



THE WINE COMPANY

# SPIRITS PORTFOLIO



### MISSION STATEMENT OF THE WINE COMPANY

The Wine Company is committed to finding high quality wines and spirits, to maintaining the highest level of expertise and professionalism in order to market and sell these wines and spirits to the food, wine and spirits industry, and to shipping, storing, and delivering these products in the most responsible manner possible.

### THE PHILOSOPHY OF THE WINE COMPANY

Ultimately, everything a person seeks is a means to feel happy and fulfilled. The enjoyment of wine and spirits, nearly always accompanied by food and fraternity, offers a very direct and wonderfully mysterious route. The philosophy of The Wine Company is to model and advocate wine and spirits as a simple avenue to mindfully enjoying life. To that end we will strive to make our work a civilized, principled and compassionate part of our daily lives where we are reminded that one needn't look too far for a reason to be happy.

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## INTRODUCTION

Some things make for strange bedfellows; shared passions are not one of those things. Thirty-three years ago a shared passion for fine wine and our desire to know the how and who of it led my friend, David Johnson, and me to start The Wine Company. It has not been without headaches but all in all it's been a joyful and satisfying journey often leaving me with giddy wonder. How many wonderful stories, amazing people and storied places have we delivered stopped up with a cork.

We've all aware of the awakening to mixed drinks, cocktails; nothing has expressed the phenomenon more succinctly than the rising stardom of the mixologist. I've had occasion to listen to them work with their customer, sussing out what was wanted. Watch them pulling things off the back bar like a sorcerer assembling a potion, eyeing the color and sniffing the aromatics; immediately to face the moment of truth, across the bar from the hopeful and expectant customer.

I want that! I want to be there when every bottle of Burgundy or Rioja or Alvarinho that The Wine Company has imported is opened; sitting across the table seeing the pleasure and wonder would be so edifying. I would be squirming in my chair, leaning in, muttering "see?! see?!"

These passions are much the same; we take personal pride in the wine or spirit with which we chose to work, we both put our reputation on the line with the choices we make. The mixologist goes further creating something more with those hand chosen spirits, he adds his own nuance. I want to be part of this. Our experience and our contacts with producers can add yet another level of discernment, of judgement, of endeavor to the commitment of mixologists, at home or across the bar, to make great cocktails, to provide a special experience.

Last fall The Wine Company committed to evolving a spirits portfolio. It is our intention to start slowly and grow slowly with the same deliberation to this portfolio as we have used to assemble our wine portfolio. To our delight and surprise more folks on our list of "hoped for" partners were as eager for the kind of representation a fine wine distributor offers to wineries. We have established a portfolio of which we are, I think, justly proud. We embark with great humility; we have a lot to learn. We would welcome your input and guidance. To spearhead this adventure and, frankly, make it more fun we've hired Dana Bonelli as Spirits Portfolio Director and Taylor Stein, Spirits Manager.

-Larry Colbeck, CEO



### DANA BONELLI

Eighteen years ago, as a grad student at University of Wisconsin Madison, I worked nights as a bartender at the Tornado Club; one of Wisconsin's most famous destinations for the iconic cocktail, the (brandy) Old Fashioned. Looking back, this was at the advent of Midwestern cocktail culture elevating itself to where we are today. For starters, my uniform was actually a tuxedo and we were still using the soda gun to top off those Old Fashioned drinks 'sweet' with 7-Up. However, the tide was already starting to turn; even back then a copy of Mr. Boston was on the back bar for reference, fresh fruit was juiced nightly, and rare spirits were becoming more readily available from distributors.

Having spent the last fifteen years working in all facets of the wine and spirits industry, my preferences for both have evolved with the times. When it comes to spirits I am most passionate about Mezcal, because it keeps me guessing and compelled to explore further. Someone very clever remarked to me one time that Mezcal is the only spirit that "tastes like time", which I would agree with and also find very profound for anyone who appreciates what the earth can give us when we are patient. I also love to taste spirits with a bitter profile and from a curiosity perspective, love trying to figure out the complex botanical profiles that are usually kept a secret by most European producers of vermouth and bitter liqueurs. As for wine, my heart will always (unapologetically) remain in France.

In my spare time, you will likely find me at home with my husband Rob and our son, Ray. I love to cook for these guys as much as I can and they are generally eager recipients of my efforts.



### TAYLOR STEIN

I was first introduced to the world of wine and spirits at 19 working at a liquor store in Uptown Minneapolis. At first it was just a great summer job in during my summer breaks from college. Over time it developed a strong passion in me for wine and spirits that after college I became a manager and spirits buyer for the store.

From there I went into wholesale with various distributors where I most recently worked for The Wine Company for three years before taking a supplier job as regional manager for a wine and spirits importer. As a supplier I was able to get more in depth knowledge of the business side as well as sales. Wine has always been my comfort zone, but my work with spirits buyers and brands it quickly became a passion that I wanted to pursue as my primary interest.

This passion for spirits and the cocktail community has led me back to The Wine Company. I am very excited to be bringing my experience back to MN and The Wine Company and to be a part of growing and developing this very exciting portfolio. When I'm not working I can be found digging through record crates, playing soccer, or traveling with my wife Liz.

# AKASHI あかし JAPANESE WHISKY

JAPAN'S FIRST  
WHISKY LICENSE  
1919



## WHITE OAK DISTILLERY HYOGO PREFECTURE, JAPAN

Located just a distiller's leap from Kobe Bay, Eigashima is the closest whisky distillery to the coast. The ocean laden air is reflected in the whisky's savoury, saline driven purity.

Akashi is named after its hometown - translated as the "Sun Rise City", where the owner's family has been

making traditional Japanese alcoholic beverages, like Nihonshu, for over three centuries.

Founded in 1888, Eigashima holds Japan's first whisky license, issued in 1919. Serious malt production did not begin until 1984, when the current copper pot stills were put into action and a focus on premium

whiskies began at their "White Oak" facility. Dedicated to crafting an insanely fine, super-sipping whisky, they limit production to insure that quality is preminent, making Eigashima's Akashi one of the rarest whiskies on the planet.



## AKASHI WHISKY



This is whisky blended in the scotch tradition, with Japanese precision, the malt is lightly peated, and vatted, meaning only a mix of single malts are used in this blend. The vating is mostly ex-bourbon, balanced by White Oak's unique variety of barrels.

**TASTING NOTES:** The nose is very fruity with apricots and dried fruits, and a shy note of honey.

## AKASHI UME PLUM WHISKY



**TASTING NOTES:** The nose is extremely sweet with smells of chinese plums. short finish but extremely clean.



WHEN SPRING IS WINDING DOWN, AND THE SUMMER SUN IS LOOMING, GREEN JAPANESE PLUMS, ALSO KNOWN AS UME, ARE HARVESTED.



THE MAKERS AT AKASHI BLEND THEIR WHISKY WITH THE GREEN PLUMS, UME AND ROCK SUGAR IN THEIR WHISKY. IT THEN RESTS FOR OVER HALF A YEAR UNTIL THE SWEET AND SOUR ARE INTEGRATED TOUGH OUT THIS SEASONAL TREAT, GREAT ON THE ROCKS, WITH SODA WATER AND FUN IN COCKTAILS.





# AKKESHI DISTILLERY

## HOKKAIDO PREFECTURE, JAPAN



### About

Located in Japan's northern most island of Hokkaido and further east than any other distillery in the country, production at Akkeshi Distillery started in 2016. The town of Akkeshi has a cool, moist climate with frequent rolling sea fog that blankets the town coming off the marshes of the Bekan-Beushi wetlands. Fog and marshes like these are indispensable to the production of whisky with characteristics similar to Islay malts. Operating in this bountiful natural environment, Akkeshi Distillery will be a sustainable enterprise in harmony with nature.

The goal of Akkeshi Distillery is to blend traditional Scottish methods with the unique flavors of Akkeshi, Japan. With extremely unique aromas and flavors unlike anything else these whiskies will be a delight to aficionados worldwide. Akkeshi Distillery is the true embodiment of craftsmanship and is on track to be a leader in the highest quality Japanese whisky world.

The second of four new born whiskies launched prior to inaugural single malt release in 2020. Meant to be a collectors preview of what is to come, one thousand 200 ml bottles of release 2, 3 & 4 will make their way to the US.



### The Akkeshi, New Born Single Malt *- enquire*

Foundation 2 Peated, 58% ABV

Akkeshi New Born "Foundations 2" is a vatted blend of peated malts matured between 8-17 months in quality first-fill bourbon casks. This is Akkeshi Distillery's first peated product. Bottled at 58% alcohol by volume, the peaty flavour is coupled with a hint of salt blown in on the sea fog and citrus notes.

Perfect neat, with a few drops of water, or on the rocks according to taste. Savour slowly to fully appreciate the subtle blossoming of flavour.

#### Tasting Notes

Being heavily peated and aged in bourbon barrels, you get a bold yet clean peatiness coupled with hints of sea salt and citrus and a subtle blooming rich flavor.

**Nose:** Peat, citrus, and bitter chocolate with a soothing aroma of vanilla and hint of salt

**Palate:** Mellow sugar and honey with a layer of lemon acidity

**Finish:** Black pepper, bitter cocoa, and a hint of salt with mellow chocolate



### Whisky and Raw Oysters

Adding whisky to raw oysters is a custom on the island of Islay, and Akkeshi is equally famed for its oysters.

Pour a few drops of New Born onto a raw oyster on the half shell.

The flavours will blend together in your mouth, instantly transporting you to the briny seashore. We encourage you to sample this exquisite oyster pairing.

# BONANTO

## THE ULTIMATE APERITIVO

BARCELONA, SPAIN

Inspired by the rich aperitif culture, Bonanto chose to take a step further to create something entirely new.

Its versatility allows one to enjoy it just chilled on its own, with a touch of something sparkling, or as the basis for the most cutting-edge cocktails.



## AN UNPRECEDENTED FORMULA FOR AN EXTRAORDINARY APERITIF



**BONANTO** is the result of a selection of more than 30 botanicals carefully chosen and macerated at their aromatic peak. Among its special ingredients are wormwood and Mediterranean plants like bay leaf, basil and thyme, as well as a selection of citrus fruits that enhance its freshness, and cherry distillate and apple that give it its unique personality.



The different stages of maceration are carried out at room temperature to ensure optimal extraction and to preserve the most fresh and delicate aromas.



A new concept in aperitifs with a wine base and 22% Alc./Vol. to give it character and aromatic intensity.

## TASTING NOTES OF THE ULTIMATE APERITIVO

### AROMA

Fresh and intense aroma of Mediterranean forest, with hints of ginger and a fruity background. The ripe citrus finish gives it freshness and rounds out the aromatic complexity.

### TASTE

With a smooth and sweet entry on to the palate, its low sugar content and smooth texture give it subtlety and airiness, while it maintains a persistent velvety feel in the mouth. It proceeds with a potent citrus freshness, while slightly spicy and fruity notes come forward. Just the rich touch of bitterness gives it greater depth and a longer finish.





# Badia a Coltibuono

Tuscany, Italy



## HISTORY

In 1051 Giovanni Gualberto, a monk, received in donation from a powerful local aristocratic family, the church of San Lorenzo a Coltibuono, with the order to build a monastery to host the monks and a hospice for the pilgrims. A community of Benedictine monks moved in with reformist and polemic ideas against the corruption of the church. In short time they gained a preeminent religious, political, social and economic role. Soon many other donations followed from wealthy aristocrats and poor farmers seeking shelter and protection in those turbulent times. Badia a Coltibuono thus gained a considerable property, that, quite uniquely was not dispersed or split during the following centuries.

The latin name was then: **Badia a Cultus Boni**, meaning alternatively "good cult", "good culture", "good agriculture" or "good harvest". A monk's document from Coltibuono, dated from the 12th century, mentions for the first time ever the word Chianti referring to this area.

Badia a Coltibuono has belonged to the Stucchi Prinetti family. Six generations have succeeded with passion and respect for its extraordinary legacy. The Stucchi are to be considered pioneers of Chianti, having invested in this land since 1846 when their ancestor, Florentine banker Michele Giuntini bought the beautiful property.

Since then the property has flourished. Passed along in the 1930's to Maria Luisa Giuntini, she managed and transformed the property in the 1950's, her son, Piero Stucchi Prinetti, took charge of the property. He began to bottle the best vintages of the estate's Chianti Classico Riserva, selling them both on the domestic and international markets. He was the first to realize the potential of another traditional product of the region: extra virgin olive oil. Piero's wife, Lorenza de' Medici di Ottajano, author of many recipe books, started a cooking school at the estate. Emanuela, Paolo and Roberto Stucchi Prinetti, brothers are today's owners and managers of the property.

## ABOUT

For 1,000 years, Coltibuono has been an important farm and its land has been producing excellent wines, oils and grappa. A visit is to experience and understand fine local foods and wines. It means spending a holiday in a villa that was previously a monastery, situated in an expansive landscape, rich in symbolism and at the same time, quiet and intimate. Badia a Coltibuono, a charming destination on the hillside of the Monti del Chianti, is reached via roads filled with special emotions. Easily accessible from Florence, Siena, or Arezzo, it is a place that will leave an unforgettable impression for a memorable holiday.



## GRAPPA

### *Riserva*

The distillation of grape pomace has very ancient roots. For the production of the **Badia a Coltibuono Grappa** the pomace after a soft pressing are distilled in an artisanal batch still at low temperature and with indirect steam. This process maintains the delightful aromas of the fresh pomace in the grappa.

The Grappa is produced at the Nannoni distillery in Paganico (Gr), which is where many of the top wine producers in Italy have their Grappa made.

**Ageing:** over 18 months in 225 liter barrels  
**No. of bottles produced annually:** 8,000

**Tasting Notes:** The Grappa di Sangiovese is a yellow straw-like color with amber tones. It is elegant and refined on the nose while vanilla and spicy notes are evident due to its long maturation in barrels. It is soft on the palate, and with clean and persistent aftertaste.





Santiago, Mexico



# Bienvenidos!

Cruz De Fuego is a message in a bottle, and the message is, "Welcome." Welcome to Mexico, the most generous, most hospitable place on earth — a place where everything is shared. We express this by sharing with you the liquid art that is mezcal.

*The mother-and-son team of  
Margarita Blas and  
Carlos Mendez Blas...*

make the spirits you will find in our bottles, and they make these spirits in a traditional way, using their five senses. It is one of the things that makes many mezcals and mezcal producers — *maestros* — so unique in the world of spirits.

***All alcohol begins life as sugar.***  
The sugar source used to make every other alcohol you drink takes a maximum of six months to reach maturity. The grapes used to make the finest wines, the grains used to make the finest Scotch, the cane used to make the finest rums ... none of these takes more than six months to reach maturity. But the sugars used to make mezcal come from the agave plant, and the fastest-growing agave varietal — the Blue Weber agave — takes a minimum of four years to reach maturity. Four years! And the Tepextate agave that Margarita and Carlos harvest to make their 100% Tepextate Mezcal can take up to 25 years to reach maturity.

The result is a far more complex sugar, with far more aromatic elements. And those complexities reveal themselves in the end flavors of the spirit.



***Cruz de Fuego Mezcal Espadín***  
The aroma of this mezcal is filled with tropical fruit, tamarind and nutmeg with a mineral background. On the palate, flavors of hazelnut, almond, coffee bean and toasted coconut come through.

***Cruz de Fuego Mezcal Ensamble***  
This mezcal is a blend of Espadín and Tobala. There are spicy coconut, ginger and herbaceous aromas. On the palate it is orange marmalad, ginger compote, and pink peppercorn.

***Cruz de Fuego Mezcal Madrecuishe***  
The Madrecuishe offers generous aromas of dried herbs of provence, incense, turned wet soil, freshly cut grass and dried grains and river brush. The rambunctious and bright palate is complimented by asian pear.

***Cruz de Fuego Mezcal Cirial***  
The 100% wild-grown Karwinskii agave is Margarita's favorite mezcal to drink. This flavorful spirit is the perfect mezcal to pair with any of your favorite foods due to its complexity. Notes of cinnamon, fresh lilacs, rose petals and marshmallow.

***Cruz de Fuego Mezcal Tobala***  
This mezcal earned the coveted double gold best in class medal. The aroma is spicy coconut, ginger and herbaceous. On the palate it is orange marmalade, ginger compote, and pink peppercorn.

***Cruz de Fuego Mezcal Tepextate***  
A fresh ocean breeze with tones of quince, star anise, fennel seed and root beer. hints of pine resin and dried chiles. On the first sip a candied guava note spicy, an electric velvety texture and a long finish.

***With modern distillation, you're getting exact science. With maestro mezcaleros, you're getting refined artistry.***

# Darroze

**"MARC DARROZE IS A TREASURE HUNTER, ROAMING ARMAGNAC TO FIND EXTRAORDINARY BARRELS FROM THE BEST TERROIRS."**

*—Jason Wilson, Vinous Media, July 2018*



## Armagnac

The region of Armagnac lays claim to being France's first brandy, having embraced distillation in the 15th century as the process slowly spread from Moorish Spain. Cognac, some 100 miles to the north, got into the game considerably later but quickly capitalized on it due to access to river transport and foreign markets. Deep in the southwest, Armagnac remained in splendid, fractured isolation.

