOTTET CRÈME PRODUCTION** | All Briottet crèmes follow a similar production process, with the variance between expressions coming from the fruit used. To make a crème, the fruit is macerated in a neutral spirit for a minimum of two months. The infusion is removed and the fruit is pressed to extract all the flavor. Sugar and water are added over a period of six hours while being mixed, and after resting for a short period of time, the crème is finished.

**BRIOTTET CRÈME DE CASSIS DE DIJON**
Crème de Cassis de Dijon is Briottet’s flagship product, and represents over 50% of its production. Noir de Bourgogne black currant fruit is sourced from four local fields with harvest typically taking place in July. Available in 750ml & 375ml. 20% ABV
★★★★★ HIGHEST RECOMMENDATION “Crème de Cassis doesn’t come any better than this; a masterpiece.” - F. Paul Pacult, The Spirit Journal
96 - 100 POINTS & CLASSIC | Wine Enthusiast

**BRIOTTET CRÈME DE FRAMBOISE**
Briottet Crème de Framboise is made using raspberries from Chile, specifically the Heritage variety, which was chosen for its strong, bright flavor. 18% ABV
★★★★★ HIGHEST RECOMMENDATION | F. Paul Pacult, The Spirit Journal

**BRIOTTET CRÈME DE MÛRE**
Blackberry crème. 18% ABV
96 POINTS & SUPERB | Wine Enthusiast

**BRIOTTET CRÈME DE PÊCHE DE VIGNE**
Briottet Crème de Pêche de Vigne is made using small, wild peaches grown near Beaune in the southern part of Burgundy. The peaches used are more acidic than regular table peaches, and are macerated whole. 18% ABV
RECOMMENDED | Beverage News

**BRIOTTET CRÈME DE NOISETTE**
Hazelnut crème. 25% ABV
HIGHLY RECOMMENDED | The Whisky Exchange

**BRIOTTET CRÈME DE BANANE**
Briottet Crème de Banane is made using the natural flavors of bananas sourced from Costa Rica. 25% ABV
*“It has a stunningly fresh, authentic banana flavor”* - Master of Malt

**CRÈME DE CASSIS DOESN’T COME ANY BETTER THAN THIS. A MASTERPIECE.**
- F. Paul Pacult, The Spirit Journal -

**TOP |** Fifth generation Gérard Briottet explains the farming practices at one of the blackcurrant fields in the Côte d’Or area of Burgundy. Briottet only works with four growers, with whom they have established close relationships over many years. Gérard retired in 2014 and turned the business over to his children, Vincent and Claire.

**BOTTOM LEFT |** Glass demijohns of the many crèmes and liqueurs Briottet produces for sampling at its facility in the historic center of Dijon.

**BOTTOM RIGHT |** A batch of cassis is macerating in a stainless steel tank. Briottet cassis follows a simple recipe of noir de bourgogne black currant, neutral alcohol, water and sugar. The color is 100% natural and derived from the color of the black currant.
A COUNTRY HOUSE IN NORMANDY | Calvados has been in production for more than 400 years, but C. Drouin Calvados began rather unintentionally around 1960. Christian Drouin Sr., grandfather to the current head of the company Guillaume Drouin, purchased a country house in the Pays d’Auge area of Normandy in 1960. The house sat on a farm with an apple orchard, and Drouin Sr. harvested the apples on his estate in hopes of seeing a return. He was disappointed to find that the price for apples was so low that he wouldn’t even recoup his harvesting expenses, so he held onto his fruit and sought an alternative solution.

Drouin Sr.’s friend, Pierre Pivet, had a mobile still and would travel to various farms to distill cider into calvados. This friend agreed to advise Drouin Sr. on pressing his apples into cider and distilling the cider into calvados, teaching him the art of making calvados from start to finish. Thanks to Pivet, even the earliest vintages of calvados produced were of a consistent and high quality.

THE NEXT GENERATION TAKES DROUIN CALVADOS TO MARKET | Drouin Sr. made calvados year after year, but was too busy to establish the sales and distribution network to get it out into the market, so his stocks continued to mature in the cellars. After twenty years of this, his son, Christian Drouin, set out to bring the company to life with sales and distribution. The calvados stocks in the cellars had never been blended together, so individual vintages remained in separate casks and were available to use for blending and single vintage bottling.

