



# ST. GEORGE SPIRITS

AMERICA'S ORIGINAL ARTISAN DISTILLERY SINCE 1982

BEST CRAFT DISTILLER IN AMERICA



HALL OF FAME  
SPIRIT JOURNAL

ST. GEORGE LEADS WHERE OTHERS FOLLOW.







Greetings from America's original artisan distillery.

St. George Spirits was founded in 1982 by Jörg Rupf, who came to the United States from a long line of brewers and distillers in the Black Forest. Inspired by the spectacular quality of California fruit, Jörg began making small batches of eau de vie on a single 65-gallon Holstein pot still—modest beginnings that brought Old World distilling methodologies to the New World and “inspired the American artisan distillation movement.” (*NPR*)

Our family of spirits has grown over the last four decades, and the craft distillation movement has grown with us. We've been joined by thousands of new distilleries across the country. Palates have become more educated and expectations have grown. The more that the landscape has changed, the more important our philosophy has become: make amazing spirits, unlike anything else available on the market, with innovation, quality, and integrity.

To this day, St. George continues to be distiller-owned and -operated, and our reverence for extraordinary raw materials and exacting technical standards shape every spirit that bears the St. George name. We don't release a spirit unless we have something new and valid to contribute to the conversation. We want to be able to pick our spirits out of a lineup on smell and taste alone.

Our commitment to our craft has resulted in 10 James Beard Foundation Award nominations, membership in the *Whisky Magazine* Hall of Fame, and induction into the *Spirit Journal* Hall of Fame.

We pledge to craft quintessential spirits to delight hedonists and genius bartenders alike—and when you taste our spirits, we hope that the character and quality of what's in your glass will convey to you what we're all about.

Lance Winters

Dave Smith

## MASTER DISTILLER LANCE WINTERS

Lance Winters is the master distiller and creative force behind St. George Spirits, a member of the *Whisky Magazine* Hall of Fame, and a five-time James Beard Foundation nominee for Outstanding Wine, Spirits, or Beer Producer.

An artist through and through, in his role as St. George's master distiller Lance is known for his "penchant for gleefully shunning the spirits world's conventions" (*Esquire*) and respected for having "a passion for his craft only equaled by his explosive imagination" (*The Bold Italic*).

Lance came to St. George Spirits in 1996 after time spent as a U.S. Navy nuclear engineer and subsequently working as a brewer. Motivated by the desire to make whiskey out of his favorite ales, Lance became interested in distillation. He approached St. George founder Jörg Rupf with a bottle of homemade whiskey as his resume and has been with the distillery ever since.

Lance is driven by a need to create beautiful spirits that beguile the palate and capture the imagination, and his "technical knowledge and finely honed sense of taste have helped earn St. George many accolades and a devoted following over the years" (*Portfolio*).

Since joining St. George, Lance has been instrumental in expanding St. George's portfolio and catalyzing its growth from a dedicated eau de vie distillery into one of the most prolific and innovative craft distilleries in the nation. Under Lance's leadership, St. George has launched many of the iconic spirits that the distillery is best known for today.



## HEAD DISTILLER DAVE SMITH

Dave Smith is the head distiller and blender at St. George Spirits. He joined St. George in 2005 with a background in teaching and winemaking.

Whiskey is truly Dave's calling, however, and in the years since joining St. George, he has become the chief guardian and guiding hand behind our whiskey program. Dave's meticulous approach, palate, and prodigious talents in the art of blending have shepherded the development of our Lot series of St. George Single Malt Whiskey from one release to the next—a delicate balancing act that requires keeping

the spirit true to its original signature while incorporating more diverse barrels with each passing year.

Also bearing Dave's thumbprint: Baller American Single Malt Whiskey, each Anniversary Edition of our single malt, and several limited whiskey releases and single-barrel selections for independent bottlers, bars, and restaurants. His accomplishments in the field have led *GQ* to dub him "(one of the) mad scientists of American whiskey" and have garnered widespread accolades and a world-class reputation for our whiskey program.

Beyond the world of whiskey, Dave is an accomplished distiller with experience across St. George's entire portfolio. Our fan-favorite St. George NOLA Coffee Liqueur arose out of a passion project inspired by Dave's own courtship over coffee with his now-wife in the city of New Orleans, and he has overseen collaborations and product development with partners such as Admiral Maltings, Atlas Bar, Faction Brewing, Lost Lantern Whiskey, and Sierra Nevada.