Cognac relies on a double distillation process while traditional Armagnac uses a single distillation process (since the early 1970s, however, double distillation has been permitted in Armagnac and some producers— notably the Cognac firms who have made inroads here—work this way in large part because double distillation cuts down the needed ageing period). The end result is that Cognac is more refined and elegant, requiring less time in oak, while Armagnac is fuller, rougher, deeper and earthier, and requires more time in barrel to smooth out its edges.

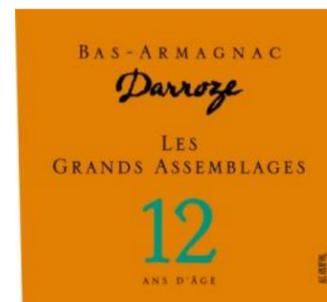
### Darroze, Bas Armagnac

**Country & Region**  
France, Southwest

**Producer**  
Francis and Marc Darroze

**Appellation(s)**  
Armagnac

**Founded**  
Francis Darroze started the domain in the early 1970s; son Marc joined him in 1983.



## Les Grands Assemblages

*Eaux de Vie*

**100% Armagnac**

**8, 12, 20, 30, 40, 50 & 60 Ans**

Until recently, Darroze made only one blended Armagnac: Réserve Spéciale. Today's Grands Assemblages replace that (the 12-year is the corresponding blend) with seven blends, ranging from 8 years to 60 years.

Four additions are permitted in Armagnac: coloring agents such as caramel; wood tannin; sugar; and water. Darroze uses only one of these—water—and only that to lower the alcohol of three specific blends: Grands Assemblages 8-year, 12-year, and 20-year. That is, the youngest three Grands Assemblages.

The 8-year and 12-year, are 100% Ugni Blanc. The 20-year is a blend of Ugni Blanc and Baco. As the blends get older from here, there is more Baco at each step. Ugni Blanc does not require long aging, whereas Baco's rough edges do, and with long aging Baco gains superb complexity.

With all of these blends in this range, the age on the bottle is the age of the youngest spirit of the overall blend.

## La Collection Unique - enquire

*Eaux de Vie*

**100% Armagnac**

This was the original basis for the business: single vintage, cask-strength, single domain Armagnacs bottled to order. No additives are used for the Collection series, and none of these Armagnacs are ever blended. Each is marked with the month and year of bottling so that the buyer knows exactly how long the spirit rested in barrel. Once bottled, the ageing process stops.





**FLOR DEL DESIERTO** is produced at two distilleries in the state of Chihuahua. Flor Del Desierto was started by a small group of friends after one of them, Flor, won a baking competition, using sotol as the special ingredient.

All sotol plants, also known as the desert spoon or sereque, are wild-harvested in the Coyame Desert and mountains of Madera.



**Locations:**

Coyame Desert & Madera, Chihuahua, Mexico

**Maestros Sotoleros:**

Don Gerardo Ruelas & Don Jose Armando Fernandez Flores



**FLOR DEL DESIERTO SOTOL**

is made by third-generation producer Gerardo Ruelas in Coyame del Sotol, Chihuahua from the Dasylium Leiophyllum plant. The sotols are cooked in shallow pits fueled by oak firewood, shredded by axe and knife, open-air fermented in below-ground tanks, and double-distilled in copper pot stills. It is savory with notes of sage smoke and leather along with an underlying salinity and finish of black peppercorn.

**FLOR DEL DESIERTO SIERRA**

Flor del Desierto Sierra is made by Jose Armando Fernandez Flores is made from Dasylium Wheeleri grown and distilled in the Madera region of Chihuahua. The plants are cooked in shallow pits fueled by oak firewood, shredded by axe, knife and finally cowstomping\* before being open-air fermented in wood tanks and distilled in clay.

*\*We're working on a video!*

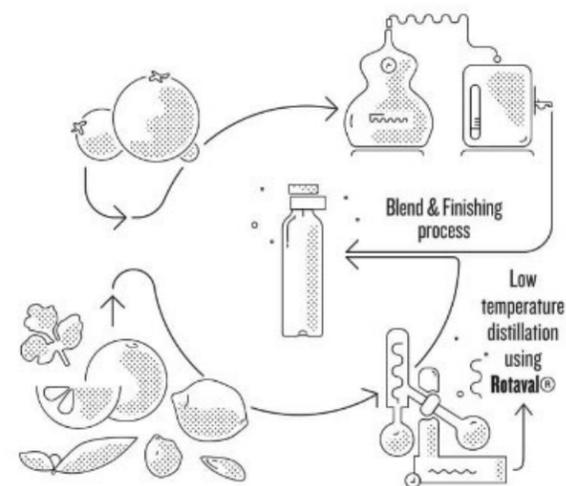
# GINRAW

GASTRONOMIC GIN

PRODUCED IN  
BARCELONA, SPAIN

A UNIQUE DEVELOPMENT  
PROCESS

Traditional distillation in copper stills  
of a careful selection of the best  
juniper berries.



Fresh **Mediterranean** (lemon, citron, laurel leaves) and **exotic** botanicals (kaffir lime leaves, black cardamom, coriander seeds), are left to macerate between 4 and 10 days.

Using **low temperature** distillation of each individual botanical (25°C/75°F instead of >80°C/180°F), its essence is unaltered while retaining its freshest and most delicate aromas.



GINRAW'S HOMETOWN'S GASTRONOMY AND EXCELLENT CULINARY CULTURE HAD TO DEFINE THE ESSENCE OF THIS EXCEPTIONAL GIN. THEY WENT THE EXTRA MILE AND ADDED THE FINEST PINCHES, NOTES AND TWISTS. IT IS DISTILLED WITH THE PUREST INGREDIENTS AT LOW-TEMPERATURE AND BORROWED THE MOST OUTSTANDING TECHNIQUES FROM THE AVANT-GARDE CUISINE USING ROTAVAL®. WITH THIS INNOVATIVE TECHNIQUE, THE BOTANICALS' MOST DELICATE ESSENCE AND FRESHEST AROMAS ARE PRESERVED.

**WAS IT NECESSARY  
TO DISTILL PURE ESSENCES  
OR A MAITRE PARFUMEUR?**

**NO, IT WASN'T.**

Defining a sublime character and personality for the gin was crucial. After diligently trying infinite variations, the chosen result was unanimous. Ginraw merged a hint of fresh mediterranean notes (lemon, Citron, Laurel) with exotic botanicals (kaffir lime leaves, black cardamom, coriander seeds) which combined in the right proportions with juniper, resulted in an unparalleled flavour and aroma.



**GINRAW is the thorough answer to every gourmet's needs. A gastronomical taste that smoothly lingers on the most discerning palates. The nose offers an excellent aromatic intensity. Full-bodied and voluminous on the palate, it is smooth, pleasant and elegant. Conceived to explore all its nuances when drinking it neat or on the rocks, in a G&T, enhancing its freshness, or as the basis for the most creative cocktails.**



# Chichibu Distillery

Saitama Prefecture, Japan

## JAPAN'S NEWEST WHISKY DISTILLERY

It started some three centuries ago when Ichiro Akuto's forefathers first began making alcoholic beverages in Saitama Prefecture. His Grandfather began making whisky in the mid 1940's with Hanyu Distillery, whose focus on malt whiskies took off with the Japanese economic boom of the 1980's. However, when the bubble burst in the 1990's, Hanyu, like several other distillers, shuttered their doors. Ichiro saved the old inventory of Hanyu and released the Playing Card Series. Starting slowly in the early 2000's these releases are now the stuff of legend, unicorn whiskies. Ichiro saw that the revival was imminent and in 2008 he built his current distillery in Chichibu. Chichibu distillery where Ichiro, a 21st century whisky maker embraces the heritage and heart of the Scots, balanced by the precision of the Japanese and the shokunin philosophy.



CHICHIBU DISTILLERY



## ICHIRO'S MALT AND GRAIN, 46.5% ABV

In Ichiro's words "An all world whisky" the key malt is Ichiro's Malt, with his selection of Scotch, Irish, Canadian and American Whiskey aged in country 3-5 years and aged on sight in Chichibu an additional 1-3 years. Ichiro's Malt and Grain is blended to balance a heart of Japanese whisky complimented by the major whiskies of the world.

### Tasting Notes:

**Nose:** apricot, popcorn toffee, vanilla cream, meyer lemon zest

**Palate:** Light texture notes of toffee roasted chestnut gingerbread, vanilla and black pepper

**Finish:** medium-long with honey and black pepper

# ISLE OF SKYE

**BLENDED SCOTCH WHISKY**

"A Superstar whisky that gives us all reason to live!"  
- Jim Murray, Whisky Bible, 94 points

**Isle of Skye** produces premium quality blended scotch whisky with 8 Years Old and 12 years of age, The recognized age of maturity for many malt whiskies.

Few blends offer any age statement. This is because it defines the age of the youngest whisky in the blend, the majority of the malts in Isle of Skye are much older.

Origins in that most widely celebrated of Scottish Islands: Skye, home of the Clan Macleod. An exceptionally smooth and mellow Scotch whisky containing a high proportion of carefully selected Island and Speyside Malts.



Skye or the Isle of Skye (Scottish Gaelic: An t-Eilean Sgitheanach or Eilean a' Cheò) is the largest and most northerly island in the Inner Hebrides of Scotland. The island's peninsulas radiate out from a mountainous centre dominated by the Cuillin hills.



# THE STUFF OF DREAMS

## "Superstar whisky that gives us all reason to live"

-Jim Murray's Whisky bible



### ISLE OF SKYE 8 YEAR WHISKY

Rich in distinctive island and mellow Speyside malts - matured in oak casks for 8 years.

**NOSE:** Stunningly evocative. Deep peaty tones waft from the glass, like the reek from a crofter's lum. (Okay, okay! I'm guessing it must smell mighty good though.) But there is a lot more beyond: the grains intermingle deliciously with oaky, vanilla notes and something malty and even slightly honeyed. The stuff of dreams.

**PALATE:** Sweet at first, and remarkably viscous. This seems to be the peat hanging around and there is intense barley sugar and spice. Massively flavoured. This creaminess continues for what seems hours.

**FINISH:** Remains sweet, spicy and chewy and at the end faintly nutty. The oak returns at the end.



### ISLE OF SKYE 12 YEAR WHISKY

Extra matured in oak casks for 12 long years. It contains an exceptionally high proportion of distinctive island and mellow Speyside malts which, after blending, are returned to cask to 'marry' prior to bottling.

**NOSE:** Ripe, fruity and well balanced. Sherry, dried fruits and a hint of smoke. Water brings out a butter edge. A lot going on.

**PALATE:** Overall, a little drier than the nose suggests but with excellent, soft, mid-palate weight. Light smoke all the way through.

**FINISH:** Ripe and soft

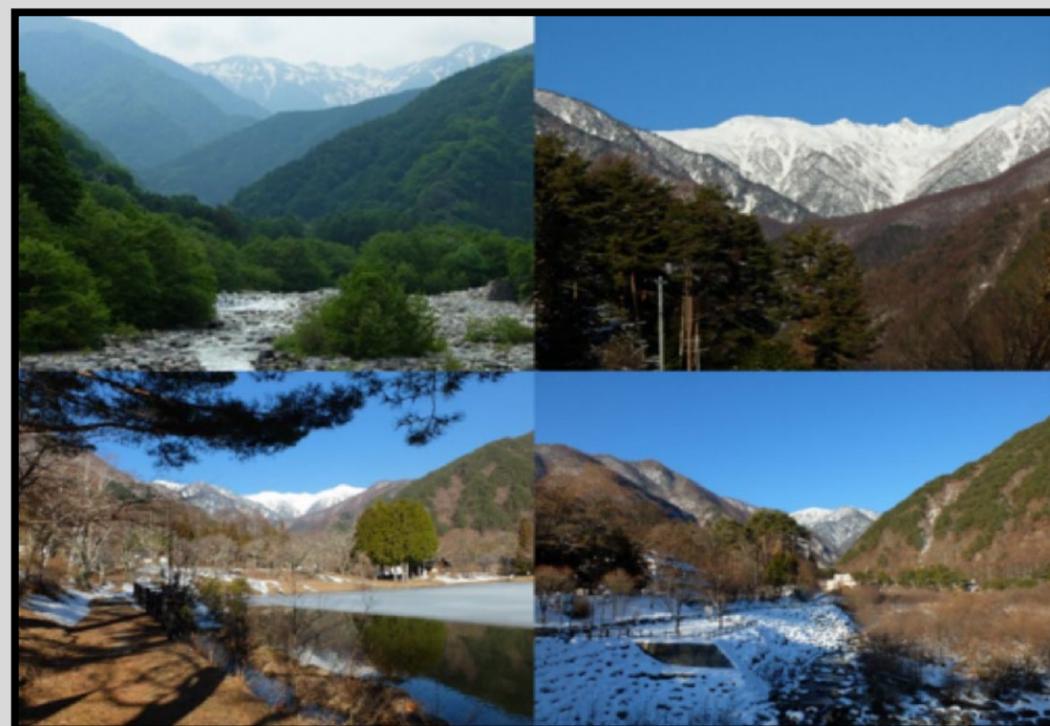
# MARS SHINSHU

NAGANO PREFECTURE, JAPAN



# IWAI

Sandwiched between Japan's soaring Southern Alps and the towering Central Alps, at just over 2,600 feet, Mars Shinshu is Japan's highest whisky distillery. The Hombo family have been distilling for more than a century and they added whisky to their repertoire in 1949. Back then the distillery was located in Kagoshima Prefecture on the southern most island of Kyushu. Until 1984, it was the southernmost whisky made in Japan, which ended with the Hombo clan moving the distillery to the idyllic alpine setting of Miyada village in southern Nagano Prefecture. They chose this site for its cool temps, which slowed maturation, and the plentiful, soft, granite filtered snowmelt fed aquifers.



## IWAI WHISKY

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

**TASTING NOTES:** Sweet with fruit flavors like pear, quince and hints of red fruits and vanilla.



## IWAI TRADITION

This malt driven spirit is truly a reflection of contemporary Japanese whisky. Incredibly balanced, soft and layered. A blending of sherry, bourbon and wine casks with delicate hints of peat make for a harmonious whisky that would make Iwai-san proud.

**TASTING NOTES:** Ripe Cherry, honey toffee with a beautiful ginger spice.



Kilchoman distillery sits nestled amongst the farm buildings of Rockside Farm sheltered beneath the Creag Mhor headland on the northwest coast of Islay. Famous as Islay's Farm Distillery, the Kilchoman barley fields stretch west to the shores of Machir Bay and the Atlantic Ocean. Kilchoman is unique in many ways, most notably for our 100% Islay range, Scotland's only single malt produced from barley both grown and malted on Islay.

Established in 2005, Kilchoman is true to the Islay's rich farm distilling heritage, using local peat cut in the traditional way, slowly distilling by hand, maturing in traditional dunnage warehouses and bottling on site without colouring or chill-filtration.

"When we first started work at Kilchoman, the ambition was to build a distillery that was true to the traditions of distilling on Islay - small farm distilleries where every part of the whisky-making process was by hand on site. We are very proud to be Scotland's only Farm Distillery"

- ANTHONY WILLS  
KILCHOMAN FOUNDER & MANAGING DIRECTOR



**CASK TYPE**  
BOURBON & SHERRY

**PEAT LEVEL**  
50 PARTS PER MILLION

**CORE RANGE**  
PERMANENTLY AVAILABLE

**KILCHOMAN SANAIG**

Sanaig, named after an inlet on Islay's rugged Atlantic coast, is a vatting of Kilchoman matured in both sherry and bourbon barrels. This sherry cask scotch whisky is matured in a high proportion of oloroso barrels, imparting a balance of dried fruits, dark chocolate and rich peat smoke into the spirit.



**CASK TYPE**  
BOURBON & SHERRY

**PEAT LEVEL**  
50 PARTS PER MILLION

**CORE RANGE**  
PERMANENTLY AVAILABLE

**KILCHOMAN MACHIR BAY**

Machir Bay, a signature peated single malt, is a vatting of Kilchoman matured in both bourbon and sherry casks. Named after Islay's most spectacular beach, the high proportion of bourbon barrels create a distinct balance of classic Islay character and fresh floral complexity.



**CASK TYPE**  
BOURBON & SHERRY

**PEAT LEVEL**  
20 PARTS PER MILLION

**LIMITED EDITION**  
12,000 BOTTLES

**KILCHOMAN 100% ISLAY 8TH EDITION - enquire**

The 100% Islay range is the world's only Single Farm Single Malt scotch whisky. Every stage in the creation of this peaty scotch whisky is completed at Kilchoman, Islay's farm distillery. From growing the barley to bottling the whisky it is 100% Islay.



**KILCHOMAN SAUTERNES CASK FINISH - enquire**

Sauternes Cask Finish, a limited edition release of just 30 casks, is on its way around the world. The Sauternes Cask Finish follows a range of wine cask releases bottled over the previous five years. This latest offering differs in that it was initially matured in ex-bourbon barrels before being transferred into fresh Sauternes hogsheads for five months prior to bottling. This finishing period allows the caramel and vanilla influence of bourbon barrels to be accentuated by the buttery sweetness of the desert wine casks. Meanwhile the classic peat smoke and citrus character of the Kilchoman spirit brings a distinct depth and punch to the whisky, emphasised at the increased strength of 50%.

