

Germain-Robin One-time Blend no. 26, assembled February 20, 2017,
in barrel V94, bottled June 2, 2017. 456 750ML bottles at 41.0% ALC./VOL.

The base of **Blend 26** is an assembly created by cellarmaster Joe Corley in 2016 using three brandies distilled from **FRENCH COLOMBARD** in 2004 and 2006. Before phylloxera, which in the late 19th C destroyed some 80% of all French grapevines, Colombard was the preferred cognac grape. The phylloxera-resistant American grape stocks used for replanting Cognac tightened the grape clusters on Colombard vines, leading to mildew & rot in the damp Charente Valley, so cognac is now 95+% planted to the open-cluster ugni blanc, somewhat inferior in flavor to the former Colombard. In Mendocino, we pick in September, and always get perfect grapes. It's one of the reasons our brandies are so clean.

Colombard grapes have high acidity, so our brandies from Colombard have excellent structure and well-defined flavor. Corley then added a 19-year old Sangiovese and a Dolcetto from 2013 – Italy!

1997 SANGIOVESE from the Perry Creek vineyard, a bench on the east side of the Yokayo valley. This rarely distilled grape has a huge almost fatty richness. It was aged in Hungarian oak, imparting a nice touch of spice. Excellent enduring finish.

2013 DOLCETTO from Split Rock Ranch, a tiny planting along the Old River Road southeast of Ukiah. Its sunny southwest slope means excellent flavor. It's unusual to include a young brandy in this series, but this is so rich and freshly yummy that Corley couldn't resist. Yummy is a technical term meaning "way good". 2013 was the first time we distilled Dolcetto, and it is a very promising varietal.

2004 malolactic COLOMBARD from the tiny Kieffer Ranch in Hopland. Just 2 acres of old vines; we used to get maybe 4-5 tons of grapes per harvest. The vineyard is close to Feliz Creek, so the roots have good water. The secondary malolactic fermentation, which we have to induce by adding special yeasts, produces a nicely soft and very rich mouthfeel.

2006 COLOMBARDS from Kieffer in Hopland (see above) and from the Ricetti Vineyards in Redwood Valley. Dry-farmed on elevated bench-land, the Ricetti grapes yield lovely honey and hay flavors/aromatics.

"**There is no cognac as good as Germain-Robin**" (L A Times) and no cellar comparable to Germain-Robin's 1500 barrels, dating back to 1983, distilled from now 26 different premium wine varietals. These varietal brandies (best displayed in the Single-barrel releases) provide an unparalleled range of distinctive flavors and aromas, allowing the Once Only blends to be rich and unusually complex, far more so than other brandies or whiskies at the price.



Mendocino's climate, sunny by day, cool by night, is perfect for grapes for distillation: deep flavor, high acidity. We vinify using sophisticated wine equipment, and store our distillation wines in refrigerated stainless steel tanks. We are hand-distilling some of the finest material on the planet, and our antique cognac potstill yields distillates that are pure, elegant, rich,

and exceptionally clean. We age in air-dried Limousin oak, and descend to proof with filtered rainwater.