Through it all, he has never lost his passion for teaching. As the lead of our production team, Dave's passion for sharing knowledge and care for others has helped guide and inspire the next generation of distillers.

## ST. GEORGE TERROIR GIN

*One of the best gins you'll ever taste. — Forbes*

**OVERVIEW** Inspired by the wild beauty of the Golden State, this is a profoundly lush and aromatic gin with a real sense of place.

**WHAT'S IN IT** Douglas fir, California bay laurel, and coastal sage provide a sense of place, complemented by angelica root, cardamom, cinnamon, coriander, fennel seed, juniper berries, lemon peel, orris root, and Seville orange peel.

**HOW IT'S MADE** Fir and sage are distilled separately from the other ingredients to minimize impacts from seasonal variations. Fresh bay laurel leaves and juniper berries are vapor-infused. The other botanicals (including coriander seeds we wok-roast) go right in the pot of our 1,500-liter still.

**TASTING NOTES** Terroir is a forest in your glass. Ultra-woody notes of Douglas fir, California bay laurel, and coastal sage lead the way, coming together to create a landscape you can drink.

**THE EXPERIENCE** Stunning on the rocks, in a Martini, or in a Collins garnished with whatever fresh herbs you have on hand. A great complement to citrus and berries.

ABV: 45% | CASES: 6 X 750ML, 6 X 200ML



## ST. GEORGE BOTANIVORE GIN

*A spectacular gin... both traditional and utterly unique. — Deadspin*

**OVERVIEW** A beautifully balanced gin comprised 19 different botanicals working in concert.

**WHAT'S IN IT** Angelica root, bay laurel, bergamot peel, black peppercorn, caraway, cardamom, cilantro, cinnamon, citra hops, coriander, dill seed, fennel seed, ginger, juniper berries, lemon and lime peel, orris root, Seville orange peel, star anise

**HOW IT'S MADE** We vapor-infuse juniper berries, bay laurel, and fresh cilantro. The other 16 ingredients are distilled in the pot of our 1,500-liter still after being steeped overnight.

**TASTING NOTES** A meadow in bloom. Elegantly herbaceous with bright citrus and subtle floral notes.

**THE EXPERIENCE** An exceedingly approachable and friendly gin that plays well in cocktails of any stripe. Martini? Gin & Tonic? Southside? Yes, yes, and yes.

ABV: 45% | CASES: 6 X 750ML, 6 X 200ML



## ST. GEORGE DRY RYE GIN

*A pleasantly peppery kick in the mouth. — Esquire*

**OVERVIEW** A base of pot-distilled rye gives Dry Rye Gin its name and its uniquely warm and malty flavor profile. This is a one-of-a-kind spirit that will surprise and delight the adventurous drinker.

**WHAT'S IN IT** Black peppercorn, caraway, coriander, grapefruit peel, juniper berries, and lime peel in a base of 100% pot-distilled rye

**HOW IT'S MADE** We vapor-infuse juniper berries and distill everything else in our 1,500-liter pot still.

**TASTING NOTES** Malty and earthy with piquant spice and citrus notes.

**THE EXPERIENCE** Compelling neat, genre-busting in cocktails. Try it in a Negroni, a Martinez, or any cocktail that calls for rye whiskey. You'll never look at an Old Fashioned the same again.

ABV: 45% | CASES: 6 X 750ML, 6 X 200ML



## ST. GEORGE GIN COLLECTION

St. George Botanivore Gin, Terroir Gin, and Dry Rye Gin co-packed in 200ml bottles — ideal for sampling or gifting!





## ST. GEORGE ALL PURPOSE VODKA

*Highest recommendation: A hands-down instant classic. — Spirit Journal*

**OVERVIEW** The name says it all. The perfect building block for all your favorite vodka cocktails.

**WHAT'S IN IT** Bartlett pears (Yes, pears!). We've been distilling Bartletts ever since we were founded as a dedicated brandy distillery back in 1982. Using the same flavorful, aromatic pears here as in our flagship brandy makes perfect sense — delivering a spirit with substantial texture and subtle floral notes and creating a vodka that is uniquely St. George.