# KYOTO DISTILLERY

Kyoto Prefecture, Japan



Kyoto Distillery is Japan's first dedicated artisanal gin distillery and ONLY distillery in Kyoto. Located in the southern part of the city, the distillery sources their water from the famed Fushimi region which is tremendously respected for their delicate and delicious brewing water.

The aim is simple: to produce the best dry gin, utilizing local botanicals wherever possible. Every element of the final product should be completely authentic, from the local FRESH sourcing of the ingredients through to the design and craftsmanship of the packaging.

## 6 GROUPS OF BOTANICAL

- 1. FOUNDATION (Juniper, Orris, Hinoki)**  
Juniper, Oris, Hinoki are used for the botanical which is the base of the beauty of the season. It occupies half of the whole and forms a skeleton of taste.
- 2. CITRUS (Yuzu, Lemon)**  
We use Yuzu known as citrus unique to Japan, expressing the unique character unique to "Seasonal beauty" not found in other gin.
- 3. RIN / HERBAL (Japanese Pepper, Tree Bud) Arima,** which releases aromatic fragrance in Oriental, shows its presence firmly in top note and after, tightens flavor.

- 4. YOSHI / FRUITY & FLORAL (Sasa, Red Shiso)**  
Bamboo and Red Shiso add fruity and floral essence to the whole. Although it is inconspicuous, it is unsatisfactory unless it is on the spot, it is such a name like a supporting character.
- 5. SPICE (Ginger)**  
While the pepper works against aroma, ginger tightens the flavor. Juicy and hot spicy feel at the moment you bring it to your mouth make your taste even more complicated.
- 6. TEA (Gyokuro)**  
The gyokuro of a long-established tea room in Kyoto is also used. It gives a fragrance that is like Japan and a faint sweetness and brings all botanicals together in an elegant manner.



## KI NO BI

Kyoto Dry Gin - 45.7%

KI NO BI ("The Beauty of the Seasons") is inspired by tradition and is distilled, blended and bottled in Kyoto. The gin is made in a recognisable dry style but with a distinct Japanese accent.

KI NO BI Kyoto Dry Gin is created with Japanese botanicals such as yellow yuzu from the north of Kyoto Prefecture, hinoki wood chips (Japanese cypress), bamboo, gyokuro tea from the Uji region and green sanshō (Japanese peppercorn) berries.

Bottled at 45.7% ABV, KI NO BI uses a rice spirit base and peerless water sourced in the famous sake-brewing district, Fushimi.

**TASTING NOTES:** a gin that speaks of its place of birth. As clear as the air in the sacred mountains of Kyoto. A fresh aroma of yuzu, and a thread of sansho that lingers like a morning mist in a bamboo forest. The juniper complements and showcases the Japanese botanicals. Ginger root gives a slightly warming, spicy finish.

## KI NO TOU - enquire

Kyoto Old Tom Gin - 47%



The 'Old Tom' style of gin dates back to the 18th century when the addition of sugar gave balance to some of the harsher spirits of that time. Uncertainty surrounds the origins of the name but the image of a tomcat was common on barrels and pub signs; the style lies somewhere between Dutch Genever and London Dry.

Based on an exclusive bottling – believed to be Japan's first Old Tom – created by The Kyoto Distillery for the Tokyo International Bar Show, KI NO TOU takes our classic KI NO BI Kyoto Dry Gin and sweetens it post-distillation with kokutou (literally 'black sugar') from the Okinawan island of Yonaguni. Dating back to the 17th century, kokutou is made in such a way as to retain higher mineral content than other sugars; as well as sweetness it adds complexity.

KI NO TOU is a Japanese gin created, blended and bottled at the dedicated artisanal distillery in Kyoto. The label design features two kanji characters, one meaning 'island' and the other 'sugar', and has been produced together with KIRA KARACHO, part of the KARACHO karakami atelier founded in Kyoto in 1624.

**TASTING NOTES:** Notes of Yuzu, Ginger and Sansho pepper with aromas of red shiso and bamboo leaves. The base of juniper berry, orris and hinoki bring a mild sweetness to the palate.

## KI NO BI "SEI" - enquire

Kyoto Dry Gin - 54.5%



KI NO BI SEI is the "high-proof bottling" of Kyoto.

KI NO BI SEI is made with the same intricate production method as the original KI NO BI; using 11 botanicals distilled in six distinct flavour categories. The final blend has been recalibrated by our distilling team to bring out the best of each botanical at the higher proof. Although often confused with 100 Proof or 57.1% ABV, this bottling is at the traditional British Navy Strength of 54.5% ABV.

In contrast to the original KI NO BI which has delicate and gentle profile, KI NO BI SEI has a thicker mouthfeel and full-bodied flavour, which pairs well in cocktails.

**TASTING NOTES:** High proof allows the distinct taste of KI NO BI's flavour profile to prevail. It's punchy at first on palate, still has the cleanliness and harmony that KI NO BI originally has. All essences of flavours are enhanced in good balance. A perfect gin for cocktails.

# MARS SHINSHU

NAGANO PREFECTURE, JAPAN



# KOMAGATAKE

Sandwiched between Japan's soaring Southern Alps and the towering Central Alps, at just over 2,600 feet, Mars Shinshu is Japan's highest whisky distillery. The Hombo family have been distilling for more than a century and they added whisky to their repertoire in 1949. Back then the distillery was located in Kagoshima Prefecture on the southern most island of Kyushu. Until 1984, it was the southernmost whisky made in Japan, which ended with the Hombo clan moving the distillery to the idyllic alpine setting of Miyada village in southern Nagano Prefecture. They chose this site for its cool temps, which slowed maturation, and the plentiful, soft, granite filtered snowmelt fed aquifers.



Single Malt  
**KOMAGATAKE** *- enquire*  
2018 Limited Edition, 48% ABV

This limited edition single malt is Mars Shinshu's first step in creating a house style for their extremely successful Komagatake line. Variations of this limited single malt will release in 2019 and 2020 as they progress toward an official house style Komaga-take Single Malt in 2021.

While still young at 3 - 6 years aged, this whisky consists of barrels aged on the top shelf of their rack house where the maturation happens quickest due to the warmer temperature.

The casks are majority ex-bourbon followed by new American oak and sherry cask. This malt is lightly peated at 3.5 PPM. Phenol parts per million (PPM) range from lightly peated at below 15 PPM, to moderately peated at around 20 PPM, to heavily peated at above 30 PPM. Higher PPM can contribute to a peatier-tasting whisky.

## TASTING NOTES

**Nose:** Marzipan, apricot and nectarine, a hint of oat cake salinity

**Palate:** Subtle wafts of tobacco drift between notes of strawberry, mint and yet more nectarine

**Finish:** Quite short and smoke-driven



EST. 1896

# LUSTAU

JEREZ, SPAIN

Lustau is considered the global standard-bearer in the production of top quality Sherries, Brandies, and Vermouths. Lustau's commitment to combining tradition, innovation and the pursuit of higher quality wines has defined Lustau from its humble beginnings.

The Solera Y Criaderas System is the common denominator in the production of wines and Brandies from Jerez. This system, coupled with the dedication of the oenologist, imbues Lustau's products with consistent quality and inimitable character.

36  
FINO  
JARANA  
1<sup>a</sup> CRIADERA  
1/488 CV

## WINERY

Cathedral-style wineries with vaulted ceilings and immaculate "albero" floors that stabilize the temperature and humidity to maintain the unique microclimate required by Sherry ageing.

Lustau is the only winery that produces wines in each of the three cities in the Sherry triangle: Jerez de la Frontera, El Puerto de Santa María and Sanlúcar de Barrameda.

The primary wine making facilities, are located in Jerez de la Frontera. The Los Arcos winery complex, built in the 19th century, consists of six aging cellars that date from different periods.

## CELLAR MASTER

*Sergio Martínez*

Sergio Martínez knows the wines and the soleras that Lustau has built up perfectly. For over 10 years he has done the daily rounds alongside Manuel Lozano, chalk and venencia in hand, along the aisles which make up the Lustau solera ageing casks.

Over 10 years analysing, understanding and caring for the jewels and the secrets which are hidden between the walls of this bodega.

# LUSTAU SHERRIES

## SOLERA FAMILIAR

### Amantillado Golden La Plaza Vieja Medium Golden

Medium dry with honey and nut aromas lead to a simple and balanced palate. Sweet flavors of caramel and sugar-coated pecan on the mid-palate. On the finish, a mix of mushroom, pecan, coffee and toffee flavors.

### Deluxe Cream Capataz Andres

Both components of this wine, Oloroso and Pedro Ximénez, are aged in their own soleras. The result is a mahogany-hued wine with smoky aromas of dried fruit. Smooth and sweet on the palate, with a delicate crisp finish.

### Dry Amontillado Los Arcos

It is a classic Amontillado, with a touch of sweetness, well-balanced and prominent in both character and age. Amber in colour with golden hues. Aromas of ripened fruit, with hints of wood and raisins.  
- 93 points on the Parker scale

### Dry Oloroso Don Nuño

Golden-hued Oloroso with penetrating woody aromas. Hints of dark chocolate, walnuts and roasted chestnuts. Very persistent on the palate, tempered with a slight acidity.  
- 94 points on the Parker scale

### Fino Jarana

The quintessential Fino from Jerez: dry, light and pungent, with an aroma of almonds and mildly acidic on the palate.  
- 90 points on the Parker scale

## Fino Puerto

This Fino is aged in El Puerto de Santa María for an average of 5 years. It is a smooth, light, dry wine, with aromatic hints of the sea and Baker's yeast and a nutty flavor on the palate.  
- 91 points on the Parker scale

## Light Manzanilla Papirusa

Produced in Sanlúcar de Barrameda. Extraordinarily dry and light. Pungent and fresh on the palate, with refreshing crispness.  
- 92 points on the Parker scale.  
The highest score ever awarded to a Manzanilla.

## Moscatel Emilin

Produced with 100% muscatel grapes from the Las Cruces vineyard in Chipiona and aged in American oak barrels. Very deep colour. Intense floral bouquet. Reminiscent of figs, raisins and walnuts. Full-bodied flavour that lingers on the palate. Very sweet though balanced owing to its natural acidity. This muscatel is one of Lustau's winningest wines.  
- 96 points on the Parker Scale

## Palo Cortado Península

Unites the fragrant refinement of an Amontillado with the full-bodied flavor of an Oloroso. Nutty overtones, with hints of vanilla, coffee and dark chocolate.  
- 96 points on the Parker Scale

## Pedro Ximénez San Emilio

Produced with 100% Pedro Ximénez grapes. The flavour is sweet and fruity, smooth, velvety and balanced, with a long lingering finish. Winner of the Great Gold Medal at the Concours Mondial du Bruxelles.

## Rare Amontillado Escuadrilla

Bright amber colour with golden hints. This complex Amontillado shows intense notes of hazelnuts, caramel and sea salt together with smoky wood aromas, resulting from years of ageing in the bodegas of Jerez. Dry and elegant on the palate, powerful, with a long spicy aftertaste.  
- 94 points on the Parker scale. An outstanding wine.

## Rare Cream Superior

A deep shade of mahogany, smooth, sweet and velvety, complex and persistent on the palate; its crisp finish contrasts and balances its sweetness.  
- 90 points on the Parker Scale

## SPECIALTIES RANGE

### East India Solera

One of the great icons of Lustau. Its aging process mimics that of some 17th century wines developed during transatlantic journeys to distant Spanish colonies. Dark mahogany color with bronze hues. Concentrated aromas of ripe fruit, mocha, cacao and toffee. Very complex on the palate, with clean acidity. Taste of raisins, nuts and candied orange. To achieve this, after aging separately in their own soleras, the Oloroso and Pedro Ximénez that comprise it, are combined and undergo a second aging process in a solera of 45 barrels at the Sacristía de Bodegas Lustau, with its elevated humidity and temperatures that replicate the climatic conditions that the wines would have experienced on their journeys.  
- 96 points on the Parker scale



# VERMUT

## WHITE

**A PERFECT BLEND OF TWO WINES:** A DRY, MINERAL AND CRISP FINO SHERRY AND A SWEET AND FLORAL MOSCATEL WINE. INTENSE AND BRIGHT YELLOW COLOR WITH GOLDEN REFLECTIONS. ON THE NOSE IT SHOWS FLORAL, CITRUSY AND HERBACEOUS NOTES OVER A YEASTY AND MINERAL BASE. THE FINISH IS BITTER AND CLEAN WITH A LONG, NUTTY AND REFRESHING AFTERTASTE.



**PRODUCED FROM A CAREFUL SELECTION OF LUSTAU SHERRY WINES, BOTANICALS AND FRAGRANT PLANTS.**

**BODEGAS LUSTAU GETS BACK THE LOCAL TRADITION OF PRODUCING VERMOUTH WITH A SHERRY BASE.**

## RED

MAHOGANY IN COLOR WITH REDDISH GLINTS. SWEET AROMAS OF RIPE FRUIT ARE LACED WITH CITRIC AND HERBAL NOTES OVER A SMOKY WOOD BACKGROUND. IN THE PALATE IT IS VELVETY, FLAVORFUL AND BALANCED. BITTER FINISH DELICATELY ACCOMPANIED BY A DISTINCTIVE NUTTY AFTERTASTE.



# *Brandy De Jerez*



## *Brandy de Jerez SOLERA RESERVA*

Aged for an average of 3 years in the Solera and Criadera maturing system. Aged in casks which have previously contained fine Amontillado Sherries. Very attractive amber tones with greenish reflections. Nutty and vanilla aromas with a mellow, although intense palate.

## *Brandy de Jerez SOLERA GRAN RESERVA*

10 years average aging in the Solera and Criadera maturing system. A selection of old casks which previously contained Amontillado and Oloroso Sherry were used to mature this Brandy. Intense copper color with dark golden tones. Walnut and nougat, with toffee background and some sweet spices in the nose. Warm and smooth with a very complex finish.



## *Brandy de Jerez SOLERA GRAN RESERVA - Finest Selection - enquire*

Aged for more than 15 years. It is the result of a mixture of different Jerez Brandies, aged in barrels that contained mature Oloroso and Pedro Ximénez sherries. Mahogany color with golden hues. Chocolate and spice aromas, with a hint of nuts. An intense and nutty flavour, very persistent and complex on the palate.



## MARCHESI DI GRÉSY

### PIEDMONT, ITALY

With about 45 hectares of vineyards spread among the hills of the Langhe and Monferrato, the Tenute Cisa Asinari of the Marquis of Grésy are a historic Piedmontese winemaking reality, whose roots date back to the late 18th century. Producing always elegant wines, both for daily consumption and for the great celebration.

## 1650

The Grésy family acquires the land of Monte Arigaldo in Treiso.

## 1797

The Marquis De Abbateona donates the possessions of Martinenga to the Grésy family.

## 1899

Carlo di Grésy has Villa Giulia built on the hill of Monte Aribaldo after he marries Giulia Pellizzari.

## 1973

Alberto di Grésy begins the vinification on his own of all the estates.

## 2013

Alessandro and Ludovica di Grésy begin their adventure in the Tenute Cisa Asinari of the Marquis of Grésy working together with his father Alberto.

### The company



The estates are made up of four wineries located in the Langhe and in the Monferrato area. The head of-fice is Martinenga, an extraordinary venerable amphitheater, in the heart of Barbaresco DOCG. Martinenga is considered by many to be the best vineyard in the area and is a winemaking monopoly for the Grésy family since 1797.

### The philosophy



Passion and regard for tradition, nature and variety are well respected philosophies of the Grésy family. They focus on wines of the highest quality that do not exceed in power, but surprise for their defining elegance. They want to be able to bottle the great class of the vineyard, with all the nuances of the terrior. Their work is concentrated largely on the care of the vineyard. The vinification does not change the work carried out in the vineyard, but completes it, enhancing the natural predisposition and identity of the grapes.

# grappa

With the aim of further enhancing its production, in 1982 the estates began to confer the pomace of Dolcetto, Nebbiolo, Moscato, Chardonnay and Sauvignon to the Bricco Albano Distillery in Barbaresco.

The copper distillation plant has been designed and built to produce high quality levels: to distill with pressure values at lower than atmospheric ones, obtaining the grappa at significantly lower temperatures: this simply means not to "smoke" part of the esters and precious aromas that normally evaporate during distillation.

The finished product is collected after processing in special compartments that effectively separate the productions coming from "crus"



Grappa Di Moscato La Serra



Grappa Di Nebbiolo Martinenga



*G.E. Massenez*

*Alsace, France*

### *A Napoleonic statute...*

The birth of Distillerie Massenez goes back to the 1870s when Jean-Baptiste Massenez started as "home distiller" in Urbeis, in the Vallée de Villé. Jean-Baptiste Massenez unknowingly opened the way forward for his descendants who would inherit the status of home distiller: his son, Eugene Massenez inherited not only the privilege but also his father's expertise and went on to become a recognised master distiller himself.



### *At the outset, Wild Raspberry...*

By 1913, Eugene Massenez had become a front runner by distilling Wild Raspberry for the first time... this brandy became a phenomenal success thanks especially to the loyalty of the Queen of Sweden who fell in love with this Raspberry on her visits to Hohwald in Alsace.

Indeed, she came to Alsace to use Eau-de-Vie for her health, and at the beginning not to drink it! And that is how Massenez became official supplier to the court of His Majesty the King of Sweden.

