



## GERMAIN - ROBIN

craft methods on an antique cognac still



### LOT-NUMBERED CRAFT-METHOD BRANDY

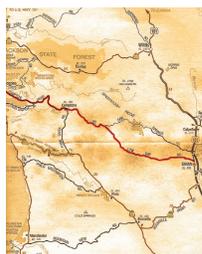
Unusually complex and smooth VSOP. Blend of Colombard, Sauvignon Blanc, & Pinot Noir, with touches of Riesling & Zinfandel. Younger brandies provide fresh floral apple-pear aromas and flavors. Brandies from our rich selection of older distillates provide a long finish and deeper fruit: prune and apricot.

**Unbelievable quality** for the price. Outscored Delamain Pale and Dry, Martell Cordon Bleu, Remy VSOP, and three other noted cognacs in expert blind tastings (1989).

**“Beautifully crafted....  
better than most cognacs”.**

UNDERGROUND WINE JOURNAL

**Bartenders:** makes better mixed drinks. Does justice to good ingredients. Unusually rich fruit overtones, outstanding clarity of flavor and aroma. Subtle alcohol means no need for all that sugar.



### COAST ROAD RESERVE

An appealing mix of richly fruited brandies and deeper, oakier, and more mature distillates. A portion of the blend dates back to our earliest distillations. Plenty of pinot noir brandy means focused complex flavor and a finish that lasts for about 50 miles. Other components include old Colombard and a Gewurz-Sylvaner cross called Ehrenfelser. It's very smooth. Our distiller, Joe Corley, calls this blend “dark and brooding”.

**“Germain-Robin is the best grape spirit on the planet.”**

SPIRITS & COCKTAILS MAGAZINE

Our distilling shed (1982) on Ansley Coale's ranch is up the hill from the old stage route to the Mendocino coast, passing through Low Gap and Comptche. The road follows a Pomo Indian trail. They used it to trade for abalone.

In 1982, Hubert Germain-Robin brought a small antique cognac still to Mendocino County, California. Heir to generations of craft distilling and cellaring methods, he innovated by distilling premium wine-grape varietals instead of the neutral grapes of cognac. Aging is in air-dried limousin oak.



### SELECT BARREL XO

Ten barrels/year of craft-method XO brandy. Now some 17 years old, the XO is blended from twelve different varietal brandies, seven of them pinot noirs (80% of the volume), all celled in Limousin oak. We like to use components of similar age: keep things congruent. Distilling superior grapes gives the XO a distinctively soft richness and a wonderfully long and complex (pinot noir) finish.

**Named the world's  
“Best Liquor”**

by ROBB REPORT's expert panel  
When the XO was released, in 1996, ROBB REPORT MAGAZINE's panel of experts ranked it “Best of the Best”, ahead of a \$1500 “Richard Hennessy” cognac. Third was the Macallan 18-year-old.

The grapes to make one barrel of XO cost more than \$10,000.



### SINGLE BARREL BRANDIES

Hand-distilled from one varietal of wine grape, then aged in a single barrel. Excellent varietal grapes make brandies with distinctive varietal character. Brought to proof using filtered rainwater.

**V171 COLOMBARD** 42.8%ABV. 23 years old. The preferred grape of Cognac before phylloxera; here's why. The 2000 release scored 97 (!) (WINE ENTHUSIAST).

**V384 MUSCAT** 44.0%ABV. From 1999. Heavy lees in the distilling wine make for powerful & definitive brandy.

**V127 PINOT NOIR** 41.6%ABV. Blend of two 1992 pinot noir brandies, Carneros & Russian River. Focused pinot intensity. The 2001 release was “Perfect” – Paul Pacult/SPIRIT JOURNAL.

**V139 SEMILLON** at 41.6%ABV. Old-vine grapes from McDowell Valley (1994). Deep and mouth-filling; took 7 years in barrel to reveal its qualities.

# GERMAIN - ROBIN

Craft methods on an antique cognac still



## SMALL BLENDS

The Germain-Robin cellar holds an unmatched inventory of old & beautifully made varietal brandies. Working with our inventory of brandies distilled prior to 1997, we carefully the best individual barrels from which to assemble small one-time blends.

**SMALL BLEND NO. 1**, 220 bottles, is blended from a 1990 pinot noir from the Austin Ranch south of Ukiah (the county's oldest pinot noir planting), a 1994 pinot noir from Carneros (a custom distillation for Clos du Val), a 1983 Colombar from the deep river-deposit soils of the Hildreth ranch along the Russian River in the Ukiah Valley, and a small amount of faibles from a 1987 Colombar brandy. 1% of invert cane sugar (far less sweet than normal sugar) was added to integrate flavor and develop mouthfeel.

"Miraculously dense and complex brandy superior to Hennessy Paradis... equal to the best very old, single-vintage, small-producer cognacs"

NEW YORK TIMES



## VARIETAL GRAPPA

The only grappa made by hand on a cognac still. We distill wonderful (expensive) premium wine grapes such as syrah, viognier, and zinfandel. For elegance and richness, we do it whole-berry. The varietal quality comes right through: syrah volume, zin structure, aromatic viognier fruit. Germain-Robin grappas are flowery (a characteristic of fresh distillate), complex, and smooth. Taste them against the fancy grappas made by Nonino and Jacopo Poli. A lot of people prefer ours. Using great grapes means that there is absolutely none - ZERO - of the kerosene flavor that gives ordinary grappa a bad reputation.

**SYRAH:** big rich body.

**VIOGNIER:** superb flowery fruit.

**ZINFANDEL:** fruit & structure.



## APPLE BRANDY

The hallmark quality of our award-winning grape brandies: rich flavor, superb complexity, long finish.

We started distilling apples in 1990. The ciders are crushed and fermented from Ben Davis, Gravenstein, Jonathon, and Sierra Beauty apples. A portion goes through malolactic fermentation, yielding creaminess and texture. Hand-distilled, the apple brandy is aged in Limousin and Missouri oak.

### Apple Brandy

400 bottles/year. Our antique still yields a lovely mix of delicacy and power. Beautiful fresh aromatics. Clean, pure, well-defined.

### Apple Brandy XO

35 cases released in 2007. Wonderfully appealing apple aromas. Rich & spicy. Beautiful structure. Subtle flavors, lingering finish.

"One of the world's great distillers" – PAUL PACULT



## Absinthe Superieure

ABSINTHE BLANCHE, AN AROMATIC BRANDY DISTILLED WITH HERBS

Former Germain-Robin apprentice Crispin Cain starts with an old recipe for apple-honey mead & distills it by hand in small batches on the original Germain-Robin antique cognac still.

Crispin macerates select herbs: rose geranium, lemon balm, wormwood, hyssop, lemon verbena, star anise, fennel seed, and lemon peel, among others. He carefully distills the brandy with the herbs. Subtle, complex, and absolutely beautiful. The honey gives it beautiful presence.

"Unblemished clarity. Delicious.

★★★★★.

Highest Recommendation'.

SPIRIT JOURNAL