**HOW IT'S MADE** We distill our flagship pear brandy up to 95.1% ABV, blend the resulting distillate with non-GMO grain neutral spirit, then filter to remove visible impurities before bottling.

**TASTING NOTES** Soft and approachable, with a rich, round mouthfeel. There's *no* overt pear flavor, but the inclusion of pear distillate adds gently floral top notes and the impression of subtle sweetness on the finish.

**THE EXPERIENCE** Use it anywhere! Clean yet full-bodied enough to be the star ingredient in a Vodka Martini, Vodka Tonic, Moscow Mule, or any sweet or savory creation you can imagine.



ABV: 40% | CASES: 6 x 750ML, 6 x 200ML

## ST. GEORGE GREEN CHILE VODKA

*A real stunner (with) an invigorating snap of heat and a seductively smooth mouth-feel. — Los Angeles Times*

**OVERVIEW** Not your average pepper vodka. This remarkably fresh and savory spirit captures the essence of farm-fresh California peppers with vibrant vegetality and a light touch of heat.

**WHAT'S IN IT** California-grown hot and sweet peppers (jalapenos, Serranos, habaneros, red and yellow bell peppers), lime peel, fresh cilantro

**HOW IT'S MADE** We fill our 1,500-liter still with crushed jalapeno peppers, lime peels, and non-GMO grain neutral spirit and distill this through a Carter head assembly that has been layered with fresh cilantro. We infuse the other four types of peppers separately, and then blend each infusion with the jalapeno/lime/cilantro distillate. We then filter to remove visible impurities before bottling — the light green tint that remains is the result of the pepper infusion we perform just prior to filtration.

**TASTING NOTES** Think salsa fresca: sweetly vegetal, savory, bright, with just a hint of heat.

**THE EXPERIENCE** A swift kick in the glass! Your spirit of choice for a super-charged Bloody Mary, an extra-vibrant Moscow Mule, or a decidedly modern and memorable Gimlet. Also a beautiful complement to fresh juices like pineapple or watermelon.



ABV: 40% | CASES: 6 x 750ML, 6 x 200ML

## ST. GEORGE CALIFORNIA CITRUS VODKA

*Highest recommendation: Nothing short of brilliant. — Spirit Journal*

**OVERVIEW** An aromatic and mouthwatering vodka loaded with the taste and perfume of fresh, ripe oranges and the warmth of California sunshine.

**WHAT'S IN IT** California-grown Valencia oranges, Seville oranges, and bergamot from Lindcove Ranch

**HOW IT'S MADE** We infuse the three types of citrus peels separately into non-GMO grain neutral spirit and then distill each of those infusions separately. We blend all three distillates together, then filter the resulting vodka to remove visible impurities before bottling.

**TASTING NOTES** Astonishingly clear orange flavor, with a focus on the bright character of orange zest.

**THE EXPERIENCE** Enjoy on the rocks, with a splash of soda, or as a hit of fresh-squeezed California goodness in your own original creation.



ABV: 40% | CASES: 6 x 750ML, 6 x 200ML

## ST. GEORGE SPICED PEAR LIQUEUR

*Genuinely juicy, with a vivid ripe pear flavor... rich and luscious. — Food & Wine*

**OVERVIEW** Elegant and earthy, with a touch of spice and all the complexity of a perfectly ripe Bartlett pear.

**WHAT'S IN IT** Bartlett pears, cinnamon, clove, organic cane sugar

**HOW IT'S MADE** We infuse our flagship pear brandy with whole cinnamon stick and whole cloves, and then add pear juice and organic cane sugar.

**TASTING NOTES** Crisp, pear perfume on the nose. Fruit forward on the palate—think pear butter and warm spice notes. Substantial mouthfeel and a long, lush finish.

**THE EXPERIENCE** Highly versatile, it works like a bartender's secret ingredient. Try it in an Old Fashioned, a Margarita, a French 75, or in your favorite tiki drinks. Pair with a cheese plate, serve with roast meats at a holiday meal, or simply drizzle over ice cream for a decadent treat.

ABV: 20% | CASES: 6 X 750ML, 6 X 200ML



## ST. GEORGE RASPBERRY LIQUEUR

*The world's best raspberry liqueur. — WNPR*

**OVERVIEW** A showstopper! What all raspberry liqueurs aspire to.

**WHAT'S IN IT** Meeker raspberries, organic cane sugar

**HOW IT'S MADE** We infuse our raspberry brandy with even more raspberries and adjust the sweetness with organic cane sugar—transforming the crystal clear brandy into a luscious jewel-toned liqueur.