### *Massenez and fine French gastronomy*

Nevertheless, it was not until the 3rd generation in the 1950s with Gabriel Eugène Massenez that the Massenez distillery really took off. Both forerunner and visionary, Gabriel decided to think big and develop his brand for fine gastronomy, especially the famous grand brasseries of Paris: Flo, Bofinger, Pied de Cochon...

His good interpersonal skills and the quality of his products gave him access to the great Michelin-starred chefs of the period like Bocuse, Verger, Troisgros, Lameloise, Haeberlin, Blanc...and some beautiful restaurants such as La Tour d'Argent, Maxime's, Lenotre... In short, Massenez became a fixture at great French restaurants and a must-have for gastronomy.



### *And today ?*

Associated since 2010 with Grandes Distilleries Peureux, Mr. Bernard Baud directs the distillery in Alsace with Manou Massenez and Elodie Naslin. Concerned to ensure the quality of their products and aware of the difficulties for the industry on the spirits market, this dream team continues to develop Massenez for export and in France through a feminine image, due to the historical importance of the Raspberry eau de vie and the emergence of a new profile of consumers through cocktails: women!

So Maison Massenez continues with this avant-garde line and through its new timeless muse, MISS MASSENEZ, advocates a completely new consumption of eaux de vie, creams and liqueurs: cocktails! Inseparable from the French lifestyle! Refined, Chic, Elegant... The exclusively masculine image of the after-dinner liqueur is finished, follow Miss Massenez and travel with her through her favourite cocktails...



### *Eau de Vie*

#### *Poire in bottle:*

98 POINTS FROM WINE ENTHUSIAST

Emblematic of the Massenez brand, the Pear Prisonnière fascinates, as much by its taste and olfactory qualities than by its pear-shaped bottle trapping the pear inside. The bottle is simply placed on the pear in its flowering... then the fruit grows inside the bottle, at maturity the fruit and the bottle are delicately detached.



**Kirschwasser:** The KIRSCH stands out for its typicity, power and balance. This intense nose with its characteristic almond note marks the quality of the selection of the original fruits and the delicacy of the distillation. An Eau-de-Vie whose aromatic complexity is unequalled.

#### *Poire:*

AWARDED AT THE 2011 WORLD SPIRITS SELECTIONS IN CANADA

The particularly fruity aroma of Williams' PE liquor Massières is very much appreciated. This is no coincidence since a bottle contains the equivalent of fourteen kilograms of Williams pears. This relatively new eau-de-vie has been around for about forty years and is very popular thanks to its prestigious image and its original character. Wanted by connoisseurs from around the world.

**Framboise:** Old Raspberry Eau-de-Vie is remarkable for its delicacy, refinement and balance. A subtle emotion that mirrors the fragility of Raspberry. The sustained nose is an indication of the quality of the selection of the original fruits and delicate distillation.

### *Massenez Golden Eight:*

"LA" SIGNATURE OF A GREAT PEAR WILLIAMS LIQUEUR

With its expertise as a distiller and liquorist for nearly 150 years, the Distillerie Massenez offers a great signature to its Golden Eight® Pear Pear liqueur, enhanced by a blend of its pear eaux-de-vie eight years old.





G. & E. Massenez



### Massenez Creme:

**de Cassis:** The Creme of Dijon Blackcurrant Massenez is recognized worldwide for its incomparable flavor. The creaminess and roundness of this cream are the signature of the quality of Creams & Liqueurs Massenez.

**Fraise:** The Creme of Wild Strawberry Massenez is one of those creams whose fragility of the original fruit is opposed to the intensity of the aromas that characterize it. A beautiful harmony for a cream acclaimed for its quality around the world.

**Framboise:** Raspberry, a feminine fruit par excellence, is delicately revealed in Massenez Raspberry Creme. A fragile fruit that is so intense, both olfactory and taste, that this cream will surprise your senses. An explosion of flavors!

**Gingembre:** An exoticism that flatters your senses ... An incomparable intensity in this Creme of Lime and Ginger Massenez. Power and elegance characterize this cream ... a nod to new trends but especially a surprising flavor and power.

**Griotte:** Creme of Cherry Massenez is characterized by its powerful aromas, fleshy, and greedy. The sugar of the fruit balances perfectly with the acidity tip of the core found in the middle of the tasting. An exceptional cream.

**Mûre:** A creme of blackberry rich in flavors, marked by the intensity of the fruit. An olfactory sweetness faithful to the tasting also very sweet but harmoniously balanced by a touch of acidity, typical of blackberries.

**Pêche:** Massenez Peach Creme is distinguished by the delicacy of its fragrance so faithful to the sweetness of the original fruit.

Extracting  
the best from nature...



### Massenez Garden Party:

**Basil:** The basil, freshly cut, is directly macerated in alcohol then distilled. A simple addition of sugar and coloring is enough to elaborate this liqueur, restoring perfectly the organoleptic signature of the basil. An exceptional aromatic intensity!

**Thyme:** The fresh thyme is directly macerated in alcohol surfin then distilled. A simple addition of sugar and coloring is sufficient for the elaboration of this Liqueur, restoring perfectly the organoleptic signature of this flavor.

**Cucumber:** The cucumber, freshly cut, is directly macerated in alcohol surfin then distilled. A simple addition of sugar and coloring is enough to elaborate this liqueur, restoring in a perfect way the organoleptic signature of this refreshing vegetable and in the air of the time.

**Dried Tomato:** A unique spirit, created from the maceration of dried tomato and specially distilled to keep the aromas of the plant intact, resulting in an exceptional and mind-blowing aromatic signature.

**Cilantro:** The fresh coriander is directly macerated in the alcohol surfin then distilled. A simple addition of sugar and coloring is enough to elaborate this liqueur, restoring in a perfect way the organoleptic signature of this aromatic with innumerable virtues for our health.

**Rosemary:** The fresh rosemary is directly macerated in alcohol surfin then distilled. A simple addition of sugar and coloring is enough to elaborate this liqueur, restoring in a perfect way the organoleptic signature of this aromatic with innumerable virtues for our health.



# OLÉ IMPORTS

ARTISANAL DISCOVERIES FROM SPAIN



## OLÉ IMPORTS

Olé Imports began in 1999 with just 3 wines. Their unique portfolio of Spanish wines has now grown to over 100 wines today. Alberto Orte and Patrick Mata have searched the Spanish peninsula for wines that share four fundamental elements: terroir, quality fruit, exceptional winemaking and last but not least, wines that present an exceptional value.



## MATA VERMOUTHS

Dating back to a family recipe from 1880, Mata Vermouths reflect the family heritage of generations of winemaking. Patrick Mata's ancestors have been producing this artisanal Spanish vermouth for well over a century, and developed the perfect recipe over time through trial and tribulation of over 40 blends. This one came out on top.



Having sold the original winery in the 1970s in Malaga, Mata Vermouth is now made in the northern Spanish province of Bierzo. The vermouth is considered 'French Style' meaning, it is slightly drier and aged for more than 18 months with its spices. This process allows for better integration of flavor through gentle co-mingling of wines and herbs. In addition, the alcohol is more seamless and integrates into the flavors more elegantly.

## THE RESURRECTION

The Mata Vermouth resurrection has always been a personal dream of Patrick Mata, co-founder of Olé Imports. His family sold these vermouths in the US prior to prohibition, and now, almost 100 years later, he is thrilled to re-introduce these historic beverages back into the country. Bringing these artisanal vermouths into the market is a way of honoring his loved ones from generations past, while offering the discerning aperitif drinker something special and unique.



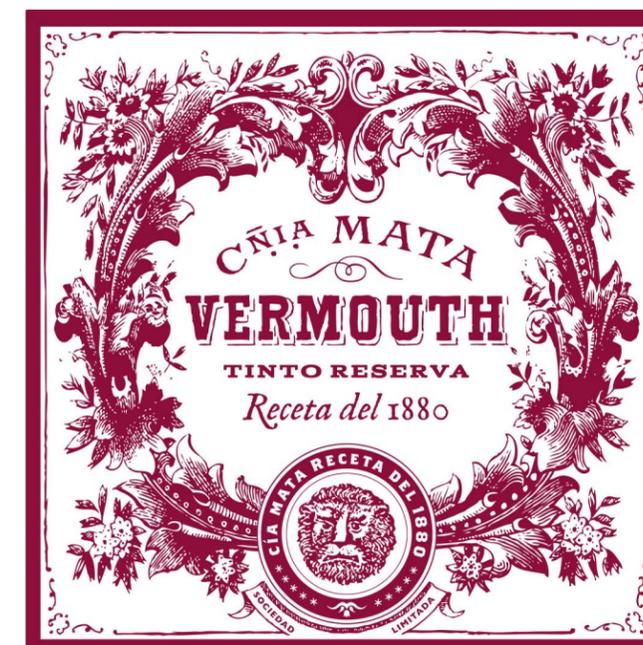
## MATA VERMOUTH TINTO

The vermouths of Europe are seeing a renaissance in the US. The Mata family offerings represent a provenance in family tradition which brings flavors of old into the present. While the exact blend is a secret, some of the dominant botanicals are dry chamomile, clove, vanilla and turmeric. With a spicy and slightly heady flavor profile, Mata Vermouth evokes flavors of woody forest floor, ripe macerated berries and African spice. Delicious on its own, over ice, or blended in your favorite cocktail, Mata Vermouth provides unique flavor, longstanding history and pedigree winemaking in every sip.

**GRAPE:** 100% Mencía

**VINIFICATION AND AGEING:** The vinified wine macerates for approximately 18 months with various roots, flowers and savory herbs. Examples include Ceylon cinnamon, star anise, clove, saffron, bitter orange peel and sage. Once maceration is complete, the vermouth is filtered and slightly fortified. Wine spirits are added, along with a small amount of grape must, to create a rounder mouthfeel.

**ALCOHOL CONTENT:** 15.0%

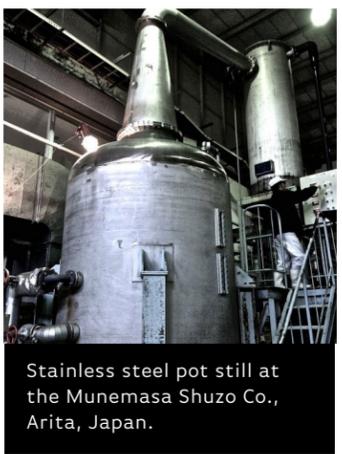




美鶴乃舞 MIZU SHOCHU

### THE MUNEMASA SHUZO CO.

Mizu (the moniker for 美鶴乃舞, Mizu-no-mai) is proudly produced by the Munemasa Shuzo Co. of Arita, Japan. As a young distillery, established in 1985, we find inspiration in a 400-year legacy of artisanship that defines the character of our small town known best as the birthplace of Japanese porcelain crafts. The skilled artisans of Arita are a source of great pride, and are devoted to the principle of kodawari, the notion of continuous improvement towards perfection. While paying tribute to the traditional methods of shochu production, we aim to deliver unprecedented creativity and innovation, artistry, and strive to constantly offer finer and unexpected shochu experiences that delight our customers.



Stainless steel pot still at the Munemasa Shuzo Co., Arita, Japan.

### HARMONY: LAND, FARMER, DISTILLERY

CRAFTED ENTIRELY FROM OUR LOCAL HARVESTS AND WATERS. 100% SOURCED FROM WITHIN SAGA PREFECTURE, JAPAN.

### SINGLE DISTILLED, CRAFT SHOCHU

Mizu Shochu 美鶴乃舞 is handcrafted and single distilled in the traditional Japanese way, and follows the honkaku 本格焼酎 style of production, meaning 'genuine, authentic' shochu. Limiting the distillation to a single pass preserves the naturally occurring flavors and aromas. With each additional pass – most common spirits are distilled at least two times – the more neutral and flavorless the spirit becomes. It is the time-honored Japanese practice to distill themoromi 'mash' only one time in order to capture and highlight the true essence of the raw ingredients. The result is a more natural taste that is complex, earthy and exquisite. It is a celebration and a tribute to the purity of nature and the flavors of the harvest.

These original, authentic methods of shochu production date back to the 16th century and took root in the mountain villages and lush valleys of Kyushu in southwestern Japan. It is here in Kyushu, in the small town of Arita in Saga Prefecture, where the Mizu Shochu 美鶴乃舞 is produced.

#### MIZU 'GREEN TEA' shochu

It is said that the very first seedlings of green tea in Japan were planted by the Zen Buddhist monk Myoan Eisai on a mountain in Saga Prefecture more than 800 years ago. This heritage is a great source of pride for the local farmers in the nearby town of Ureshino, which is well known for producing some of the most sought after sencha in all Japan. The legacy also serves as our inspiration for this wonderfully rich and fragrant Green Tea shochu.

Hand crafted in the traditional way, the shochu is single distilled from a mash of local harvests; two-rowed barley, black koji rice, and freshly picked, then steamed, Ureshino green tea leaves. At 70 proof it is more concentrated like shochus of old to enhance the aroma, complexities, body and finish. Rich, bold, fragrant and delicious.

**TASTING NOTES:** Rich and fragrant with notes of matcha, passion fruit, unripened banana, fresh grass and cacao. Buttery texture with a long, delicious, lingering finish. Green tea ice cream, banana and hints of white peach.

#### MIZU 'LEMONGRASS' shochu

In the small town of Takeo, just to the east of Arita, lies a tiny cluster of lemongrass fields that have become a source of local pride, and inspiration for this unique shochu. Handcrafted in the traditional way, it is single distilled from a mash of locally farmed rice, freshly harvested, organic lemongrass and the pure, famous waters of Black Hair Mountain (Kurokami-yama).

At 70 proof it is more concentrated like shochus of old, yet the introduction of lemongrass is a first in shochu production; an innovative twist by master distillers Shinji Wada and Hirofumi Okoba. Grown organically atop nearby mountains, the freshly cut lemongrass is added to a rice-based mash just three days before distillation. Oils from the leaves commingle with local rice and white koji to create a distinctively refreshing shochu.

**TASTING NOTES:** Bright, citrusy, delicate, delicious. A blend of sake-like aromas and lemongrass on the nose. Silky mouthfeel. Hints of meyer lemon and a light sweetness that brings to mind rice pudding.whisky with hints of ripe melon and vanilla custard.

#### MIZU 'SAGA BARLEY' shochu

Handcrafted in the traditional way, this classic shochu is single distilled from tasty Japanese two-rowed barley, black koji rice, and the pure, famous waters of Black Hair Mountain (Kurokami-yama).

At 70 proof it is more concentrated, like shochus of old, to enhance the subtle complexities, body and finish.

**TASTING NOTES:** Delicate, earthy, lively, delicious. Floral, sake-like aroma with notes of banana bread and fresh grains. Buttery texture. Drinks like a young whisky with hints of ripe melon and vanilla custard.

# Mosswood

BERKLEY, CALIFORNIA



## About

Mosswood Distillers is an independently owned and operated spirits company by partners Therese Agnew & Jake Chevedden, specializing in unique barrel aged spirits.

Offerings include Mosswood Whiskey, Day Rum, and Night Rum. Mosswood products are subtle, nuanced, and tell a story, springing from the glass and traveling through the senses.



## Their Story

Mosswood was founded out of a passion for whiskey. Their dream to distill is embedded in their name, Mosswood Distillers, but our joy is realized in barrel aging and blending exceptionally made spirits sourced from established distilleries. Mosswood's founding partners are Therese and Jake, who discovered romance after working together.

Therese utilizes her artistic background to design and develop new products, label and all. She also has a keen olfactory, for better or worse, and is elemental in blending and quality management.

Jake utilizes his wine and spirits knowledge to inform our taste profile development, loves to work with numbers, and is eager to get out and see clients, whether it be a delivery or to share our offerings.



### THE PROOF IS IN THE PROOFING.



### MOSSWOOD DAY RUM

Mosswood's take on light rum, Day Rum is a four times distilled molasses based rum. They source the rum from Puerto Rico, and blend it with sourced Floridian Rum. These two rum varietals are brought to proof in red wine barrels, bourbon barrels, and neutral barrels, each used as a blending component for the final touches before bottling. Despite it being their "unaged" light rum, one will see a subtle golden hue to the spirit from their proofing techniques.



### Cask Finishing

Barrel Selection straight from the source, hand picked to ensure utmost quality. Nurturing relationships across culinary disciplines.



### MOSSWOOD APPLE BRANDY BARREL

Mosswood's originally sourced barrels used to mature an apple brandy distilled in upstate California, Germain-Robin—considered one of the best Apple Brandy producers in the world. They also source barrels from their friends over at Arkansas Black Applejack, located on Treasure Island, who blend some exceptional brandy as well.

### MOSSWOOD SOUR ALE BRANDY

The Sour Ale Barrel aged Whiskey is aged additionally in barrels freshly emptied of Drake's beer called Brette Davis Eyes. This whiskey originated from their research and development department's small barrel experiments. They took what they learned from that experiment, and used a beer on a different taste profile spectrum as their ACE'd technique. This was a floral hopped red ale, and after time in the small barrel, they revisited it to transfer whiskey into the beer barrel. Upon opening the barrel, the ale had naturally soured, similar to the sour beers present in the market today.

### MOSSWOOD ESPRESSO BARREL BRANDY

Enjoy the Espresso Barrel aged Whiskey and its long standing history with Mosswood. This was their second ever release and are proud of its continued results. The finish is subtle yet bold, with hints of coffee balanced against a sweet undertone. Once the whiskey has matured, it is finished in a barrel seasoned with a cold brew of Bicycle Coffee's Espresso Roast. As a result, the whiskey has notes of milk chocolate, roasted nuts, red fruits and coffee.



