

# GERMAIN - ROBIN



THE GERMAIN-ROBIN DISTILLERY IN 1982

## SINCE 1982, CRAFT METHOD HAND-DISTILLATION ON AN ANTIQUE COGNAC STILL

IN MENDOCINO COUNTY, CA

- ☛ generations of craft-method distilling skills
- ☛ small antique pot-still (formerly used for cognac)
- ☛ innovative use of old European craft methods
- ☛ world-class premium wine grapes
- ☛ small-barrel aging in air-dried Limousin oak

Best on the planet – SPIRIT & COCKTAIL MAGAZINE ✦ The greatest in the world – ROB NALLEY/DEPARTURES MAGAZINE

World's best liquor – ROBB REPORT ✦ The best this country has ever offered – SPIRIT JOURNAL

Die Besten der Welt – VINOVERUM/SWITZERLAND ✦ Equal to the very best – NEW YORK TIMES

One of the world's top ten distillers – PAUL PACULT/DELTA SKY MAGAZINE ✦ Unmatched quality – CONNOISSEURS GUIDE

Some of the world's finest – ANTHONY DIAS BLUE/BON APPETIT ✦ The best made – WINE NEWS

Some of the world's best – MATT KRAMER/FAST COMPANY ✦ The best in the world – DALLAS MORNING NEWS

No cognac is as good as Germain-Robin – DAN BERGER/L A TIMES

# What's special about GERMAIN - ROBIN

## wine grapes



100% premium Mendocino County wine varietals. No one we know of distills grapes as good as ours.

## old pot still



Antique cognac still. All the controls are operated by hand. It takes 48 hours to distill one barrel.

## varietal brandies



Hundreds of separate, individual distillations, slumbering in Limousin oak. Cellar work is 80% of our time.

## human beings



JOSEPH CORLEY, distiller and cellar-master, apprenticed with Hubert Germain-Robin for 6 years before taking over in 2004. His recent Small Blend no.1 was termed "another masterpiece" by Paul Pacult, who gave it ★★★★★/Highest Recommendation.

CRISPIN CAIN apprenticed for seven years with Hubert Germain-Robin, then founded Greenway Distillers in 2005. His Rose Liqueur was selected world's "Best Liqueur" by ROBB REPORT in 2008. The SPIRIT JOURNAL gave his recent Germain-Robin Absinthe a ★★★★★ rating: "unblemished clarity. Stands alone".



ANSLEY COALE, President of Craft Distillers, co-founded Germain-Robin brandy in 1982, Hangar One vodka in 2002, and more recently Mezcalero mezcal. In 2003, he founded Craft Distillers to market craft-method spirits: Aqua Perfecta, Germain-Robin, Los Nahuales, Maison Surrenne, Mezcalero....



## usually available



**SELECT BARREL XO** Astonishing quality. 80% brandies from pinot noir. Ten barrels/year of the brandy that gained us most of the reviews on the first page. Complex, elegant, very smooth. **“The depth and richness of the XO are extraordinary”** – FRANK PRIAL, NEW YORK TIMES.



**CRAFT-METHOD BRANDY** Makes wonderful cocktails. Outscored Delamain Pale and Dry, Martell Cordon Bleu, Remy VSOP, and 3 other noted cognacs in expert blind tastings in 1989. Wonderful fruit overtones, outstanding clarity of flavor and aroma. **“Beautifully crafted... better than most cognacs”** – UNDERGROUND WINE JOURNAL



**COAST ROAD RESERVE** Superior to XO cognacs. A substantial mix of older pinot noir for a long complex finish. Ever so smooth. Deep and, fragrant, lots of fruit. **“Search for and enjoy”** – SPIRIT JOURNAL



**APPLE BRANDY** Local fruit, many from heirloom varieties, distilled by hand on our cognac still, blended after oak aging. Fruitier and livelier than calvados, but plenty rich and long.



**VARIETAL GRAPPAS** Distilled whole-berry from serious varietal wine grapes. The varietal characteristics come right through, with plenty of rich deep flavor. They make you understand what's special about our old cognac still: elegance and softness. The 2006 Syrah was FOOD & WINE MAGAZINE's **“grappa of the year”**.

**SYRAH/ZINFANDEL.** Syrah richness and body, amazing Zin fruit.

**VIIGNIER.** The varietal's renowned aromatics: apricot & peach/pear. Superb intensity.

WINE ENTHUSIAST rated the 2004 a 97, highest of any grappa they have reviewed.

**ZINFANDEL.** The WINE SPECTATOR gave it a full-page write-up. Blackberry/raspberry/plum finish (Zin, right?) and crisp structure. The 1999 Zin won **gold at Monterey**.

