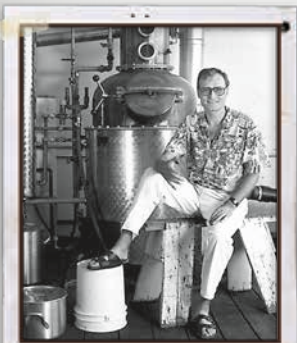


# ST. GEORGE BRANDIES

WHERE REFINEMENT MEETS BRAVADO



St. George founder Jörg Rupp, soon after he established the distillery in 1982

AS AMERICA'S ORIGINAL MAKER of eau de vie, distilling fruit brandy is one of our most sacred tasks. For the last three-plus decades, we have eagerly anticipated each season's harvest as an opportunity to take an olfactory snapshot to capture *exactly* what the raw material smells like at its peak of ripeness.

Our artisanal process is technically demanding and time-consuming, but the reward is exceptional fruit brandy as profoundly aromatic and flavorful as the fruit itself.

## OUR PROCESS

How do we hide so much flavor and aroma in something so perfectly clear?

We begin by sourcing the most flavorful and characteristic fruit we can find. We distill our brandy on our collection of copper pot stills—including our oldest still, a 250-liter beauty made for us by the Arnold Holstein Company in 1982, the same year we were founded. All our stills demand expertise and keen judgment, but in return give us extraordinary command over each distillation run.

We use the whole fruit in its entirety in a deliberate effort to maximize the essential flavors and aromas. We never add sugar or anything artificial, so all you get is the honest essence of the raw material.

Done right (our minimum standard!), a single still run is all it takes.



## THE EXPERIENCE

Europeans traditionally sip unaged brandy as a digestif. We're all for that!

But at 40% alcohol and with no residual sugar, our wildly aromatic fruit brandies are a bartender's secret weapon—enhancing any cocktail that calls for vivid fruit flavor without additional sweetness.

## SPECS

ABV: 40%

Formats: 750ml & 200ml



## ST. GEORGE PEAR BRANDY

Our flagship spirit! Astonishingly fruit-forward, with honey notes and a hint of spice.

St. George Pear Brandy is made from the most aromatic dry-farmed, organic Bartlett pears we can find—and we pack about 30 pounds of fruit into every 750ml bottle.

AUTHENTIC, RIPE SCENTS. WOW.  
**WINE ENTHUSIAST**

EXCELLENT. A WONDERFUL  
CONCLUSION TO A GREAT MEAL.

**The New York Times**

SMOOTH AND CLEAR  
WITH AN UNUSUALLY INTENSE,  
TRUE FRUIT ESSENCE.

**bon appétit**



## ST. GEORGE RASPBERRY BRANDY

St. George Raspberry Brandy is intensely ripe, lush, and focused.

Our artisanal process requires 40 pounds of raspberries for each 750ml bottle.

LEARN MORE AT [WWW.STGEORGESPIRITS.COM](http://WWW.STGEORGESPIRITS.COM)

# ST. GEORGE LIQUEURS

WHERE REFINEMENT MEETS BRAVADO

OUR FRUIT LIQUEURS have the same potent nose as our flagship fruit brandies, but they're naturally sweet and velvety on the palate.



## OUR PROCESS

Our pear and raspberry liqueurs have an impeccable pedigree: They begin as our flagship fruit brandies, to which we add even more luscious fruit juice.

This brings down the proof (from 40% alcohol by volume to 20% alcohol by volume) and transforms our crystal clear brandies into jewel-toned liqueurs.

## THE EXPERIENCE

St. George Spiced Pear Liqueur has a crisp pear perfume and a long, lush finish. Sip it alongside a cheese plate or pair it with pork, duck, or other meats ending in the letter K.

St. George Raspberry Liqueur is exquisite all on its own as a digestif—and the perfect complement to anything chocolate. (We also like to keep a bottle at the breakfast table for drizzling on waffles.)

In cocktails, both liqueurs are fruit-forward without being cloying.

## SPECS

ABV: 20%

Formats: 750ml & 200ml



## ST. GEORGE SPICED PEAR LIQUEUR

Both elegant and earthy, this luscious brandy has all the complexity of a perfectly ripe Bartlett pear—with a touch of spice to provide even more depth of flavor.



## ST. GEORGE RASPBERRY LIQUEUR

A showstopper! This is what all raspberry liqueurs aspire to, with a luxurious mouthfeel and just the right balance between sweet and tart.

AN AMERICAN  
CLASSIC...

POWERFUL YET  
REFINED.

ELEGANT, SUPPLE,  
BALANCED.

WINE ENTHUSIAST

FOOD & WINE

SANTÉ

LEARN MORE AT [WWW.STGEORGESPIRITS.COM](http://WWW.STGEORGESPIRITS.COM)