### Delicate Proofing

Selecting quality water, added to the spirit slowly and deliately over time, ensuring full spirit integration and improved mouthfeel.



### Minimal Filtration

Showcasing the clean, bright, earthen, rounded quality of the spirits. Embracing the flocculations that occur after bottling.

Port Chester, NY

# NEVERSINK SPIRITS

Producers of Apple Brandy, Gin and Fine New York State Eau de Vie



**WHO THEY ARE** NEVERSINK SPIRITS was founded by two long-time friends with a passion for spirits, wine, food, and nature. After years of tasting, tinkering, sipping and planning, Noah Braunstein and Yoni Rabino found a project in which their passions could be realized – and Neversink Spirits was born. Making spirits is their calling, apples their muse, and they finally found the vehicle in which to share their vision with their fans.

**THE QUALITY** A spirit’s quality can only be as high as the ingredients from which it’s made. When they formed a team with Camps Road Farm and Kent Falls Brewery to form a local collective known as “The Food Cycle,” they knew they had found a way to make their spirits truly unique.

**SUSTAINABILITY** Working together, the partners carefully developed a growing plan for the farm, cultivating ingredients specifically designed to make exceptional spirits and beers. Being able to verify the supply chain’s provenance allows Neversink Spirits to make spirits of the highest quality, while minimizing the footprint on our planet. Waste from the brewing and distilling processes is recycled back on the farm as compost and animal feed, increasing the productivity of the farm and closing the sustainability loop.

## AMERICA'S FAVORITE FRUIT:



**APPLES** Apples are the cornerstone of Neversink Spirits’ production. In 2012, through a grassroots effort from volunteers and friends, they planted over 350 apple trees on Camps Road Farm. Spirits produced from the over 15 varieties of apples, all difficult to obtain heritage varieties that produce excellent cider and brandies, will excite the palate with new ways to experience America’s favorite fruit.

**APPLE BRANDY** *- enquire* Neversink Spirits clear apple brandy delivers a pure, honest reflection of the apples’ characteristics. Fruit brandy, popular in Europe, and gaining more acclaim in the U.S.A., is a truly unique way to experience a fruit; they capture a power, complexity of flavor, and clean fruit notes, unique to this class of spirits. Neversink Spirits clear apple brandy is great to sip after dinner or as part of a cocktail. The blend of apples gives several layers of flavors: cut green apples, spice, vanilla, woods, and pear fill the senses as you take a sip. A round, clean mouth feel and subtle lingering spice will leave the palate happy. A clear apple brandy is hand-crafted from New York State apples. Neversink believes that just as wines reflect the character of the soil and climate in which they are grown, a fine apple brandy can showcase the unique qualities of apples grown in New York State.

**GIN** Neversink Spirits Gin starts with a New York State apple base spirit that is carefully distilled through a blend of 11 botanicals to create a well balanced, floral and aromatic gin. They focus on botanicals that pair nicely with apples, including three types of fresh citrus, star anise, cardamom, cinnamon, elderflower, and, of course, juniper. It’s a delicious, full-flavored gin that is great to sip on with an ice cube or in your favorite gin cocktail.



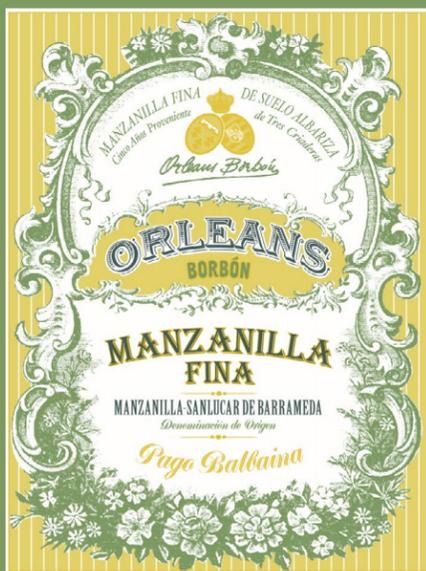
# OLÉ IMPORTS

ARTISANAL DISCOVERIES FROM SPAIN



## OLÉ IMPORTS

Olé Imports began in 1999 with just 3 wines. Their unique portfolio of Spanish wines has now grown to over 100 wines today. Alberto Orte and Patrick Mata have searched the Spanish peninsula for wines that share four fundamental elements: terroir, quality fruit, exceptional winemaking and last but not least, wines that present an exceptional value.



## THE STORY OF ORLEANS

In 1849, during an exploration expedition of Andalucía, Don Antonio de Orleans, the Duke of Montpensier and son of King Louis Philippe of France, fell in love with the magical fishing village of Sanlúcar de Barrameda and planted his roots there. Among various business ventures Don Antonio de Orleans began cultivating vineyards and slowly building the foundation for the family tradition that would become Sherry. A century later, his descendants developed the family's various ventures into a Brandy and Sherry business which carries on

today as Bodegas los Infantes de Orleans Borbon. Housed in a XIX century courtyard palace influenced by the Moors, this classically built winery within Sanlúcar de Barrameda, cellars some of the finest sherry soleras in the region. Today, Infantes de Orleans de Borbons is owned by the Spanish Royal Family and until very recently, these wines were sold only in very limited quantities outside of the Royal House - wines fit for a King.

JEREZ, SPAIN

## ORLEANS BOURBON MANZANILLA FINA



**Manzanilla** can only come one from place in the world, Sanlúcar de Barrameda, because of its natural environment's ability to grow flor, an indigenous yeast byproduct of fermentation that when developed in this three tier microclimate of Sanlúcar, creates a unique and complex style of fino wine called Manzanilla. This is the first time that the Royal wines of Orleans Borbon are available for sales in the United States.

**RATING HISTORY:** 92 W&S Magazine, also rated "2013 Year's Best Buy Wine" by Wine & Spirits Magazine

**GRAPE:** 100% Palomino. Vines planted in 1973. Tended in albariza soil from 40 - 90 m (131 - 295 ft) of elevation

**PAIRING SUGGESTIONS:** Fine Manzanilla like this should be consumed like any fine white wine: shared with delicious food and better company. Served nicely chilled, Manzanilla is the perfect match for little bites of salty foods like fried anything, shellfish and oysters, cured meats, olives, almonds, cheese and even sushi. It is also quite appropriate as an afternoon beach beverage, at a picnic and always a nip while preparing dinner.

**VINIFICATION AND AGEING:** This fresh Manzanilla is made from 100% Palomino bottled from 3 criaderas with an average of 5 years. To enhance its characteristic freshness, there are only 2 bottlings per year which happen during the late Spring and Fall when the flor is at its peak growth. It is during this time that the wines are more strongly protected and therefore express a finesse and delicacy that is enhanced by a rich lees-y quality.

**PRODUCTION:** 1,500 cases

**LOCATION, SOIL, CLIMATE:** The historical fishing port of San Lucar de Barrameda is situated within the northern province of Cádiz where the mouth of the Guadalquivir River flowing from Jaén, empties out into the Gulf of Cádiz and Atlantic Ocean on the southeastern coast of sunny Andalucía, Spain. The Albariza soil is predominately pure white, calcium rich chalk that endures the hot, arid summers of southern Spain by baking a crust atop the sunshine drenched vineyards, preserving winter's moisture below for hydration of the vines. The altitudes in this flat, coastal region range from 200-400ft. The temperatures in Sanlúcar de Barrameda are cooler than in Jerez de la Frontera and very desirable. With averages highs of 22C (72F) and lows of 13C (56F), there are nearly an impressive 3,000 hours of sunshine per year and the summers are glorious. Most of the 584 mm (23 in) of annual rainfall occurs from September through December.

**TASTING NOTES:** Straw in color with tangy aromas of the sea rounded out by fruity lemon curd, almond skin, toasted bread and yeasty notes on the palate, this Manzanilla has a complexity fit for a King.

**ALCOHOL CONTENT:** 15%

# PENDERYN

DISTILLERY

WALES, U.K.

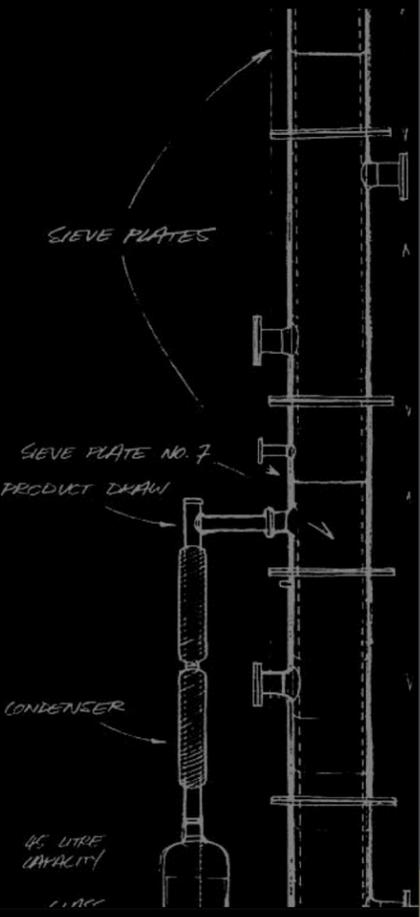
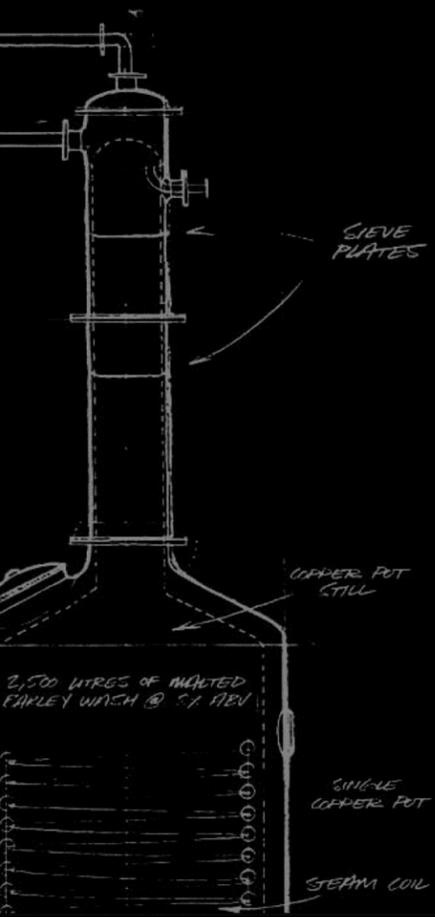


## 'Distilling in Wales was a lost art...'

...but in the late 1990s, in a pub in a small post-industrial Welsh valley town, a group of friends drank and chatted about establishing the first whisky distillery in Wales in over a century. They dreamt of creating a whisky as pure and precious as Welsh gold, represented today by Penderyn's 'gold seam'.

The friends had a location in the historic village of Penderyn on the southern tip of the Brecon Beacons, chosen because of the site's own supply of fresh natural spring water. They also had a unique copper single-pot still designed by Dr David Faraday, a relative of the great 19th-century scientist Michael Faraday. Penderyn Whisky was launched on St David's Day 2004 in the presence of HRH Prince Charles.

Penderyn produces their own malted barley spirit which, when matured, is recognised worldwide as one of the finest single malt whiskies. The majority of their spirits go into casks for ageing in their cellars. The remainder is used to craft other award-winning products. With investment, inspiration, hard work, attention to detail, the finest barley, expert distillers and the best American oak bourbon casks, Penderyn Whisky has quickly gained a worldwide reputation.



### PENDERYN CELT SINGLE MALT

Celt is a single malt whisky finished in ex-peated quarter casks, bottled at 41% abv. (43% in the USA)

**NOSE:** Mild aromas of peat smoke, early morning at the rocky seaside and warm marmalade on toast all compete for our attention.

**PALATE:** It begins with great sweetness before the smoky, slightly medicinal flavours descend..

**FINISH:** Slight bitterness follows that leaves a long and lingering freshness in the mouth.

### PENDERYN LEGEND SINGLE MALT

Legend is a Madeira-finish single malt whisky, bottled at 41% abv. (43% in the USA)

**NOSE:** Aromas of fresh apples and citrus fruits intermingle with cream fudge and sultana raisins to create a complex yet fresh, clean and well-balanced whisky.

**PALATE:** Incredibly smooth and both fresh and rich dried fruits abound. Delicate and sweet on the palate with just a hint of bitterness to remain refreshing.

**FINISH:** A long aftertaste of Madeira cake and sultanas.

### PENDERYN MADEIRA SINGLE MALT

This whisky is the original Penderyn 'house style', aged in ex-bourbon barrels and finished in ex-Madeira wine casks to bring out its full gold character. It is bottled at 46% abv.

**NOSE:** A classic freshness with aromas of cream toffee, rich fruit and raisins.

**PALATE:** Crisp and finely rounded, with the sweetness to balance an appetising dryness.

**FINISH:** Notes of tropical fruit, raisins and vanilla persist.

**BALANCE:** Oaky vanilla tones/dry sweetness



### PENDERYN MYTH SINGLE MALT

Myth is a single malt whisky finished in a range of specially selected ex-red wine casks, bottled at 41% abv. (43% in the USA)

**NOSE:** Fresh and lively, Myth has mixed citrus fruits mingling with apple, pear drops and the merest hint of tropical fruits.

**PALATE:** Sweetness dominates then moves over to allow some refreshing bitterness to emerge while the mixed fruits continue to dominate the flavour.

**FINISH:** Gradually all the flavours ebb away to leave memories of a lively and light style of whisky that is easy to drink.

### PENDERYN SHERRYWOOD SINGLE MALT

The Penderyn Sherrywood in this bottle has been aged in ex-bourbon barrels and ex-Oloroso sherry casks to bring out its rich fruity flavor.

**NOSE:** aromas of dark fruit and rich toffee mingle with green apples and hazelnuts to create a deeper mystery.

**PALATE:** Rich sweetness gives way to refreshing dryness.

**FINISH:** Sweet notes of toffee and sultana persist in the long finish.

**BALANCE:** Sherry and oak/winter spices

'A lost art no more.'

THE WARMTH AND CHARACTER OF ISLAY

# Port Askaig

Islay

ISLAY SINGLE MALT SCOTCH WHISKY

THE ESSENCE OF ISLAY

## THE STORY

Port Askaig is a range of Islay single malt whiskies that embodies the unique spirit of Islay and its people.

Nestled into the north coast of the island, Port Askaig has been the gateway to Islay for hundreds of years.

The unique spirit of the people and the beautiful, rugged surroundings has inspired the nature of this whisky - crafted by the people and shaped by Islay's distinct atmosphere.

Each bottling offers the perfect balance of smoke, peat and sweet, fruity flavors typical of the best whiskies from this beguiling isle.

The range has been developed to appeal to the most discerning of whisky connoisseurs while also appealing to the novice whisky drinker. These exceptional casks of Islay's single malts have created a range that will become recognised as an Islay classic.

### Limited Batch

Each expression within the range is bottled in limited batches. While recognising that each bottling will vary, the aim is to achieve a consistency of quality and character over time. To ensure each whisky maintains its original flavour and character, the whiskies are not chill-filtered and no coloring is added.



### Port Askaig 110 Proof

Gold Medal San Francisco World Spirits Competition 2018  
 WoW 2018 – SILVER OUTSTANDING in the category of Malt Peated Medium

**NOSE:** Smoke and hay at first, then green apple, salt and white pepper.

**PALATE:** Quite spicy and peppery with ample smoke and more savory umami notes. Dry on the tongue, with more charred meat and heavily toasted multigrain bread.

**FINISH:** Concentrated smoke almost verging on hickory.



### Port Askaig 8 year

95 points by Ultimate Spirits Challenge 2018

**NOSE:** Lemon zest and coal smoke with warming barley just turned on the malting floor.

**PALATE:** Limestone, sugar snaps and coating of dark peat. Honeysuckle weaved with licorice sweetness.

**FINISH:** Fresh flavors of rock salt and black pepper linger as the smoke slowly fades.



### Port Askaig 33 year- enquire

91 points by ScotchWhisky

**NOSE:** Soot and embers from a wood burning stove. Rich orange marmalade and freshly-baked buttered pastry. Crème anglaise with hints of cinnamon and delicate middle-eastern spice.

**PALATE:** Oily and rich with a touch of chili heat. Classic flinty notes come together with orange blossom, juicy satsumas and lemongrass, while an undercurrent of dusty smoke mingles with rock salt and black pepper.

**FINISH:** Smoked bacon and cloudy honey linger, pleasantly dry and very long.

Sheridan, Oregon

# RANSOM

## WINE Co & DISTILLERY

SINCE 1997

**RANSOM SPIRITS** was started by Tad Seestedt in 1997. Initially, the distillery made small amounts of grappa, eau de vie and brandy. In 1999, Ransom began the production of a number of small-batch fine wines, and in 2007 they took up the craft of grain-based spirits, adding gin, whiskey and vodka to the lineup. By 2010, they combined crafts of winemaking and distilling to create their first Dry Vermouth.

Ransom Farms is located in the Willamette Valley in the foothills of the Coastal Mountain Range. Ransom purchased a forty-acre farm outside of Sheridan, Oregon in 2008. Barley has been planted since 2008, and their first vines were planted in the

spring of 2010. In keeping with their commitment to sustainability and stewardship, the farm has been certified Organic since 2011.