At the time, calvados was not viewed as a high-end spirit on par with cognac, and it was largely consumed in France and neighboring countries. Drouin wanted to change that, and worked to get his calvados into Michelin-starred restaurants and the best bars to help elevate the category.

THE C. DROUIN ESTATES | The original farm was used exclusively for production until 1990, when a second estate was purchased nearby. Today, about half the apples used for C. Drouin calvados come from the 20 hectare orchard at the original farm, and the other half are sourced from five nearby growers that have a long relationship with the Drouin family. Thirty different varieties of apples are used, falling into four categories: sweet, bittersweet, bitter and acidic. Different varieties ripen at different times between late summer and early winter, so apples are stored until the proper mix has been achieved. Then the various varieties from each of the categories are blended together and pressed into cider simultaneously.

The cider is all pressed at the original farm, with wild yeast fermentation taking place at both properties in a combination of 100+ year-old wooden vats, stainless steel tanks and concrete tanks. All distillation takes place at the new estate. There is a total of three stills. The original mobile pot still from 1946, which was designed and operated by Pierre Pivet, continues to be used. There are two stills on the mobile platform, heated by direct fire, and a third, charentes-style still has also added to expand production.

Maturation in a diverse range of previously used barrels takes place on both properties, though reconditioned ex-Bordeaux barrels from top chateaux are used the most.
“AMONG THE LARGE HOUSES ARE MORE FOCUSED PRODUCERS LIKE C. DROUIN...KIND OF BILLECART-SALMON TO BOULARD’S VEUVE CLICQUOT, TO PUT IT IN CHAMPAGNE TERMS.”
- Eric Asimov, New York Times -

C. DROUIN SÉLECTION CALVADOS
Unlike the rest of the C. Drouin Calvados, which are Calvados Pays d’Auge AOC, Sélection is bottled under Calvados AOC and uses both apples and pears from the Domfront region. It is distilled using a column still and emphasizes fresh fruit notes and a lighter style that is exceptional for use in cocktails. 42% ABV
93 POINTS | Ultimate Spirits Challenge 2016

PAYS D’AUGE CALVADOS
The core of C. Drouin Calvados is of the Pays d’Auge AOC. Pays d’Auge is the oldest AOC for calvados, and was established in 1942. By law, calvados from this appellation must be double distilled using a pot still and aged a minimum of two years. A small percentage of pears can be used, but C. Drouin does not use pears in its Pays d’Auge bottlings. 40% ABV

C. DROUIN FINE PAYS D’AUGE CALVADOS
Aged for at least three years and the youngest expression of Pays d’Auge AOC; it shows much more body and depth than the Sélection. 40% ABV

C. DROUIN RÉSERVE DES FIEFS PAYS D’AUGE CALVADOS
C. Drouin’s Réserve de Fiefs is a blended Calvados of different distilled ciders aged for more than 4 years. Golden yellow, fruit and flower aromas, delicately oaked. 40% ABV

C. DROUIN VSOP PAYS D’AUGE CALVADOS
Aged five to twelve years. Ninety percent of maturation takes place in ex-Bordeaux, and the remaining 10% happens in ex-sherry and ex-banyuls casks. This expression starts moving away from the fresher fruit flavors towards baked apple and spiciness. 40% ABV

C. DROUIN XO PAYS D’AUGE CALVADOS
Aging is similar to the VSOP, though maturation includes former cognac casks, bringing more spice and complexity with notes of almond and flowers. 40% ABV

C. DROUIN HORS D’ÂGE PAYS D’ÂGE CALVADOS
Aged 15+ years and one of the signatures of C. Drouin. Significant usage of ex-cognac casks emphasizes deep, rich notes of orange peel, baking spices and apple pie. 42% ABV
“A thrilling, top-drawer Pays d’Auge Calvados that smells and tastes of baked apple strudel and baked pear...hard to find anymore but worth the search.” — F. Paul Pacult, The Spirit Journal

C. DROUIN 25 YEAR OLD PAYS D’AUGE CALVADOS
42% ABV
96 POINTS | Ultimate Spirits Challenge 2016

C. DROUIN ‘POMME PRISONNIÈRE’ PAYS D’ÂGE CALVADOS
C. Drouin has given a traditional favorite new life by substituting a boskoop apple instead of a pear inside the bottle with Pays d’Auge Calvados. Boskoops preserve better in calvados than any other type. It is harder to grow an apple in a bottle than it is a pear, because apple trees drop much of their crop as the fruit develops. Less than half of the bottles end up with an apple inside, thus making Pomme Prisonnière extremely limited. 40% ABV

