# AMERICAN CRAFT WHISKEY DISTILLERY

# LOW GAP WHISKEY

Distilled by hand on a small antique 16HL cognac still at the Germain-Robin distillery. This still is unequalled in yielding subtle complex and flavorful distillates with superb length.

Traditional craft methods / Talented & experienced distillers Beautiful ingredients / Patient & exacting cellar work

On-site fermentation of distilling beer. Double distillation on an antique 16HL cognac still. Descent to proof with filtered rainwater.



# Currently released:

## Clear Rye (★★★★★ from Paul Pacult).

Malted rye. Full rye body. The roughness of most ryes is tamed by the small cognac potstill. Fabulous/smooth. 45% abv.

#### Blended Whiskey.

Malted corn and barley. Aged in used Van Winkle barrels and new Missouri oak bourbon barrels. Amazingly mellow. 46% abv.

#### 2-year-old Rye Whiskey.

Very smooth, very rich. Full rye body. 100% rye malt extract. Fabulous. Aged 2 + years in new and used bourbon, used cognac barrels and new small cooperage barrels from Minnesota. 42.2% abv.

#### 100 Proof Whiskey.

From malted Bavarian hard wheat. Aged 2+ years in a special selection of three new and used American oak barrels. 50% abv.

#### Bourbon.

Corn, malted barley, malted rye. Aged in new Missouri oak bourbon barrels. Incredible product. 43.2% abv.

#### 4-year-old Wheat.

Malted Bavarian hard wheat distilled 4 to 5 years ago. Sophisticated barrel work, including used Limousin. Ever so soft. 45.5% abv.





Trade info at www.craftdistillers.com

### AMERICAN CRAFT WHISKEY DISTILLERY

OPERATING IN THE GERMAIN-ROBIN FACILITIES IN MENDOCINO COUNTY, CALIFORNIA

# Who are you guys?



CRISPIN CAIN apprenticed for seven years with Hubert Germain-Robin, then founded Greenway Distillery in 2005. Crispin Cain's Rose Liqueur, made on the whiskey still, was selected world's "Best Liqueur" by ROBB REPORT in 2008. Paul Pacult's Spirit Journal gave his recent Germain-Robin Absinthe a \*\*\* rating: "unblemished clarity...stands alone". Crispin has been experimenting with whiskey for a *lot* of years.



DEVIN CAIN, who has apprenticed with his father Crispin, has undertaken significant responsibility for fermentation of distilling beer and for operating the still used for Low Gap. He has a gift for blending: he elaborated the recipes for the Fluid Dynamics 1850, the Saratoga, the Rye Manhattan and the forthcoming (fall 2015) Dry Martini.



Ansley Coale, President of Craft Distillers, co-founded Germain-Robin brandy in 1982, Hangar One vodka in 2002, Mezcalero mezcal in 2009, and more recently Fluid Dynamics barrel-aged cocktails. In 2003, he founded Craft Distillers to market craftmethod spirits: Germain-Robin, Los Nahuales, Maison Surrenne, Mezcalero, Low Gap, Fluid Dynamics, and now Alipus mezcal, Russell Henry Gin, vodka DSP CA 162, and now The Exceptional scotch whiskey.

# How good are your stills?

Distillates made on these antiques are rich, deep-flavored, and complex, while remaining subtle and elegant. They uniformly display a remarkably long finish. In 1996, the Germain–Robin Select Barrel XO was named "Best Liquor" in the world by ROBB REPORT MAGAZINE.

# Are you making extremely good whiskey?

yes. Here's Lew Bryson of the Whiskey Advocate:

"Of all the white whiskeys that came across my table, Low Gap was the solid winner. Low Gap is a round fruity spirit that drinks like brandy – aromatic and vaporous – with a real grain-laced finish, not just an alcohol wick-up. That's hardly a surprise coming from Craft Distillers, who are involved in Germain-Robin: they know their way around a still, particularly the 16-hectoliter still used to make Low Gap. This is exceptional in its niche, and I can't wait to see what it's like when it has a chance to age."