

CRISPIN'S
ROSE
LIQUEUR



BEST OF THE BEST: "A true reward for the senses." - ROBB REPORT

**"Unbelievable authenticity. Unforgettable bouquet. WOW."
- Paul Pacult's SPIRIT JOURNAL**



Local (Mendocino County) distiller Crispin Cain apprenticed with Hubert Germain-Robin, pioneer of American craft-method distillation. At home, Crispin experimented for years with roses and a honey/apple mead from an old family recipe.

Crispin starts with hand-picked petals, gathered early-morning when the air is soft & fresh and the roses are at their most fragrant. It takes dozens of roses to make just one bottle.

Crispin makes mead from honey, then hand-distills it with apple juice using the original Germain-Robin antique cognac still. The same day he picks the petals, he infuses them into the mead/apple brandy in small batches (7 to 10 gallons). After pressing the infusion through a gold filter, Crispin brings the liqueur to proof. The perceptible residue is rose dust!!

Nobody else in the world does this, and it's exactly what craft methods are all about. After 3 years and many hours of work, Crispin ended up with 2 cognac barrels of rose liqueur.