Ransom believes that wine and spirits are a "**CELEBRATION OF LIFE.**"

Drinking premium quality, handcrafted wine and spirits can compliment good food and add to the sense of delight and fulfillment found in gathering to eat and drink. It is the function of libations to enhance fellowship, discussion, and the exchange of ideas. So visit the market, invite over friends and family, and raise a toast to health and happiness through good meals, conversation and socializing!



"We believe that wine and spirits are a celebration of life"

### Ransom Dry Vermouth

The base wine for our Dry Vermouth is a blend of organically and conventionally farmed aromatic white varietals and Pinot Noir blanc. The fortifying brandy is Alambic pot distilled in house from a blend of wines from Pacific Northwest grapes. Barrel aged in mixed French oak.

**Wine Enthusiast - 94 points**

### Ransom Sweet Vermouth

The base wine for this sweet vermouth is a blend of organically and conventionally farmed aromatic white varietals, including Gewurztraminer, Muscat, Riesling and Pinot Gris. To this base Ransom adds the brandy, alambically distilled in house and barrel aged in mixed French oak. The Vermouth is then infused with a tantalizing blend of aromatic botanicals.

### Ransom Dry Gin

Fashioned after Holland's renowned malt wine genevers, Ransom Dry Gin combines the maltiness and hop aromas of the style with a decidedly more intense botanical infusion. The selection of botanicals for this gin was done with tradition in mind, but we also sought to capture the essence of our terroir with the inclusion of the iconic Oregon Marionberry and local hops. The result is a highly aromatic gin with the most compelling attributes of both genever and dry gin styles. We believe speaks meaningfully to its Dutch heritage as well as its Oregon provenance. Excellent for sipping neat, or mixed in a Collins, Improved Holland Gin, Bramble, or Kopstoot.

**93 Points - 2017 Beverage Testing Institute**  
**90 Points - 2016 Ultimate Beverage Challenge**

### Ransom Grappa

An elegant, effusive expression of both the varietal character of the grape and the time-honored traditions of fermentation and alembic distillation, our Grappa is carefully crafted to an unparalleled standard of quality. We harvest aromatic white varietals at optimum ripeness and lightly press sending the free-run juice to become wine and saving pomace that still holds a high percentage of juice for grappa. The skins and pulp are immediately covered with water to prevent oxidation and fermented with yeasts selected for optimum aromatic expression.

### Ransom Old Tom Gin

This Old Tom Gin is a historically accurate revival of the predominant Gin in fashion during the mid 1800's and the golden age of American cocktails. The recipe was developed in collaboration with historian, author, and mixologist extraordinaire David Wondrich. Old Tom is the Gin for mixing classic cocktails dating from the days before prohibition. Its subtle maltiness is the result of using a base wort of malted barley, combined with an infusion of botanicals in high proof corn spirits. The final distillation is run through an alambic pot still in order to preserve the maximum amount of aromatics, flavor and body.

**95 Points - Tasting Panel**  
**93 pts, Beverage Testing Institute**

### Ransom Henry DuYore's Rye Whiskey

Henry DuYore's Rye Whiskey speaks to our aspiration to release spirits that balance the character of their grains of origin with the influence of the years passed in oak barrels. An abiding fondness for the flavor of rye inspired us to produce our own bottling. With this Rye Whiskey, we sought to temper the admirable innate feistiness of rye with the rich, supple flavor of malted barley.

### Ransom WhipperSnapper - Oregon Spirit Whiskey

We took our sweet time selecting premium ingredients, meticulously milling the grain, working and fermenting the mash, and most importantly, making well-considered, ruthless cuts at the condenser. Pot distillation is a slow, lengthy process, that when done properly and patiently can take 16 hours for one pass through the still. Rushing things usually leads to inaccuracy. On the other hand, critical decisions for making the right cuts need to be made within minutes, sometimes split seconds. This is likely where the wildness came from. Sometimes even the most well thought out of plans seem to develop a mind of their own. Anyway, we kept and collected only the very best fraction of distillate and lovingly placed it in oak to mature.

### Ransom The Emerald Whiskey

We know that the whiskies made in Ireland today little resemble their 19th century predecessors. Trouble was, there was none of the traditional whiskey left to taste in our quest to recreate the long lost gems of the Emerald Isle. Fortune gave us two good turns; a British excise agent who recorded an Irish mash bill in 1865, and our friend David Wondrich, who found said recipe poring over the microfiche annals of history and passed it along to us. With this mash bill as our guide, we set out to create our own interpretation of a traditional whiskey of Ireland. To call our version modern might be a stretch— We grow a percentage of the barley organically on our farm, our grains are milled, mashed and fermented in small batches at our distillery and farm in the emerald hills of Sheridan, Oregon, and we distill according to our senses in our handmade, direct-fired alembic pot still. The Emerald matures in a mix of French and American oak for three years, and is hand bottled, capsuled, and labeled. The result is a highly aromatic spirit with the weight, richness, and complexity of its forebears.

**90 Points - The Whiskey Wash**

### Ransom Rye Barley Wheat Whiskey

Our Rye, Barley, Wheat Whiskey is carefully crafted using the finest traditions in distilling—it has been distilled in hand hammered, direct fire, alembic copper pot stills and only the very best portion of the cuts, the "**heart of the hearts**" has been kept at the still—we have, however, chosen to flaunt conventions of category with our decisions about the mash bill and barrel program. Years of blending have convinced us that diverse mash bills produce whiskeys that are more evocative and interesting, so we worked diligently to craft a rich, complex palate of grain flavors by blending six grain components. To protect and enhance these delicate cereal flavors, we elected to forego the conventional heavily charred new oak in favor of used 60 gallon toasted French oak barrels, most of which formerly held Pinot Noir. These barrels contribute weight and depth to the spirit without erasing or obscuring the character of the grain, which we feel should define a premium whiskey. The result is a whiskey which we feel offers unprecedented depth, complexity, and body.

**91 Points - Ultimate Beverage Challenge**

AXBERG, AUSTRIA

## THE ORIGIN

Since 1956 the farm, located in the idyllic Upper Austrian Axberg near Linz, is owned by Hans Reisetbauer.

Hans has led the distillery for 20 years. His belief is and was always to produce enjoyment on the highest level.

His staff, the latest technology and his particular intuition for quality makes his brandies unique. Reisetbauer brandies are an indispensable label on the international market. Different awards and prizes like multiple "best distillery of Austria" and "master distiller of the year" are underlining his success.

## THE DISTILLER

Hans Reisetbauer philosophy is "quality sets friendship". This motto is lived through his orchards and the distillery and that is where the unique taste comes from.

The quality of the fruit determines the quality of the brandies. This is why only the best fruits are processed to Eau-de-Vie.

Equipped with one of the most modern distilleries in Austria Hans is working according to the highest quality standards.



## THE FRUIT

Quality means - according to Hans Reisetbauer - to show which resources and treasures that nature offers us if you live, work and enjoy with all senses.

The main part of all fruits used in production are flourishing around the farm in "Axberg". The fruits growing on about 13,000 williams pear trees and 7,000 apple trees are only picked by hand! To enable the fruit to grow with even more sustainability the whole farm changed to organic production.

The range of apples at the "Kirchdorfergut" starts with Arlet, Elstar, Gala, Boscop, Idared, and ends with Topaz, Rubinette and Pinova. Of course there is also a huge range of pears: the famous Williams pear and the "Red Williams", "Gute Luise" and "Dr. Guyot".

In addition, Hans Reisetbauer also has his own 4 hectare plum orchard and harvested the quinces from his master distiller.

The apricots for the award-winning apricot brandy come from Hans's good friend and well-known vintner Bernhard Ott. They have been working together since 1999.

**"QUALITY SETS FRIENDSHIP"**

# REISETBAUER

SINCE 1994

## BRANDY - EAU DE VIE

### APRICOT

*Hans Reisetbauer Apricot Eau de Vie*

Intense aroma, fresh-fruit, typical ripe yet elegant stone-fruit notes; soft and creamy on the palate with silky, mellow fruitiness.

### CARROT

*Hans Reisetbauer Carrot Eau de Vie*

Ideal, typical carrot flavor; crisply fresh with bittersweet, slightly earthy notes on the palate, well-differentiated, balanced fruit with a long finish.

### PEAR

*Hans Reisetbauer Williams Pear Eau de Vie*

Ideal, typical, ripe, juice fruit, discreet spice and piquancy, lively and stimulating; youthful taste with lovely fruit-spice interplay, with great potential for further development.

### PLUM

*Hans Reisetbauer Plum Eau de Vie*

Appealing, creamy aroma, caramel pudding, bright flavors, balanced on the palate, chocolaty with no hint of stones.



## WHISKEY

### 7 YEAR WHISKY

*Hans Reisetbauer 7 Year Whisky*

Hans Reisetbauer ages his whisky in used oak casks from Austrian vintners. These Chardonnay and Trockenbeerenauslese casks shape the distillate into a rich, vibrant and bold libation with pronounced aromas and flavors of chocolate, caramel, baking spices, and berry fruit.



## GIN - BLUE GIN

### BLUE GIN

*Hans Reisetbauer Blue Gin*

"In our opinion, the production of Premium Gin needs passion, attention to detail and the desire for quality."

The journey begins with the wheat variety "Mulan". It grows on fields in Upper Austria and is a beautiful raw material to start the distillation because of the region where it is found. The distillation takes place in a traditional, small copper pot still. After the pot-still-distillation to the so-called "fine distillate", the botanicals come into play. Different, meticulously chosen botanicals from all over the world are incorporated by "maceration". This wonderful smelling essence is then allowed to rest for a while and after that, it is distilled for the third and final time.

### SLOEBERRY GIN

*Hans Reisetbauer Sloeberry Gin*

Reisetbauer wanted to create a Gin as a counterpart to the classical BLUE GIN. It should contain less alcohol but should also have much more flavor. And this was when they came up with the idea: SLOEBERRY BLUE GIN.

The name giving element is the sloe berry, which is part of the rose family and has a very high vitamin C content. The classical BLUE GIN is diluted with the juice of organic sloe berries. After the mazeration and carefully compression the unbelievable complex aromatic is shown.

## VODKA

### AXBERG VODKA

*Hans Reisetbauer Axberg Vodka*

Axberg Vodka uses a single wheat variety "Mulan", which is grown and harvested from Reisetbauer's own fields in upper Austria. This perfect raw material produces length, great mouthfeel and no sugar. That is why "Mulan" is perfectly suited for a Vodka with incomparable clarity & flavor. The spring water used for AXBERG VODKA comes from an alpine spring in the Mühlviertel, a district in the northern part of upper Austria. This pure, clear water springs from primary rocks formed in the tertiary period, equal to the excellence of AXBERG VODKA.

# SINGLE CASK NATION

est. 2011

THE AIM AND DIRECTION OF SINGLE CASK NATION IS TO DISCOVER THE RAREST CASKS AND BOTTLE THEM AT CASK STRENGTH.



**SINGLE CASK NATION:** Founded in 2011 by Joshua Hatton and Jason Johnstone-Yellin, two former whisky bloggers, Single Cask Nation is the United States' only independent bottler following the Scottish tradition. Each cask selected is bottled at natural cask strength, free from chill filtering and artificial color, with the distillery source front and center. While Joshua and Jason established their reputation with exquisite Scotch selections they also bottle American bourbon, rye, single malt, light whisky (aka American grain whisky), rum, and mezcal.



## The Community

Single Cask Nation™ began as a social fellowship or membership society organized around the right to purchase rare, fine single cask whiskies under the Single Cask Nation label. More than a mere club, Single Cask Nation™ represents a unique virtual community in which members share a common affinity for the quality whiskies and other spirits of the world.



### Craigellachie Ex-Bourbon 10 year - [enquire](#)

This cask bottling, distilled in May 2008, spent ten years maturing in a refill bourbon hogshead. It was bottled at cask strength in May 2018 at a whopping 67.3% ABV!

**Color:** White tea

**Nose:** Opens with a pungent thick peat reek but in time a sweetness develops with candy necklaces and pear drop hard candies, then a brininess that also includes ground grey pepper (unmistakable cask presence)

**Palate:** Meaty and juicy upon entry with warm malted barley, powdered confectioner's sugar, a burst of ground clove, Garibaldi biscuits, and distinct barrel char!

**Finish:** Long and warming with lingering barrel char, dark chocolate with sea salt, more confectioner's sugar, and damp oak

**On the label:** Known for its typically heavy style of whisky, this Craigellachie falls right into line. Its departure, however, is in the heavily peated character of this spirit. Dank and pungent with earthy smoke, however, don't fret, rich fruits, an oily mouthfeel, and a bread-like malty backbone remain.

### Macduff Ex-Sherry Butt 13 year - [enquire](#)

This cask bottling, distilled in August 2003, spent thirteen years maturing in a 2nd fill oloroso sherry butt. It was bottled at cask strength in May 2018 at 57.2% ABV.

**Color:** Bronze

**Nose:** Big funky sherry at first blush but opens to reveal frozen chocolate covered bananas to the fore, brown Licorice All-Sorts, grilled apricots, angel food cake in the background, sticky sweet molasses, sherry spice

**Palate:** That delicious sherry funk returns but now with clean dishwashing gloves ultimately giving way to coffee ice cream with chocolate covered almonds, hints of sweet BBQ sauce

**Finish:** Sassafras leaves and cold coffee with dark chocolate nibs

**On the label:** A bit of old sherry cask funk upon opening but quickly gets chocolatey. Nutty, and fruity. Notes of sticky molasses, coffee ice cream, and sweet barbecue sauce help make this cask a beguiling one, to be sure!

### Stones of Stenness 18 year - [enquire](#)

This cask bottling, distilled in November 1999 at an undisclosed Orkney distillery, spent eighteen years maturing in a 2nd fill bourbon barrel. It was bottled at cask strength in May 2018 at 54.8% ABV.

**Color:** White tea

**Nose:** Pleasing light peat to open followed by a slight medicinal note, linen closets, honey drizzled over fresh cantaloupe, roasted hazelnuts, and lit tinder sticks

**Palate:** Floral smoke with hints of grass and cereal with a building vegetal quality, dried mangoes and melons, cask char mid palate, beach stones, pleasantly salty

**Finish:** White chocolate, sea salt, ground grey pepper

**On the label:** A perfect balance between lightly peated malt and a rich melon-like fruitiness. Quite different from the distillery's offering of the same age. The ex-bourbon maturation allows a different side of the distillery's house style to shine through.

## SOTOL ONÓ

### CHIHUAHUA MEXICO

Sotol has been made for more than 800 years by Rarámuris and Anasazis (native ethnic people from Chihuahua) and it was a spirit almost forgotten.

Sotol is a distilled spirit made from Dasylirion (commonly named Sereque in Chihuahua). As part of the Nolinaceae family it grows along the North of México and the Southwest of the USA including Texas. This plant resists the extreme dessert weather with high temperatures and dryness, and typically grows on rocky slopes in the Chihuahuan desert grassland between 3,000 and 6,500 feet above sea level.

The Dasylirion is actually related to onions and garlic plants, and it is not an actual agave but a Yuca, this is why it has such a unique flavor.

Dasylirion Cedrosanum takes about 12 to 15 years to be ready and it is a wild harvest. The jimador is the one responsible of choosing the Mata or head of the sotol plant, he makes sure the plant is mature and ready to harvest, he knows they are ready to harvest because the plant starts exuding a substance similar to syrup or honey. They pull out the plant from the earth with axes, they proceed to cut the spiny leaves of leaving only the Piñas ready to transport to the Vinata.

Once in the Vinata, they roast the piñas for about 3 days, then they grind them using axes and knives, the next step is the fermentation, this lasts between 5 and 7 days, depending on the weather.

## ARTISANAL SOTOL



*“Onó ko iwitarime,  
ko’wáame binoi arewá...  
wi’ri iwitarime Onó”*

*“Onó gives life & feeds the soul...  
Long live the Father”*



PRODUCT OF MEXICO

## SOTOL ONÓ SOTOL

### ABV 45%

Sotol Onó is made from 100% Dasylirion Cedrosanum and only one bottle can be distilled from a single piña. It is handcrafted in Aldama, Chihuahua by Gerardo Ruelas who is a third generation Maestro Sotolero part of a family that has produced Sotol in the state of Chihuahua for generations.

### TASTING NOTES

Clean, bright, dense and pristine to the sight, displays a silver hue with abundant pelage.

On the nose it's complex, herbaceous and spiced with hints of fresh green asparagus and white peppercorns. It's elegant nuance is reminiscent of damp earth and tubers like the Yam bean and yuca in a fresh herbal frame such as epazote and avocado leaf.

On the palate it feels fresh and joyful. A smooth texture follows a fruity mid palate of guava, coconut and ginger.

The dry finish is long and very complex in spices and minerals.





NEW YORK, NY

St. Agrestis was founded in 2014 by sommeliers upon returning to New York from a three-month trip through-out Italy. The trip furthered their passion for the unique regional amari and became the inspiration to create a regional amaro of their own.

### NEGRONI

A perfectly balanced negroni, designed to be consistently boozy, bitter and refreshing every time in an innovative format. St. Agrestis Negroni begins with fresh fruit, followed by delicate yet pronounced florals and spice. All the components are evident, with notes of juniper cutting through the bitter. Citrus offers fresh acidity through-out. On the finish, bitterness comes in waves, intensifying as the balanced sweetness subsides. From start to finish, this drinks with intense complexity and freshness unachieved in most any other negroni.