## older brandies

**SINGLE-BARREL BRANDIES** Chosen for their distinctive varietal quality. What using hand methods on premium wine grapes is all about. Single-malt aficionados tend to appreciate the structured focus.



**COLOMBARD.** The 1994 release was **scored 97(!!!)** by WINE ENTHUSIAST. **23 years old. Extraordinarily rich, yet very soft. Pacult: "SUPERB!" ★★★★★**

**MUSCAT.** From 1999. Intense focused powerful Muscat, old enough for deep complexity, young enough for lovely, lovely fruit. Amazingly pure. **“WOW. Find & buy” ★★★★★**

**PINOT NOIR.** **“Perfect brandy”** (Paul Pacult's SPIRIT JOURNAL). FROM 1992. Great pinot wine grapes focused and purified by hand distillation: elegance & finesse.

**SEMILLON.** Distilled in 1994. Deep, masculine, mouthfilling. We know of no other Semillon brandy. **Pacult: ★★★★★**



**OLD HAVANA.** MENS'S JOURNAL called this “one of the world's great brandies”. The blend originated during the cigar craze, and we rediscovered 3 barrels, now over 20 years old. Rich, beautiful, and distinctively Californian fruitiness. Armagnac devotees appreciate its full-bodied depth.



**SMALL BLENDS** Some 35-45 cases, assembled from individual barrels after tasting through our rich inventory of beautifully distilled varietal brandies. NO. 1 IS 1983 Hildreth Colombard, 1990 Austin Pinot, 1994 Clos du Val Pinot. **Pacult: ★★★★★/ Highest Recommendation.**

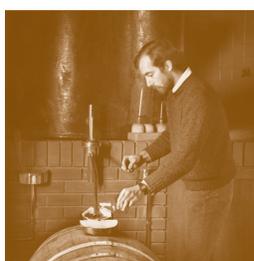


**ANNO DOMINI** No longer produced. Annual series of +/- 300 bottles/year. Our finest aged pinot noir, an astonishing mix of brilliance and softness. Makes Remy's Louis XIII seem clumsy. **“Superior to Paradis and equal to the best very old single-vintage, small producer cognacs”** - R W APPLE, NEW YORK TIMES

## How two men out in the middle of nowhere (Mendocino County, 1982) created one of the finest spirits that ever passed through a still.



HUBERT GERMAIN-ROBIN  
& ANSLEY COALE



HUBERT GERMAIN-ROBIN  
IN THE DISTILLERY



ANSLEY COALE IN THE CELLAR

In 1981, I picked up a hitch-hiker along Highway 101, north of San Francisco. Hubert Germain-Robin came from the Jules Robin family, cognac producers since 1782. Hubert told a sad tale: ancient hand-methods of distillation were disappearing as huge firms applied “improved” high-volume methods. Hubert wanted to distill using craft methods handed down for centuries from master to apprentice.

Hubert bought a small antique still from an abandoned cognac distillery and shipped it to my ranch in Mendocino County. We built a redwood shed, put in the still, and began to experiment using premium wine grapes, a serious innovation. The very first time that brandy distilled from pinot noir flowed from the still, Hubert took a long sniff from the sampling glass, turned to me, and said: “this is the finest I have ever experienced.”

Since then, we make our distilling wines from very high-quality varietal Mendocino grapes, then put them through the still using the best traditional craft methods. These world-class grapes yield unusually rich flavor, yet the brandy remains subtle and delicate. The flavors from these premium grapes are purer, cleaner and more genuine – no need for the oak flavoring, sugar, and caramel that European producers add to make up for their more neutral grapes, their harsher alcohols, and their use of huge aging tuns.

Germain-Robin brandies have no alcoholic roughness. People often tell us that they never enjoyed brandy/cognac/armagnac before they tried GERMAIN-ROBIN – a tribute to the purity, delicacy, and outstanding flavor we take pride in.



Ansley Coale, co-founder



THE GERMAIN-ROBIN ANTIQUE STILL

**CRAFT METHODS OF DISTILLATION:** authentic, painstaking 19th-century cognac-distillation methods on an antique cognac still. Aging in air-dried Limousin oak. Very slow blending, over many years. Descent to proof in small increments, using filtered rainwater.

**PREMIUM GRAPES:** Germain-Robin was the first to use great wine for distillation – 100% premium Mendocino County wine varietals like pinot noir, sauvignon blanc, and semillon. European distillers use grapes that make mediocre wines, which is why they began to distill them in the first place. That’s why we get so many “best in the world” reviews. Our pinot noir brandies cost us \$10,000/barrel – 6 tons of grapes to make one barrel.