

GERMAIN - ROBIN



pear de pear

A LIQUEUR

Lake and Mendocino Counties have been producing excellent Bartlett pears for more than a century. We've been distilling them since 1987.

Pear aromas and flavors are difficult to capture by distillation, and pears tend to do best in clear eaux de vie, which we don't produce; we have never been happy with our aged pear brandies. However, they lend themselves to superb liqueurs: pear brandy is the base of the 6 releases of our Creme de Poete, and now of a pear liqueur we are proud to bottle.

Starting in 2007, Joe Corley spent five years developing a liqueur based on aged pear distillates, inspired by a memorable product formerly made at the RMS brandy distillery in Napa (we consulted with its creator, the talented Rick Estes). This is not a weirdly long time to occupy oneself with a craft-method liqueur.

The Pear de Pear (375ml / 25.3% abv) is rich and creamy, with ripe pear aromas, mouth-filling flavor, and a long gentle finish. It is craft production at its best.

