

craft distillers®

MILLARD FILLMORE



UNITED STATES

BRANDY



DISTILLED FROM CALIFORNIA GRAPES

**A great distilled spirit (at a very good price)
from the original (1982) craft-method distillery
that put superb U S brandy on the map.**

A BLEND OF A NICELY FRUITED BRANDY COLUMN-
DISTILLED IN THE CENTRAL VALLEY OF CALIFORNIA
AND POT-DISTILLED ALAMBIC BRANDY FROM THE
GERMAIN-ROBIN CRAFT-METHOD DISTILLERY.
CELLARED IN FRENCH AND AMERICAN OAK.
INCLUDES BRANDY POT-DISTILLED IN 2005.

A handwritten signature in cursive script that reads "Truly Yours, Millard Fillmore". The signature is written in dark ink on a light-colored, slightly aged paper.

www.millardfillmorebrandy.com

A superb U S brandy, distilled from California wine grapes, at an accessible price. Assembled in the rich brandy cellars of Germain-Robin.

We care a lot about making great brandy. We started the original craft distillery (in 1981-82) and have devoted over thirty years to constantly striving to make the best brandy we possibly can.

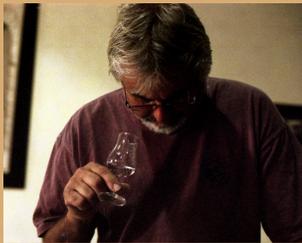
In 2012, we decided to make a great U S brandy that we could sell at an accessible price.

We have worked on Millard Fillmore U S brandy for more than three years.

We want bartenders to be able to make great mixed drinks from U S brandy.

We want stores to be able to turn their customers on to great U S brandy at a very good price.

We want folks to be able to enjoy a great U S brandy drink at a very good price.



(LEFT) JOSEPH CORLEY, CHIEF DISTILLER & CELLARMASTER AT GERMAIN-ROBIN



(RIGHT) ANSLEY COALE, CO-FOUNDER OF GERMAIN-ROBIN, FOUNDER OF CRAFT DISTILLERS®



The Germain-Robin cellar is one of the most complex and varied on the planet: an amazing range of flavors and aromas, focused and purified by distillation in an antique cognac potstill using wine made from superb varietal wine grapes like pinot noir. Some of our brandies were distilled more than 30 years ago.



We sourced clean, flavorful brandies distilled on column stills from wine grapes grown in California's lush Central Valley. The idea was to blend our deeper and richer potstill brandies into the lighter, fruity/floral column-still brandies.



We carried out many many experiments, using dozens of brandies. We would create a potential blend, taste it, make adjustments, wait for weeks for it to marry, taste, adjust, wait, taste, then go back and try another blend, taste, wait....

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PUTTING U S BRANDY ON THE WORLD MAP