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CHAIRMAN’S TROPHY & 98 POINTS | Ultimate Spirits Challenge 2016
GOLD MEDAL | Vimoutiers 2012

TOP | Large wooden vats used for blending at the C. Drouin distillery
BOTTOM | Third generation Guillaume Drouin now oversees operations at C. Drouin
C. DROUIN POMMEAU DE NORMANDIE

Pommeau de Normandie is the harmonious combination of apple juice and calvados, in which the apple juice is mixed before fermentation with calvados in the proportion of ¾ juice to ¼ calvados. C. Drouin uses primarily bitter apples to make Pommeau de Normandie. The mellowness of C. Drouin pommeau is the result of aging in oak casks for three to four years, with blends typically ranging from three to ten years.

17% ABV

“Pommeau de Normandie is exuberantly fruity, slips down the throat far too easily given its 17% alcohol content, and once in the mouth, its freshness as well as its aroma of baked apples and buttery brown sugar are quite fascinating.” - Robert M. Parker, Jr.

C. DROUIN BLANCHE DE NORMANDIE

With a nod to the traditions of Normandy, this apple brandy is double distilled and allowed to rest in stainless steel tanks for 18 months. Water is gradually added to bring down to proof and to gently aerate, helping the spirit become rounder and smoother. Blanche de Normandie harnesses a lively fresh apple fragrance and is well-suited for use in cocktails.

40% ABV

TOP 50 SPIRITS OF 2007 | Wine Enthusiast

LE GIN DE CHRISTIAN DROUIN

A harmonious blend of eight exotic botanicals and 30 varieties of French apples. Each botanical is macerated and distilled separately to maximize the extraction of aromas and flavors for each unique profile. Le Gin is double distilled in small copper pot stills. 42% ABV

GOLD MEDAL | World Gin Awards 2019

C. DROUIN VINTAGE CALVADOS

C. Drouin hosts the world’s largest selection of single vintage calvados. The date on the bottle is the year of distillation, and blending with older calvados is not permitted. Apples harvested from October to December are distilled in the next calendar year. The bottle shows the years of bottling and of harvest. C. Drouin takes particular care in selecting the casks for aging the rich full-bodied ciders, as this ultimately determines the quality and breeding of a first-class calvados. The barrel designation is noted accordingly. ALL VINTAGE SELECTIONS ARE 42% ABV

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TOP | The original mobile setup with two pot stills designed by Pierre Pivet in 1966. It is used to this day and is heated by direct fire
BOTTOM LEFT | The Manor House, which dates back to the 17th century, on the C. Drouin estate in Normandy, France
BOTTOM RIGHT | The original building that Christian Drouin Sr. operated out of when he founded the company in 1960. Today the building is used for maturation
TWO CENTURIES OF SWISS EAU DE VIE

Set among the towering Swiss Alps in the Zug region of Switzerland, the Etter family has been producing fruit-based spirits since 1823.

Johann Baptist Etter started things off when he started distilling cherries into kirsch on his farm. The Etter business was formally founded in 1870, when Johann’s son Paul made eau de vie production his main occupation and moved the company from his farm to a facility in the town of Zug.

Fifth generation Gabriel Gallicker-Etter took over management of the company from Hans Etter in September 2013. Hans remains a constant presence at the distillery, however, imparting his wisdom and experience – particularly with regard to tasting and blending. Etter remained at its original location until 1980, when it moved across town to a modern production facility.

AN EXPRESSION OF SWISS FRUIT

Etter aims to achieve the purest and most complex expressions of Swiss fruit through distilled eaux de vie. This dedication to using 100% local fruit is an expensive and unpredictable approach, but it is fundamental to the Etter vision. There is significant variation in fruit character from year to year in terms of sugar and acid levels, which affects many aspects of the production process. It takes around 10kg of fruit, depending on the fruit, to create one 750ml bottle of eau de vie.

Timing is a crucial aspect of quality control at harvest. Fruit is picked by hand and must be transported to the distillery quickly to avoid premature fermentation, particularly with the cherries.

PRODUCTION OF ETTER EAU DE VIE

Natural fermentation with wild yeast takes place in temperature controlled stainless steel tanks, and distillation takes place throughout the cooler months, starting in October and running through May.

