



A person making a distilled spirit by hand gets to know it very well: the contribution of its various ingredients, its flavors & aromas, how it ages in an oak barrel. A FLUID DYNAMICS recipe takes months to develop: experimenting with blends, letting them age, making tiny adjustments, trying to imagine what further aging would create....

craft distillers®

FLUID DYNAMICS

BARREL-AGED MIXED DRINKS

**“MAYBE THE BEST DRINK
YOU EVER HAD”**

We have been distilling and aging fine spirits in Mendocino County for 30 years. The classic recipes are blended by the distillers themselves and are based on our craft-method spirits, frequently reviewed as among the finest in the world. Aged in oak barrels in the Germain-Robin cellars.