*Tasting Notes: The aromas are floral and botanical focused while the palate is more bitter but not bracing. There's just the right amount of vermouth for a perfectly balanced, addictively drinkable cocktail.*

### AMARO

The amaro begins by individually macerating twenty organic herbs, spices, flowers, roots, seeds and citrus in a neutral base spirit. After each botanical has been perfectly extracted, the twenty tinctures are married together and transferred to ex-bourbon barrels. In barrel the amaro rests for a minimum of eight weeks before the twenty separate flavors become one unified amaro. Organic cane sugar is then added to provide roundness and balance to the bitter nature of amaro.

*Tasting Notes: intense baking spice followed by a high note of mint and green herbs then gives way to sarsaparilla root, all in perfect harmony with the bitterness of gentian root.*



AGRESTIS (ADJ.): Latin, meaning "of the wild, of the earth"



# SWEETDRAM

DRINK DIFFERENT



## ABOUT

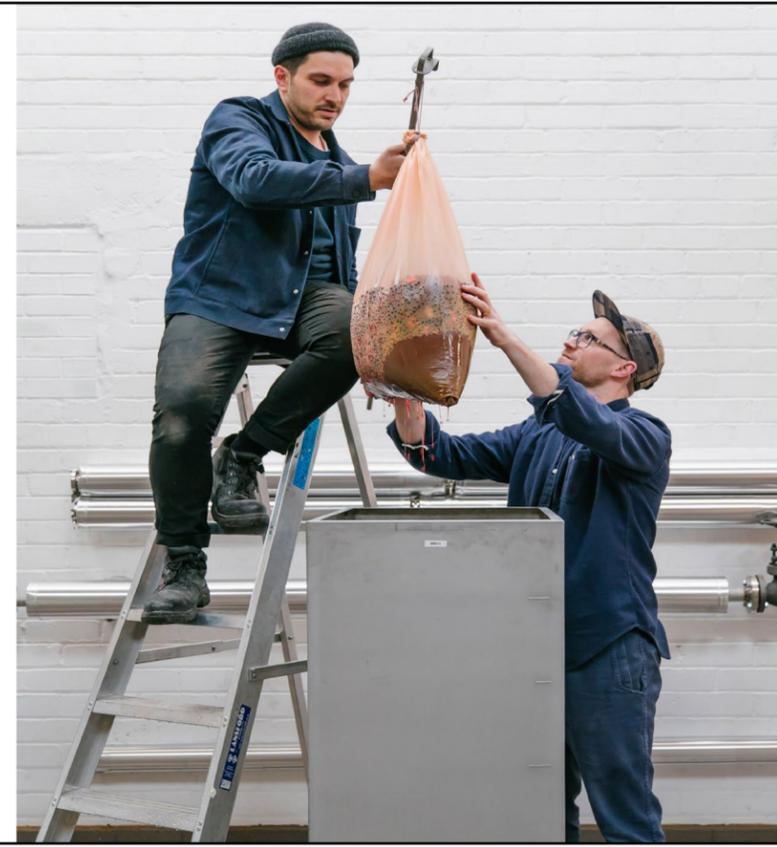
### Progressive, flavour-driven spirits made in Edinburgh, Scotland

Sweetdram recently built a distillery on an industrial estate in Sighthill. It's a bright, creative space, a platform for disrupting the tired drinks landscape with subversive spirits that don't conform to conventional categories.

Sweetdram refuses to imitate other brands, and they do not produce gin.

Instead, Sweetdram chases flavor, sometimes for months on end, in the pursuit of something genuinely exciting and different to drink.

These spirits are the products of those journeys.



Produced in Edinburgh, Scotland

## ESCUBAC

**Tangerine & caraway sorbet spread roughly on cardamom shortbread.**

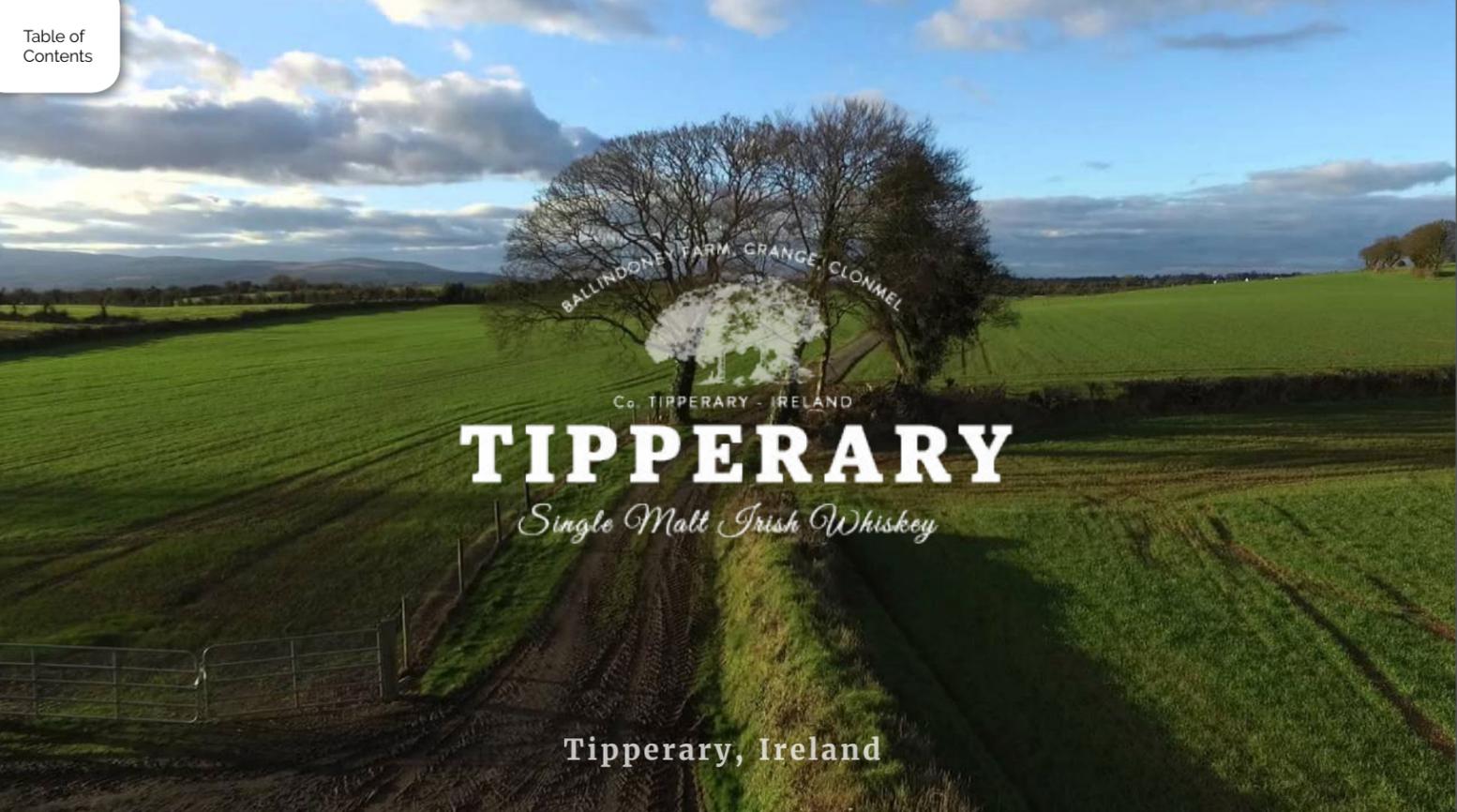
A modern, juniper-free botanical spirit distilled then infused with raisins, vanilla and saffron. Guaranteed to alleviate gin fatigue.

Mix with tonic or sip and savour on its own like a purist.

**34% ALC/VOL**



**"Tonic has a new best friend."**  
- Bon Appetit Magazine



Tipperary, Ireland

## The Dream

The dream became reality in Spring of 2016, when Irish farmer Liam Ahearn, along with his fiancée, Jennifer Nickerson, and her father, Stuart (Scottish-based whiskey pro,) collaboratively opened Tipperary Boutique Distillery and launched the first bottling of Tipperary Single Malt Irish Whiskey called "The Rising." 2,000 bottles were gobbled up by the world-wide whiskey community almost immediately.

Tipperary Boutique Distillery is situated in the beautiful and bountiful setting of the Golden Vale in Ireland.. The unique location combined with a knowledge & passion affords the opportunity to create great whiskey from their own barley, grown on Ballindoney farm in County Tipperary.

The land at Ballindoney has been farmed by the Ahearns for as long back as parish records are available (over 200 years). Lying in Ireland's Golden Vale, the farmland is fresh and green in spring, maturing to glorious golds as crops ripen for harvest.

The farm lies on a plain of land sheltered by the Galtee, Knockmealdown and Comeragh mountains, with fresh water flowing down to be collected and used to cut the Watershed whiskey.

# The Whiskey



## Watershed

**"Watershed" is the first whiskey to be cut to 47% with water from Ballindoney farm in Tipperary.**

Only six first-fill bourbon casks are chosen for each batch of Watershed, carefully selected for quality by the Malt Master, Stuart Nickerson. After being cut to 47% with the Ballindoney water, they number every bottle individually, so each one is special.

**Tasting Notes:** The nose opens with strong vanilla and sweet fruit notes, followed by hints of grain. Black pepper rises on the palate, overtaken by vanilla fudge and just a trace of raisins. The smooth finish is warm and comforting, honey on hot buttered toast.

## Knockmealdowns - enquire

**'Knockmealdowns' honors the Knockmealdown mountain range, which straddles the border between County Tipperary and Waterford and overlooks the Ahearn Farm.**

'Knockmealdowns' is one of the Tipperary's new 'Mountain Range' – a series of older whiskeys celebrating the land in County Tipperary. 'Knockmealdowns' is created from only six casks and matured in Ireland for 10 years in ex-bourbon barrels. The whiskey is cut to 47% with water from Ballindoney Farm. Like Watershed and the Rising, each bottle of Knockmealdowns is individually numbered.

**Tasting Notes:** The nose opens with fresh oak, developing into hot caramel sauce with notes of chocolate and vanilla. The pallet is light and smooth – sweet honey cut through with citrus notes, then becoming savoury and peppery. The finish lingers, oaky with drying tannins and just a touch of ginger spice.





## THEIR STORY

Normandy, France

The domain is La Couterie, the family is Toutain, and they've been distilling apple cider into Calvados for five generations, or since 1921 (commercially, that is; prior to '21 the tax man knew nothing). This is a family of **ardent traditionalists**. They cultivate their orchards in the old *hautes-tiges* manner, season new barrels thoroughly with cider to keep the flavor of wood out of their spirits, and never distill any cider before it's fermented and aged for six to eighteen months. Last but not far from least, they use no additives—be it flavor enhancers, coloring agents, or sugar—and put no yeast into their cider ferments. It goes without saying that their orchards have been farmed organically for as long as anyone can remember.

With the invention of the apple press in the 13th century, cider production became possible on a wide scale. In the same century, King Louis IX banned barley beer as a way of mitigating famine, and so apple farming for cider production quickly developed in northern France. As for the transformation of cider into *eau de vie*, the written record dates from 1553, when a nobleman (and tireless apple scholar) on the Cotentin Peninsula noted in his journal that he had just made distillate from cider.

The practice needed little encouragement to take off. When, however, the system of *hautes-tiges*, or high tree (standard rootstock) orchards became more or less systematic—with a tree planted every ten meters, or 100 trees to a hectare—isn't as clear, but the practice was widespread by the 19th century. The last quarter of the 20th century witnessed a revolution in apple orchard practices caused by the adaptation of dwarf rootstocks (*basses-tiges*) and semi-dwarf rootstocks (*demi-tiges*). These modern plantings have densities anywhere from five to ten times greater than the traditional *hautes-tiges*, and their advantage lies in efficiencies: such trees produce fruit at a much earlier age, require less land, and can be harvested by machine. On the other hand, their productive life is shorter, their close proximities require chemical treatments to ward off diseases, and they usually lack the genetic mix and diversity of traditional orchards. Finally, it's argued that qualitatively their fruit is inferior. Nor, for what it's worth, can a farmer graze dairy cattle in such orchards, as is typically done in traditional orchards.



The Toutains farm 62 acres (25 hectares) of orchards in 11 parcels, and cultivate 35 varieties, all inter-planted. These are the typical old cider varieties of northern France, Spain and England. Their apples are divided between those with sweet flavor profiles (60% of their plantings); those with bitter profiles (30%); and those with acid profiles (10%), necessitating three general harvests that altogether take from September until mid-December. Their orchards grow in deep silt soils on top of limestone.

They work with spontaneous ferments for their cider. Unlike larger, more commercially minded producers (those dastardly *les industriels*), the Toutains let their cider age properly for a minimum of six months and as long as eighteen months before undertaking the distillation process. They bottle only around 5% of their production as cider; all else is distilled in one of their six old alembic stills.

Their Calvados is aged in barrel and cask in sizes varying from standard Bordeaux barrels to enormous *foudre*, all old and many quite old (any new barrels *chez* Toutain spend their first three years aging cider before being used for the aging of distillate).

As for the Toutains themselves, Maxime started at the domain in 2007 and handles the orchards, production, and aging. His mother, Corinne, originally took over production in 1999 and now handles the bottling (she still welds a mallet to pound in the magnum corks!) as well as much of the administration. Maxime represents the fifth generation.

## FINE

(3 years of age minimum)

40% ABV

Highly fruity, this Calvados is perfect in digestive. It is also recommended for cocktails, apple sorbets, as well as for culinary preparations that require a certain aromatic power and a high alcohol content.

**Nose:** Very fruity, complex and fine. Apple aromas with notes of vanilla and citrus. The tannins of the oak are very little present.

**Palate:** A lot of freshness and intensity on the palate, round in the mouth. Melted whole with cooked apple flavors and length.

## HORS D'AGE - enquire

(15 years of age minimum)

40% ABV

This Calvados is appreciated by newbies. It has elegance in spades. It is rich, round and textured, yet with plenty of youthful fruit to proclaim its origins.

**Nose:** At first, fruity and slightly vanilla, then it is more floral with some citrus notes. Fine complex and without aggressiveness.

**Palate:** Sweet and round on the palate. Very balanced between aromas of green apples, dried fruits, vanilla and the woody oak. Long and melted in the mouth keeping the freshness.

## VIELLE RESERVE - enquire

(45 years of age minimum)

40% ABV

This is Calvados oldest. Woody, full-bodied and long in the mouth, it has retained all its aromatic power throughout the years of aging in oak barrels; what makes the name of such a product.

**Nose:** Woody, intense and persistent. An extraordinary amplitude and very accomplished nose with first aromas of fresh apples, then a nose more of licorice and caramelized apples.

**Palate:** Invasive, intense and elegant. Marked by light aromas of tarte tatin and madeira. Very long length and persistence in mouth.





**“SAÚL AND I ARE THE THIRD GENERATION TO CARRY ON THIS TRADITION”** - ALEJANDRO OCAMPO

Their family has been making tequila here in Amatitán for three generations—using the passed-down traditions and techniques that were born here in this region. Now, Alejandro and brother Saúl are the Maestros Tequileros (Master Tequila Distillers) of the family. They watch over every batch of Trianon Tequila to make sure it captures the taste of a true tequila. Not a single bottle of Trianon leaves the facility without meeting approval.



**“WE DON'T WANT TO MAKE THE MOST TEQUILA. WE WANT TO MAKE THE BEST.”**  
- SAÚL OCAMPO

"When other brands say they make their tequila in small batches, we're not exactly sure what they mean. Because most other brands are mass-produced. We prefer to make our tequila only when conditions are perfect and the timing is right. And when we do make Trianon, we only choose the most ideal blue agave plants to prepare for distillation. Then, once we've distilled the juice, we throw out all but the purest heart of the liquid. Because nothing is more important to us than true flavor."

**“FOR US, THERE'S ONLY ONE PLACE TO MAKE THE BEST TEQUILA.”** - SAÚL OCAMPO

You'll find the family's distillery in the town of Amatitán in the state of Jalisco, Mexico. People around there say that, centuries ago, this was home to the very first tequila distillery. And if you visit, you'll see why. Amatitán sits at the foot of El Volcán de Tequila (the Volcano of Tequila), where the rich, volcanic soil makes the Blue Weber Agave grow larger and more luscious than anywhere else. They even use the naturally occurring yeast from the area during fermentation. It's like this place was born to make true tequila—kind of like their family.

**“WE BELIEVE GREAT TEQUILA IS WORTH WAITING FOR.”**  
- ALEJANDRO OCAMPO

Patience is something that has been passed down in their family. Even though Mexican law says that Tequila Reposado must age for two months, and Tequila Añejo should age for twelve months, trianon believes it takes much longer for aged tequila to reach its full potential. Every bottle of Trianon Reposado is aged six months in the unique blend of American and French oak, and they leave the Trianon Añejo a full eighteen months. This allows them to find the perfect balance of oak and tequila.