Eight new stills were purchased for the new distillery in 1980; they are steam-heat- ed copper column stills built in Germany and capable of distilling 350kg of fruit per batch. Batches are single distilled.

Maturation varies depending on the fruit and expression. The word vielle implies wood maturation, though even the clear eau de vie experiences several years of aging in neutral vessels, primarily 50-liter glass demijohns along with stainless steel tanks.

The glass demijohns age in non-temperature controlled cellars on various Etter farms and are subject to considerable temperature variation from day to night. A small amount of oxygen transfer is allowed to keep demijohns from exploding, and it also has a maturing effect on the spirit. While kirsch is typically bottled after a couple years of maturation, it can continue to mature and evolve for over 100 years.

LEFT | Etter Kirsch is aged in straw-covered, 50 liter glass demijohns such as this.
“...IT IS PRICIER THAN THE CHEAP IMITATIONS BUT WELL WORTH THE MONEY FOR A WELL MADE AND HAND CRAFTED PRODUCT.”

- Chris Carlsson, SpiritsReview.com -

**ETTER ZUGER KIRSCH**

Zuger Kirsch is Etter’s flagship product. Over 100 varieties of cherries are used, all grown in the Zug region by approximately 70 farmers. After single distillation, the kirsch is matured for at least two years in 50-liter glass demijohns. Blending varies from year to year; some blends are of a single year, while others blend several years together in order to achieve proper balance. 375ML. 41% ABV

*The Etters do not use bulk ethanol and chemical flavors like some (O.K. most) of their competitors to make some bastardized vodka kool-aid and pass it off as eau de vie. It uses a much more true (but expensive) process...well worth the money for a well made, hand-crafted product.*

- SpiritsReview.com -

**ETTER POIRE WILLIAMS**

Extra-ripe small pears are sourced from the right bank of the Rhône River in the Wallis region of Switzerland. Maturation takes place for at least one year in stainless steel tanks. 375ML. 42% ABV

★★★★★ HIGHEST RECOMMENDATION | F. Paul Pacult, *The Spirit Journal*

**ETTER FRAMBOISE**

Wild raspberries are sourced from mountains in Switzerland and matured for at least one year in stainless steel tank. 375ML. 41% ABV

91 POINTS | Ultimate Spirits Challenge

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91 POINTS | Ultimate Spirits Challenge
Pastis Prado was founded in 1923 when pastis was extremely fashionable in France. Smooth and refreshing, it is a popular expression of pastis in its birthplace, Marseille. Pastis Prado is enjoyed as an aperitif and is commonly used for cooking in savory seafood dishes, such as steamed mussels. 45% ABV

**Granier Mon Pastis**

Hailing from Provence, France, and created in 1980, Granier Mon Pastis is an anise-flavored liqueur containing anise, fennel, vanilla, and caraway. Granier Mon Pastis is enjoyed as an aperitif and is also commonly used as an ingredient in French desserts. 45% ABV
ALABAMA  
SOUTHERN GLAZER’S WINE & SPIRITS  
106 Business Park Dr.  
Ridgeland, MS 39157  
(601) 991-2420

ALASKA  
SOUTHERN GLAZER’S WINE & SPIRITS  
6300 Chena Point Drive  
Anchorage, AK 99518  
(907) 272-8511

ARIZONA  
SOUTHERN GLAZER’S WINE & SPIRITS  
2375 S 45th Ave.  
Phoenix, AZ 85043  
(602) 533-8000

ARKANSAS  
GLAZER’S WHOLESALE DISTRIBUTING  
11100 Smithly Ln.  
North Little Rock, AR 72117  
(501) 955-4100

CENTRAL DISTRIBUTORS  
2805 Vance St.  
Little Rock, AR 72205  
(501) 372-3158

CALIFORNIA  
SOUTHERN GLAZER’S WINE & SPIRITS  
33231 Doss Ave.  
Union City, CA 94587  
(510) 426-1170

SOUTHERN GLAZER’S WINE & SPIRITS  
17224 Valley View Ave.  
Centro, CA 92413  
(760) 535-3300

COLORADO  
SOUTHERN GLAZER’S WINE & SPIRITS  
2280 E. 19th Avenue  
Aurora, CO 80201  
(303) 292-7711

CONNECTICUT  
SLOCM & SONS  
30 Corporate Dr.  
North Haven, CT 06473  
(203) 236-8000

ALASKA  
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