**TASTING NOTES** Luxurious texture and intense raspberry flavor, with just the right balance between sweet and tart.

**THE EXPERIENCE** Exquisite on its own or drizzled over chocolate ice cream, and a brilliant way to elevate and put your own spin on a Bramble, Clover Club, or a Kir Royale.

ABV: 20% | CASES: 6 X 750ML, 6 X 200ML

## ST. GEORGE NOLA COFFEE LIQUEUR

*Fresh and sophisticated. Carries the taste of very good dark-roast coffee to an absurd length. — Los Angeles Times*

**OVERVIEW** A singular coffee liqueur with earthy depth, a touch of sweetness, and that robust roasted flavor that coffee lovers crave.

**WHAT'S IN IT** Ethiopian coffee beans, French chicory root, Madagascar vanilla, organic cane sugar

**HOW IT'S MADE** We custom roast beans selected from each year's Ethiopian coffee harvest, then grind the beans, cold brew with chicory, and sweeten with organic cane sugar and a touch of vanilla.

**TASTING NOTES** Earthy depth, subtle fruit notes. Think rich coffee with notes of hazelnut, bittersweet chocolate, red wine, and plums.

**THE EXPERIENCE** Delicious alongside breakfast, dessert, and any meal in between. Sipped neat, each sip reveals more depth of flavor, while it also makes an incredible Espresso Martini, Revolver, or Coffee Old Fashioned.

ABV: 25% | CASES: 6 X 750ML





## ST. GEORGE SINGLE MALT WHISKEY

*Might just be the best U.S. single malt available today. — 1001 Whiskies You Must Taste Before You Die*



**OVERVIEW** An American original since 1996—distilled, aged, and bottled by us out of love for what a handcrafted single malt can be. Lance's experience as a brewer prior to joining St. George informed his innovative process for making single malt—using multiple roast levels of grain to maximize flavor and aroma straight from the still before the whiskey ever touched the barrel. This pioneering approach was radically different from any single malt that had come before, and the resulting superlative whiskey is what earned master distiller Lance Winters his place in the *Whisky Magazine* Hall of Fame.

**WHAT'S IN IT** Our signature mash bill is comprised of two-row pale barley, crystal malt, chocolate malt, black patent malt, and alder- and beech-smoked malt.

**HOW IT'S MADE** Distilled once on our copper pot stills, our signature mash is incredibly expressive right off the still, but head distiller and blender Dave Smith selects from a variety of cooperage types (including French oak, used bourbon casks, port barrels, and sherry barrels) for each Lot, resulting in a spirit with incredible nuance. While each year's Lot marks an evolution from those that came before, our mash bill and process have remained unchanged for three decades.

**TASTING NOTES** An elegant expression of single malt. A fruit-forward, floral nose and classic cocoa, roasted hazelnut, and honey flavors form our single malt's core identity.

**THE EXPERIENCE** Sip neat to fully experience all the nuances and depth of flavor, or add nothing more than a single large ice cube. This is as good as whiskey gets.

ABV: 43% | CASES: 6 X 750ML

## BALLER AMERICAN SINGLE MALT WHISKEY

*Over-the-top delicious. — Bloomberg*

**OVERVIEW** American-made. Japanese whiskey-inspired. Wholly original. Blending multiple distilling traditions, several roast levels of barley, and multiple casks for aging and finishing, Baller is an incomparable whiskey.

**WHAT'S IN IT** Two-row pale malted barley and Munich malt

**HOW IT'S MADE** After distillation in our pot stills, we age Baller in used bourbon casks and French oak wine casks, then filter through maple charcoal. Baller is finished in casks that had held *umeshu* (a Japanese style of stone fruit liqueur) that we make in house from California-grown ume fruit.

**TASTING NOTES** Crisp malt, delicate maple smoke, and tropical, sherry-like notes imparted by our house-made *umeshu* finishing casks.

**THE EXPERIENCE** Baller was created with Japanese-style highballs in mind (hence the name), but we also recommend in a Boulevardier or in place of peated Scotch in a Penicillin or Rob Roy. With its endless layers of flavor, Baller is also compelling sipped neat.