**“THE FIRST TEQUILA WASN'T MADE WITH MACHINES. NEITHER IS OURS. EVEN OUR LABELS ARE HAND-PAINTED AND POLISHED BY A LOAL FAMILY BUSINESS, JUST LIKE OUR HANDCRAFTED CORKS AND BAGS. AND OUR SIGNATURE TRIPLE BOTTLES ARE HAND-BLOWN BY A LOCAL ARTISAN, SO EVERY ONE IS UNIQUE.”** - EDUARDO OROZCO

**BLANCO**

THIS IS THE TRUE TEQUILA LOVERS' TRUE TEQUILA.

Trianon Blanco's incomparably smooth taste is made possible only through the sacrifice of both the head and tail of the tequila. By bottling only the virgin distilled heart of Blue Weber Agave, our Blanco captures the truest tequila taste—untainted by any hint of the biting alcohols found in other tequilas. Its clarity and purity makes it the choice of connoisseurs and the foundation of our award-winning Reposado and Añejo.  
*Gold winner for the 2012 SIP Awards*

**REPOSADO**

IT'S NOT THE BARRELS THAT MAKE OUR REPOSADO. IT'S THE BLANCO.

The remarkable success of our Reposado is owed to beginning with our uncompromising Blanco. The transformation occurs when we rest our Blanco in specially made American and French Oak barrels for six months—four months longer than Mexican law requires. The result is a true agave taste and smoothness combined with complex notes of aged oak.  
*Gold winner for the 2012 SIP Awards*

**AÑEJO**

OUR BLANCO IS THE SECRET TO OUR AÑEJO.

"We age our Blanco a full eighteen months in specially made American and French oak barrels to make Trianon Añejo. Because that's how long it takes to strike the perfect balance between the taste of oak and agave. We could stop at 12 months like other makers—but by now you know that's not the Trianon way." Aging longer allows the oak's rich flavor to reach its full expression, perfectly complimenting the true agave taste of Trianon tequila. With its warm, amber color and sweet aroma, the Añejo is best savored neat.  
*Platinum winner for the 2012 SIP Awards*





DETROIT, MICHIGAN



## OUR STORY

Born out of the belief that family, friends and community are essential parts of life, Two James is far more than just an extraordinary product. Two James commemorates the exceptional lives of two great men who through hard work, perseverance and passion for life, were able to leave lasting impressions on the people they loved and the communities in which they lived.

Two James is located in Corktown, Detroit's oldest neighborhood, and is the first licensed distillery in Detroit since Prohibition. Two James is committed to producing only the highest quality environmentally conscious handmade spirits utilizing locally sourced agricultural products with the aim of revitalizing the community and reinforcing the craft product movement.

Two James Spirits is proud to be the first licensed distillery in the city of Detroit since prohibition. At Two James, our passion lies in creating small, handcrafted batches of premium spirit, usually locally sourced ingredients that highlight Michigan's agricultural abundance, and more importantly, the people and city of Detroit.

## "THE SPIRIT OF DETROIT"



TWO JAMES

## JOHNNY SMOKING GUN WHISKEY

Johnny Smoking Gun is a story of East- Meets-West. This is a whiskey crafted specifically to compliment the "umami" of the rich pork and fish broths of Japanese cuisine. Possessing intriguing smoke character from a two-stage maceration with a proprietary blend of Asian tea, this blend of 70% 7-year corn and 30% young rye will surely not disappoint. Enjoy and prosper!

87 PROOF

TWO JAMES

## CATCHER'S RYE WHISKEY

Distilled from 100% Michigan rye and pure water from the Great Lakes, Catcher's Rye is a testament to the grain's distinctive terroir. Each drop is artfully produced and aged for a minimum of two years in traditional, charred new American oak 53 gallon barrels. With delicious spice notes and a subtle fig finish, Catcher's Rye proves there is no substitute for time or proportion. This is a labor of love, accept no phonies.

98.8 PROOF



TWO JAMES

## RYE DOG

We welcome you to taste our first expression of field-to-bottle whiskey. This Double Gold winner (2014 San Francisco World Spirits Competition), un-aged, Michigan rye possesses character beyond its years. Distilled from 100% locally grown rye grain from Wing Farms in Ann Arbor, Rye Dog possesses floral and citrus notes with a round mouth feel. Call me Rye Dog!

101 PROOF



TWO JAMES

## GRASS WIDOW BOURBON

Grass Widow Bourbon contains a unique high rye mash bill of 36% Rye, 60% Corn and 4% Barley. This delicious bourbon possesses intriguing levels of spice and complexity. The hazelnut and dried raisin notes are results of our proprietary Madeira Barrique finishing. Two James is excited to become a part of and honor the glory of Detroit's whiskey roots with the resurrection of the Grass Widow name.

91 PROOF



TWO JAMES

## J. RIDDLE PEATED BOURBON

Two James Spirits is proud to announce the release of our newest spirit, J. Riddle Peated Bourbon. This unique spirit pairs the sweet robust flavor of corn bourbon with the elegant smokiness of single malt whiskey. The mash bill possesses subtle notes of vanilla, buttered popcorn, sea salt, fresh cut grass and light smoke. What started off as an experimental mix of grains developed into a delicious bourbon unlike any other on the market. Distilled on-site from 79% Michigan Corn and 21% Scottish Barley and aged in full-format 53-gallon new American oak barrels, we are excited to release our first barrels and for you to savor and enjoy!

91 PROOF



TWO JAMES

## BARRELL RESERVE OLD COCKNEY GIN

Just like the Old Cockney Gin, Two James uses a proprietary blend of botanicals and an all organic wheat base. Then the gin is rested in new American oak barrels for a minimum of 6 months before bottling. The oak aging adds a very subtle toasted vanilla note and accentuates the citrus peel. Martinez drinkers beware, you have never met it's equal.

91 PROOF



TWO JAMES

## OLD COCKNEY GIN

Old Cockney is a contemporary style gin crafted from a base of organic winter wheat. The botanical blend of coriander and orange peel provide nice floral and citrus aromas and flavors, which are balanced by spice from black peppercorn and earthy elements from orris root, angelica root and gentian root. The gin possesses heavy juniper, but pine notes serve as an undertone in the flavor profile. The result is a dry, smooth gin with a unique but harmonious balance of flavors—a true cocktail connoisseur's gin.

982 PROOF



TWO JAMES

## ABSINTHE NAIN ROUGE

Two James was excited to bring the Green Fairy to Detroit and the Great Lakes Region with the release of their Nain Rouge Absinthe Verte. Starting with a traditional 19th century French recipe we distill Wormwood, Fennel, Green Anise, and over 100 pounds of botanicals to create a spirit that has an unfathomable depth of flavor and complexity. Colored with peppermint, hyssop and nettle to produce a beautiful rich earthy green color.

120 PROOF



TWO JAMES

## DOCTOR BIRD RUM

Because of their belief in the importance of local agriculture and the fact that sugar cane isn't readily available in Michigan, they decided to take their Rum project to the Caribbean, and the "Land of Wood and Water". They import several different Jamaican rums and ship them back to the distillery in Detroit where they are artfully blended and aged in special Moscatel barrique. The result is a high ester flavor bomb of incredible length and complexity. The Doctor is most definitely IN!

100 PROOF



TWO JAMES

## ISLAND VODKA

Distilled from 100% Michigan rye and pure 28 Island Vodka is carefully crafted from a blend of 70% corn and 30% organic winter wheat and distilled with the finest American-made copper pot still. The result is a remarkably smooth, balanced spirit with a hint of sweetness that makes an excellent addition to both classic and modern cocktails. The name references the 28 islands of the Detroit River that served as safe haven for Detroit's clandestine distillers of the prohibition era.

82 PROOF



TWO JAMES

## DOS JAIMES MEZCAL JOVEN

Distilled in Oaxaca, Mexico (NOM-0120X) in partnership with Pierde Almas and bottled under the Dos Jaimes name, this Mezcal is made from a blend of espadín, wild tepeztate and wild tobalá agave plants. Made from 100% agave in compliance with the laws and regulations of the Mexican government.

96 PROOF



Detroit, Michigan

# Valentine

— DETROIT —  
DISTILLING CO.

## ABOUT

Established in 2007 and among the nation's first craft distilleries, Valentine Distilling company is an American pioneer of small batch, handcrafted spirits. The company's award-winning vodka, gin, and bourbon are available throughout in eight states and in six other countries. In the tradition of Detroit's manufacturing leadership, Ferndale, Michigan-based Valentine Distilling company is dedicated to American ingenuity, quality manufacturing, and small batch distilling using old world techniques that create superior products.

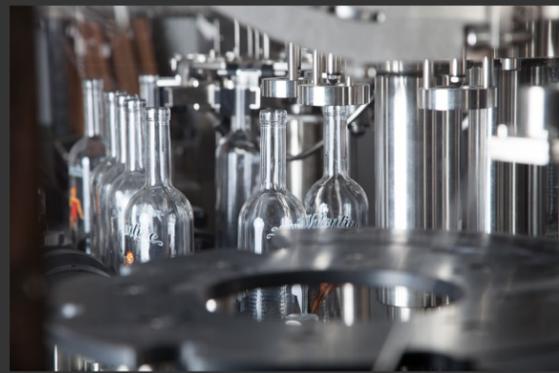
"I am taking a stand against mass produced spirits. I am here to prove that American ingenuity and quality American manufacturing are still alive."  
-RIFINO VALENTINE

## FOUNDING PHILOSOPHY

"I have a simple philosophy: everything that I do must be done with quality in mind above all else," says Rifino Valentine, Founder, Valentine Distilling Co. "I've always appreciated the American craftsman; working by hand, making one of a kind items that stand the test of time."

In an era of mass production, squeezing costs and maximizing profits, one important thing is lost: quality. Taking a stand against mass-produced spirits, Valentine proves that American ingenuity and quality American manufacturing is still alive. In distillation, this means selecting the best ingredients, distilling in small batches, and caring in every single step of the process.

"I take great pride in using old world techniques, techniques that haven't changed in centuries. There are no computers controlling the stills, just our sense of taste and smell to determine the cuts," according to Valentine.



### TRADITIONAL VODKA



Valentine's signature vodka, distilled in copper pots is clear and has mild aromas of banana-coconut pudding and pastry aromas with a silky medium to full body and a creamy, peppery spice and talc finish. It is derived from a proprietary blend of three grains: corn, wheat and barley. They are one of the few distilleries in the world to craft vodka from a blend of grains.

Valentine Vodka has been recognized by Anthony Dias Blue, editor-in-chief of The Tasting Panel magazine as one of the top vodkas in the world with a 94-point ranking - placing higher than noted international brands like Belvedere, Ketel One, Grey Goose and Absolut. Valentine Vodka was also awarded a Gold Medal at the San Francisco World Spirits Competition. In 2011, this Michigan-made product received a Double Gold Medal in the "Best Domestic Vodka" category by TheFiftyBest.com. The Beverage Tasting Institute also awarded Valentine Vodka with a Gold Medal "Exceptional" in both 2010 and 2011.



### VALENTINE WHITE BLOSSOM

The white blossom vodka starts with our award winning vodka and is then infused with elderflower and grapefruit. It is sweetened with all natural beet sugar from Michigan grown beets. Rich tropical aromas and flavors of lychee, peach, and elderflower with a satiny, dry-yet fruity medium-to-full body and a warming, peppery spice, cream, powdered sugar, and mineral finish.



An expertly balanced and very flavorful floral vodka that earned a Gold Medal from The Beverage Testing Institute rated 92 points from a blend of grains.



### LIBERATOR GIN



Valentine Liberator Gin, named after the B-24 Liberator Heavy Bomber produced in Detroit during World War II. Liberator is clear with aromas of peppery cinnamon, honey cardamom pastry, dried citrus, and candied juniper with a silky, dry-yet fruity medium-to-full body and a zesty mélange of citrus, herbal roots, anise, pink peppercorn, and cinnamon bark on the long finish. Valentine hand selected nine botanicals from around the world. Bold flavors are brought to life through a longer maceration process while lighter notes are produced with a special botanical infusion process.

Liberator Gin earned 90 points from the Beverage Testing Institute in 2013, "Best in Class and Best in Show" at the American Distilling Institute's 7th Annual Judging of Craft Spirits, and a Gold Medal from the International Craft Spirit Awards.



### LIBERATOR OLD TOM GIN

Only a handful of distilleries in the world produce a barrel-aged gin like our Liberator Old Tom Gin. Valentine takes their Liberator Gin and age it in American Oak barrels for 2 years. Old Tom Gin has an aroma of juniper and pine with hints of oak, woody spices and citrus peel. The initial bursts of juniper berries are mellow and tame, and are followed by touches of vanilla, citrus, cardamom and cinnamon. Liberator Old Tom Gin is a rich and unique Gin that is worth the wait.

Liberator Old Tom Gin earned the title of 'Best Cask Gin in the World from the World Gin Awards. It also received a Gold Medal from the International Craft Spirit Awards.



### MAYOR PINGREE RED LABEL BOURBON - enquire



Hazen S. Pingree, mayor of Detroit (1890-1897), is considered one of the greatest mayors in US history. He was a champion for the Detroit, fighting monopolies and corruption. Mayor Pingree Bourbon whiskey is selected from exceptional barrels of Valentine's own Ferndale, MI triple pot distilled bourbon, married with the finest Lawrenceburg, IN traditional column-distilled straight bourbon casks. It is honoring the enduring spirit of 'Old Ping' with a bourbon for the people.

### MAYOR PINGREE ORANGE LABEL RYE - enquire

This whiskey is a classic representation of an American Rye. Made from a combination of two mash bills and aged for at least 4 years.

Nose: Freshwater cattail stalks, hayloft and caramel candy. Mouthfeel: Round, smooth and viscous front bridges sleekly into an abrupt, keynote rye-spice finish.



### MAYOR PINGREE BLUE LABEL BOURBON - enquire



Valentine's Mayor Pingree 'Blue label' Single Barrel Straight Bourbon is bottled from a single cask sourced from the former Lawrenceburg, IN distillery at full proof and non-chill filtered. Each single barrel was hand-picked by individual retailers to reflect the flavors and attributes most preferred by their specific clientele. Aged for at least 10 years, these selections reflect some of the oldest casks to ever age in the state of Michigan... straight from the barrel and uncut.

### MAYOR PINGREE BLACK LABEL BOURBON - enquire

Valentine's Mayor Pingree 'Black label' Bourbon is a limited release bottling deftly married from a special inventory of casks sourced from the former Lawrenceburg, IN distillery. The inaugural 2016 Small Batch blend was designed to showcase the 'outlier' profiles of barrels that have matured distinctive notes from those of their peers. Masterfully married for depth, layered flavor and complexity, the result is 324 bottles of bourbon at least 9 years of age, presented non-chill filtered and cask-strength at 117.2 proof with a robust nose and powerfully lingering finish.



PRODUCED IN GALICIA SPAIN

# Vánagandr Gin

Vánagandr is inspired by the most famous wolf in Nordic mythology: **Vánagandr or Fenrir**. The wolf that, according to the prophecy, was meant to finish the gods off at Ragnarök.

Vánagandr Gin is distilled according to the **London Dry** method on a hand built Galician still, using the 100% wheat neutral grain spirit, fine botanicals, and Galician water.



**Production:** Botanicals are macerated separately in a neutral grain spirit, then distilled for 14 hours using the one-shot method. The spirit is cut with local water, and less than 500 bottles are produced per batch.

**Style:** London Dry

**Botanicals:** Juniper, Angelica Root, Cassia, Orris Root, Cilantro Seed, Orange, Lemon, Cardamom, Nutmeg, Licorice, Ceylon, Cinnamon

**Aromatics:** Complex and intense, with prominent aromatics of tangerine and lime, orange blossom, iris, and brown baking spices.



# RIEDEL BAR

## DRINK SPECIFIC GLASSWARE

*\*On premise only*

Continually innovative and at the forefront of design, RIEDEL presents the **RIEDEL BAR DRINK SPECIFIC GLASSWARE collection**. In union of past and present, this new collection answers the need for cocktail-specific glassware among restaurants and bars, with six glasses, which have been perfected for thousands of cocktails. The glasses are based of the traditional serves for the seven classic cocktails: The Old Fash-ioned, The Manhattan, Daiquiri, Sour, Peasant, Buck and Julep.



NEAT

ROCKS

NICK & NORA

SOUR

HIGHBALL

FIZZ

*May we recommend...*



Phone: 612.310.5150



THE ROCK

Available in three sizes, the rock is the most popular cube. Useful for any cocktail served in a lowball, any single pour spirit, or crack it with the back of a spoon to vary the size and create beautiful light catching corners.



THE ROD

Want to make a simple vodka soda special? Use the rod, and watch it vanish in the glass. This cube is equally at home in complex collins drinks, or simple spirit + soda cocktails. Whatever the cocktail, the rod really disappears in the glass.



THE CYLINDER

To really make a statement, use the cylinder. Its large size means it melts very slowly and takes up a lot of room in the glass. A standard 10.5oz old-fashioned glass with a cylinder will hold approximately 3oz of liquid allowing bars to keep portion sizes in control while maintaining the visual appeal of a generous portion and full glass.



THE SHARD

The shard is a very versatile cube. It fits virtually any glass. Each hand chiseled shard is roughly the size of a golf ball. Stack them in a collins glass, use one in a wine glass for brunch cocktails, use in a lowball for single pour spirits, and in angeled sided lowballs where the rock's corners prohibit a cozy fit. Also perfect for stirring and shaking cocktails.

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