

BEST
CRAFT
DISTILLER
IN AMERICA
— THRILLIST

ST. GEORGE

CALIFORNIA RESERVE

APPLE BRANDY



OVERVIEW

A beautiful expression of fresh California apples. St. George Spirits has been distilling fruit brandies since 1982, and this limited-release distillate is a fitting showcase of that legacy.

WHAT'S IN IT

A field blend of local apples, sourced from a family-owned farm in Mendocino County.

Varieties include Fall Pippin, Jonathan, Golden Delicious, Black Arkansas, Red Delicious, Granny Smith, Gravenstein, Macintosh, Sierra Beauty, Swaar, and Winter Banana.

HOW IT'S MADE

We press the apples into cider, which we then cold-ferment and distill with more fresh apples in our pot stills. The resulting brandy is aged in an array of long-term casks prior to blending, as well as short-term finishing casks prior to bottling.

AGE/COOPERAGE

Our current release was aged 2–9 years in used American whiskey casks and used American and French oak wine casks. The bulk of the blend comes from barrels laid down in 2014–2015 (6–7 years old at time of bottling).

TASTING NOTES

On the nose: Crisp apple leads the way, supported by notes of honeysuckle, strawberry, and crème brûlée.

On the palate: Warm baking spices, apple pie, clover honey, cornbread, and a hint of dark chocolate.

SPECS

ABV: 43%

Format: 750 ml

Cases: 6 x 750 ml

Distribution: Limited release

ABOUT ST. GEORGE SPIRITS

California's St. George Spirits was founded in 1982 by master distiller Jörg Rupf. Over nearly four 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, 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*.