ABV: 47% | CASES: 6 X 750ML



ST. GEORGE WHISKEYS

## ST. GEORGE PEAR BRANDY

*Smooth and clear with an unusually intense, true fruit essence. — Bon Appétit*

**OVERVIEW** Our flagship spirit since 1982, made from the most aromatic organic Bartlett pears we can find.

**WHAT'S IN IT** Dry-farmed organic Bartlett pears

**HOW IT'S MADE** We crush Bartlett pears at the peak of ripeness and then cold-ferment them for about two weeks before distilling them in our copper pot stills. Our process uses about 30 pounds of fruit for every 750ml bottle.

**TASTING NOTES** Astonishingly fruit-forward and wildly aromatic on the nose. On the palate, dry but redolent of ripe Bartlett pears, with subtle honey notes and a hint of spice.

**THE EXPERIENCE** Exquisite sipped neat as a digestif. Also a bartender's secret weapon—enhancing any cocktail that calls for vivid pear flavor without additional sweetness.



ABV: 40% | CASES: 6 X 750ML



## ST. GEORGE RASPBERRY BRANDY

*5+ stars out of 5 — Difford's Guide*

**OVERVIEW** An elegant, focused portrait of fresh raspberries.

**WHAT'S IN IT** Meeker raspberries

**HOW IT'S MADE** We crush Meeker raspberries at the peak of ripeness and then cold-ferment them for about two weeks before distilling them in our copper pot stills. Our process requires about 40 pounds of fruit for each 750ml bottle.

**TASTING NOTES** Intensely ripe, lush berry character, yet clean and crisp on the palate.

**THE EXPERIENCE** A superb digestif. In cocktails, provides the essence of raspberry without sugar.

ABV: 40% | CASES: 6 X 750ML

## AQUA PERFECTA BASIL EAU DE VIE

*What the hell is this? I'm confused. — Lance's mom*

**OVERVIEW** A bold, bright, vegetal, anise-driven spirit inspired by peak-of-summer tomatoes.

**WHAT'S IN IT** Fresh Genovese basil, fresh Thai basil, and unaged grape brandy

**HOW IT'S MADE** We place fresh Genovese and Thai basil in our copper pot stills with grape brandy. Slow, gentle distillation ensures fresh aromas.

**TASTING NOTES** On the nose, you'll find bright anise, giving way to classic fresh Italian basil. On the palate, warm menthol and light vegetal sweetness.

**THE EXPERIENCE** A versatile spirit that imparts garden-fresh flavor wherever it's used. Try in a Basil Gimlet, in a Martini with a splash of tomato water, or in combination with your favorite *agua fresca*.



ABV: 40% | CASES: 6 X 750ML





## BRUTO AMERICANO

*Deserves to rank up there with the greats of the amaro world. — Food & Wine*

**OVERVIEW** A uniquely American aperitivo that captures your attention with bracing bitterness, bright citrus, and herbaceous notes that intrigue.

**WHAT'S IN IT** A variety of herbs, roots, and other botanicals, including gentian, Seville orange, balsam fir, and *Cascara sagrada*.

**HOW IT'S MADE** Some ingredients are hot-steeped, others are cold-infused. The resulting mixture is filtered and then colored in the traditional manner with cochineal to achieve a natural ruby red hue.

**TASTING NOTES** Vibrant citrus, with notes of cinnamon, sandalwood, and forest on the nose. Initial palate entry is bitter, followed by an herbaceous mid-palate and lingering bitter/citrus finish.

**THE EXPERIENCE** Use in any cocktail that calls for an aperitivo. The forest-driven, herbaceous notes really shine in a Bruto & Soda and transform an ordinary Negroni into a savory, fragrant, layered rendition—especially in combination with our Terroir Gin.

ABV: 24% | CASES: 6 X 750ML

## ST. GEORGE ABSINTHE VERTE

*At once classic... and innovative. — New York Times*

**OVERVIEW** No artificial ingredients, no gimmicks. Ours was America's first absinthe after the U.S. ban was lifted, and remains one of the most highly acclaimed.

**WHAT'S IN IT** Wormwood, fennel, star anise, mint, tarragon, opal basil, lemon balm, hyssop, and stinging nettles in a base of fine California brandy.

