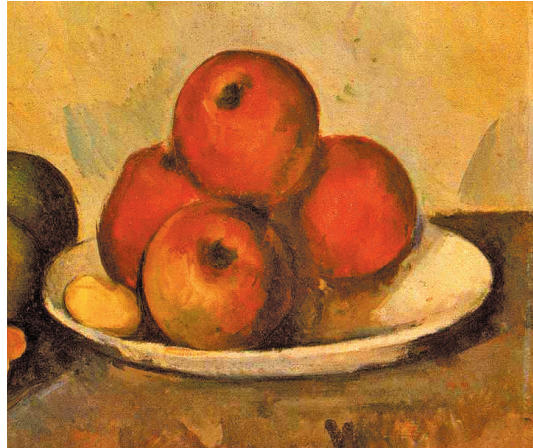


# Heirloom apple brandy

heirloom cultivars distilled using craft methods on an antique cognac still in Mendocino County, California



We've been distilling apples since 1991. About 9 years ago, we learned that long-time apple plantings in nearby Anderson Valley were semi-abandoned: their heirloom cultivars had little commercial value. By paying a premium, we were able to preserve the orchards and to obtain wonderful distilling material. The climate is perfect: warm sunny days for ripe flavor, cool coastal nights for crisp acidity. This brandy is exceptionally smooth, long, and complex.

Apple brandy is in limited production, some 250-300 cases each year. We distill and cellar each apple cultivar (ever heard of Black Twig, Ribston Pippin, or Wickson?) separately if possible, blending the brandies when they have had time to fully develop their individual qualities.

The blend includes distillates ranging in age from 6 to 15 years, some of it coming, solera style, from a reserved portion of the previous year's release. Descent to bottling proof is with filtered rainwater.

## GERMAIN - ROBIN

In 1982, Ansley Coale and Hubert Germain-Robin brought a 13HL antique potstill to Mendocino County, rescuing it from an abandoned distillery in Cognac. Since 1983, Germain-Robin has used craft methods to distill premium varietal wine grapes, grapes superior to those distilled in Cognac. Their brandies are the pure, focused concentration of the varietal characteristics of some of California's best wine grapes – and now apples. Cellared in French Limousin Oak, brought to bottling proof with filtered rainwater, these brandies have been frequently reviewed as among the finest distilled spirits in the world.

“No cognac is as good as Germain-Robin”

— DAN BERGER, L A TIMES

