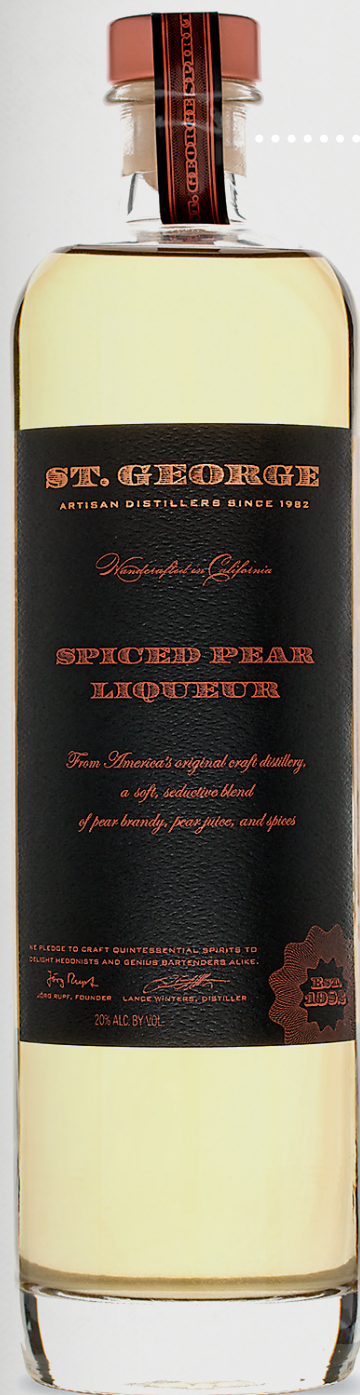


BEST
CRAFT
DISTILLER
IN AMERICA
THRILLIST

ST. GEORGE SPICED PEAR LIQUEUR



OVERVIEW

Both elegant and earthy, with all the complexity of a perfectly ripe Bartlett pear. A touch of spice provides even more depth of flavor.

WHAT'S IN IT

Bartlett pears, cinnamon, clove, organic cane sugar

HOW IT'S MADE

St. George Spiced Pear Liqueur has an impeccable pedigree: We infuse our flagship pear brandy with whole cinnamon sticks and whole cloves, and then add pear juice and organic cane sugar. This brings down the proof (from 40% ABV to 20% ABV) and transforms our crystal-clear pear brandy into a jewel-toned liqueur.

TASTING NOTES

Crisp, pear perfume. On the palate, think pear butter along with warm spice notes. Substantial mouthfeel and a long, lush finish.

THE EXPERIENCE

A natural complement to a cheese plate or roast meats any time of the year, and there's nothing better for a celebratory holiday meal. (As essential to Thanksgiving as the turkey!) In cocktails, fruit forward and full of warm spice notes without being cloying.

WHAT THEY'RE SAYING

4 stars/Highly recommended. Flawless purity... tangy, fruity, almost pastry-like.
— *Spirit Journal*

Treat yourself. — *Vanity Fair*

SPECS

ABV: 20%

Format: 750ml

Cases: 6 x 750ml



ABOUT ST. GEORGE SPIRITS

California's St. George Spirits was founded in 1982 by master distiller Jörg Rupf. Over more than three decades at the vanguard of the American craft spirits movement, the distillery has grown into a diversified operation with a portfolio that includes single malt whiskey, agricole rum, absinthe, and several gins, vodkas, brandies, and liqueurs. Now owned and operated by master distiller Lance Winters and head distiller Dave Smith, St. George has been inducted into the *Spirit Journal* Hall of Fame and named "best craft distiller in America" by *Thrillist*. The distillery is open to the public for tours and tastings and hosts nearly 30,000 visitors each year.

COCKTAILS



PEAR-Y COBBLER

- 1½ oz St. George Spiced Pear Liqueur
- ½ oz St. George All Purpose Vodka
- ½ oz Dry Sack Sherry
- ½ oz fresh lemon juice
- ½ oz simple syrup

Shake all ingredients with ice, then strain into a glass or metal cup over crushed ice. Garnish with a lemon twist and a dash of Angostura Bitters.

RECIPE & PHOTO: TJ PALMIERI, MADRINA'S, GAINESVILLE, FL



NICE PEAR... MANHATTAN

- 1½ oz High West Double Rye
- ¾ oz St. George Spiced Pear Liqueur
- ¾ oz Cardamaro
- 5 drops Bittercube Cherry Bark Vanilla Bitters

Stir all ingredients in a mixing glass with ice, then strain into a chilled cocktail glass. Garnish with a maraschino cherry.

RECIPE: MARLOW'S TAVERN, ATLANTA, GA



JALISCO WINTER

- 1½ oz reposado tequila
- ½ oz St. George Spiced Pear Liqueur
- ½ oz Vida Mezcal
- ½ oz fresh lime juice
- ½ oz ginger syrup

Shake all ingredients well with ice and strain into a chilled coupe. Garnish with cracked black pepper.

RECIPE: THE ALLIS/SOHO HOUSE, CHICAGO, IL



SIREN SONG

- 1¾ oz anejo tequila
- ¾ oz St. George Spiced Pear Liqueur
- ½ oz walnut liqueur
- 1 bar spoon cinnamon syrup
- 1 dash smoke bitters

Stir all ingredients over cracked ice and strain into a chilled Nick and Nora glass. Express lemon peel over drink and discard peel. Garnish with fresh peel.

RECIPE & PHOTO: MEAGHAN MONTAGANO, LA SIRENA, NYC, NY



RUNNING THROUGH ORCHARDS

- 1 oz St. George All Purpose Vodka
- ½ oz St. George Spiced Pear Liqueur
- ½ oz elderflower liqueur
- ⅛ oz Cointreau
- ¾ oz fresh lemon juice
- 1 splash simple syrup
- 2 dashes Angostura Bitters

Shake all ingredients well with ice, then strain into a chilled coupe. Garnish with grated cinnamon.

RECIPE: BRAD FRY, MICHAEL'S RESTAURANT GROUP, LONG BEACH, CA