**HOW IT'S MADE** We infuse the brandy with the unholy trinity of wormwood, fennel, and star anise and then distill this infusion on our 1,500-liter copper still. After that, we perform a secondary infusion with the remaining herbs, which gives the absinthe its color and imparts a symphony of flavor.

**TASTING NOTES** A heady, herbaceous smack to the senses. Opens with spicy black licorice, slowly evolves into citrus and grass profiles with a dose of sarsaparilla. Because of the abundance of essential oils, it's rich and viscous on the palate.

**THE EXPERIENCE** To bring out the vivid flavors and a lovely louche (milky cloudiness), a single large ice cube is ideal. Adding water further deepens the louche and intensifies the heady, floral aroma. No sugar needed! Provides complexity and depth of flavor to cocktails that call for an anise spirit.



ABV: 60% | CASES: 6 X 750ML, 6 X 200ML



## ST. GEORGE CALIFORNIA SHOCHU

*Explodes on the tongue with earthy notes and a sweet vanilla finish. — Robb Report*

**OVERVIEW** A modern take on a Japanese tradition, made with cocktails in mind.

**WHAT'S IN IT** Locally grown Calrose rice, koji, non-GMO neutral grain spirit

**HOW IT'S MADE** Co-fermenting Calrose rice with koji and yeast reveals a panoply of dynamic aromas you might not believe could come from rice. After fermentation, we distill on our copper pot stills.

**TASTING NOTES** Cashew, pistachio, dried cocoa, and earth on the nose. On the palate, rich umami gives way to tropical flavors and earthy vanilla.

**THE EXPERIENCE** While some shochus are lower in alcohol, ours clocks in at 40% ABV—making it easy to substitute for vodka, gin, or even light rum in your favorite recipes. Also makes a thirst-quenching Shochu Highball.

ABV: 40% | CASES: 6 X 750ML

## OUR DISTILLERY

Our distillery is located in Alameda, California, just across the bay from San Francisco.

We occupy a 65,000-square-foot airplane hangar on Alameda's former naval air station. With its cavernous volume and incredible mix of textures, natural light, soaring beams, and original redwood ceiling, the space itself is dramatic. In addition, our vantage allows us stunning views of the San Francisco skyline and technicolor sunsets over the bay. It's a place that we're happy to call home.

We've filled our historic hangar with a collection of custom Arnold Holstein copper pot stills, a bevy of stainless steel tanks, a dedicated bottling line, and lots and lots of barrels.



Our team is small, but comprised of a dedicated crew that we think are the best in the business. On any day of the week, visitors here will see a flurry of activity on the production floor.

The neighborhood is lively, a far cry from the ghost town it felt like when we moved into our space back in 2004. What was once simply called Monarch Street has become known as Spirits Alley thanks to our anchor tenancy as well as neighbors that now include several breweries, wineries, tasting rooms, and a malting house.

We're open to the trade and press by appointment, and our visitor center is open to the public for tasting flights, private distillery experiences, and special events. We're always happy to share our home with new friends and old, and invite you to join us here in person to raise a glass with us.





DON'T JUST TAKE IT FROM US...

St. George Spirits advances the art of distilling.

**MarketWatch**

A leading light in the American artisanal spirits movement.

**Whisky**  
ADVOCATE

Can icons also be iconoclasts? St. George Spirits shows us how.

**BARLEYCORN** *Drinks*

Whether spearheading the nation's craft distilling movement, dialing into spirits that showcase a sense of place, or championing styles that are yet to find their place in the sun but surely will, St. George leads while others follow.

**VINEPAIR**

For forty years, the Alameda-based spirits makers have been creating some of the finest whiskeys, gins, vodkas, and everything else good and delicious in the spirits world with creativity and imagination as their main driver.

**spirited**

Known around the world for its award-winning production of high-quality spirits.

**abc** NEWS

The Alameda-based company balances old-world distilling techniques with a playful spirit of experimentation.

**EATER**

St. George Spirits is known for its range of bartender-approved products.

**PUNCH**

Pioneers in the art of American single malt whiskey.

**Paste**



All portraiture and distillery images: Alex Zyuzikov

# ST. GEORGE SPIRITS

AMERICA'S ORIGINAL ARTISAN DISTILLERY SINCE 1982

Please drink responsibly.