

B&E AMERICAN WHISKEY



OVERVIEW

Introducing Breaking & Entering American Whiskey, St. George's second release under the Breaking & Entering label. For this release, head distiller/blender Dave Smith blended sourced bourbon and rye with some of St. George's own whiskey stocks.

"As good as the sourced barrels were, it was only when I started blending them with our own malt whiskey that I realized we were onto something truly worthy of the Breaking & Entering mantle," says Smith. "Breaking & Entering American Whiskey is an evolutionary step forward for B&E, and I sincerely hope it will delight longtime fans who have been patiently awaiting its return."

WHAT'S IN IT

St. George's own malt whiskey blended with sourced bourbon and rye. The blend brings together four grains—rye, corn, barley, wheat—with no one grain being dominant.

HOW IT'S MADE

Smith sourced individual casks of rye and bourbon from some of our favorite distilleries in Kentucky and Tennessee and brought them back to our own distillery in California. He then blended the sourced barrels with some choice barrels from our in-house whiskey program to create a balanced, expressive, all-American whiskey.

TASTING NOTES

On the nose: toffee, candied orange peel, cinnamon, and cherry bark. On the palate: rich pecan pastry, bittersweet chocolate, fruit preserves, and spice.

HOW TO ENJOY

Classic American whiskey cocktails, such as in an Old Fashioned, Manhattan, Whiskey Sour, or Sazerac

ABOUT THE NAME

We deliberately chose the name Breaking & Entering in order to be transparent about the fact that we use barrels we pilfered from other distilleries to make this whiskey—and to distinguish our barrel-thieving side hobby from our own longstanding in-house whiskey program.

ABOUT THE LABEL

The label proclaims St. George to be "Artisan distillers since 1982 / Whiskey lifters since 2011" and includes several visual nods to thievery—design choices that reinforce our desire to be forthright about the use of "stolen goods" in the blend.

SPECS

ABV: 43%

Format: 750ml (700ml for export)

Cases: 6 x 750ml (6 x 700ml for export)

ABOUT ST. GEORGE SPIRITS

California's St. George Spirits was founded in 1982. Over more than three decades, the distillery has grown into a diversified operation with a portfolio that includes single malt whiskey, absinthe, and several gins, vodkas, brandies, and liqueurs. Called "a leading light in the American artisanal spirits movement" (*Whisky Advocate*), St. George has also been inducted into the *Spirit Journal* Hall of Fame, honored with the 2015 Craft Whiskey Producer of the Year award by *Whisky Magazine*, and named "best craft distillery in America" by *Thrillist*.

ST. GEORGE SPIRITS

ARTISAN DISTILLERS SINCE 1982
WHISKEY LIFTERS SINCE 2011



B&E MANHATTAN

- 2 oz Breaking & Entering American Whiskey
- ½ oz Dolin Sweet Vermouth
- ½ oz Carpano Antica Vermouth
- 2 dashes Angostura Bitters

Add all ingredients to a mixing glass with ice and stir. Serve up with a cherry.



SMITHY'S OLD FASHIONED

- 2 oz Breaking & Entering American Whiskey
- ½ oz Luxardo Maraschino Liqueur
- 4 dashes Angostura Bitters

Add all ingredients to a mixing glass with ice and stir. Serve on a rock in a rocks glass garnished with a flamed orange peel.



WHISKEY SOUR #11

- 2 oz Breaking & Entering American Whiskey
- ¾ oz fresh lemon juice
- ½ oz simple syrup
- ½ oz egg white

Add all ingredients to a shaker and dry shake (no ice) for 30 seconds until frothy. Add ice to shaker and shake again for approximately 15 seconds. Serve in a coupe without ice, garnished with a few dashes of Angostura.



SANTERAC

- 1½ oz Breaking & Entering American Whiskey
- ½ oz St. George California Reserve Apple Brandy (or a Calvados)
- 2 dashes Angostura Bitters
- 2 dashes Peychaud's Bitters
- 1 barspoon of simple syrup
- rinse of St. George Absinthe Verte

Rinse a rocks glass with absinthe and set aside. Add all other ingredients to a mixing glass with ice and stir. Discard remainder of absinthe from rocks glass before pouring stirred cocktail into the glass. Garnish with a lemon peel.



POINT BREAK

- 1½ oz Breaking & Entering American Whiskey
- 1 oz Bruto Americano
- ½ oz Dolin Sweet Vermouth

Add all ingredients to a mixing glass with ice and stir. Serve up garnished with an orange peel.

ALL PHOTOGRAPHY, PLUS WHISKEY SOUR
AND SANTERAC RECIPES: JON SANTER

ST. GEORGE SPIRITS

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