

GERMAIN - ROBIN



Hubert Germain-Robin



Our antique cognac still



Ansley Coale

CRAFT - METHOD BRANDY FROM MENDOCINO COUNTY, CA

generations of craft-method distilling skills
world-class premium wine grapes
innovative use of old European craft methods
small, antique pot-still originally used for cognac
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/LA TIMES

GERMAIN-ROBIN

Distilled by hand from premium varietal wine grapes, using an antique cognac still. Cellared in Limousin oak.



Map of Low Gap Road, Ukiah to Mendocino

COAST ROAD RESERVE

Distilled by hand on our antique cognac still, blended from an appealing mix of richly fruited brandies and deeper, oakier, and more mature distillates. Some of the brandies date back to our earliest distillations. Plenty of pinot noir brandy means tons of flavor and a finish that lasts for about 50 miles. Superior to major-house XO cognacs. “Dark and brooding” – Joe Corley.

Our distilling shed (1982) 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.

“Germain-Robin is the best grape spirit on the planet.” - SPIRITS & COCKTAILS MAGAZINE

LOT-NUMBERED CRAFT-METHOD BRANDY

Unbelievable quality for the price. Outscored Delamain Pale and Dry, Martell Cordon Bleu, and four other noted cognacs in expert blind tastings (1989). Based on our first (1987) release, Lot 27 is no longer the same animal. We have learned a lot about when to harvest, how to vinify, how to distill, how to blend. Plus, we have an older cellar. We still like the youthful fruit of 5-year-old brandies (apple and pear), but we also like the deeper flavors that come from more age, trending towards plum/apricot. The blend is very rich, with 10-year-old Colombard, some Riesling, and a touch of Zinfandel. There is also a solera enrichment: Joe Corley rolls over earlier lots into the ongoing blends.

“Beautifully crafted... better than most cognacs.” - UNDERGROUND WINE JOURNAL

