



# ST. GEORGE SPIRITS

ARTISAN DISTILLERS SINCE 1982

HALL OF FAME  
SPIRIT JOURNAL

BEST CRAFT DISTILLER IN AMERICA



A LEADING LIGHT IN THE  
AMERICAN ARTISANAL  
SPIRITS MOVEMENT

Whisky  
ADVOCATE

ST. GEORGE SPIRITS  
ADVANCES THE ART OF  
DISTILLING.

MARKET WATCH

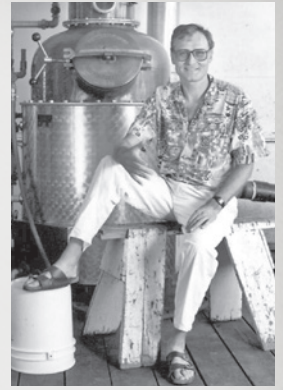


## AMERICA'S ORIGINAL CRAFT DISTILLERY

St. George Spirits was founded in 1982 by Jörg Rupf, an immigrant from Freiburg, Germany new to California. Rupf fell in love with the Bay Area's nascent food culture and its embrace of top-quality raw materials, which resonated with what he knew from his family's generations of distilling in the Black Forest. Inspired by the spectacular quality of local fruit, Rupf began making unaged fruit brandy on a single, 65-gallon Holstein pot still in a wood shed he built by hand—modest beginnings that brought Old World distilling methodologies to the New World and “inspired the American artisan distillation movement.” (*NPR*)

Though Rupf retired in 2010, St. George continues to be owner-operated, now by master distiller Lance Winters and head distiller Dave Smith. Moreover, Rupf's reverence for extraordinary raw materials and exacting standards continue to shape every spirit that bears the St. George name.

Our family of spirits has grown over the decades, and the American craft distillation movement has grown with us. 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.



## MASTER DISTILLER LANCE WINTERS

*His technical knowledge and finely honed sense of taste have helped earn St. George many accolades and a devoted following over the years. — Portfolio*

Lance Winters is the creative force behind St. George Spirits, 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*)

Since coming aboard in 1996, Winters has been instrumental in expanding St. George's portfolio and catalyzing our growth from a dedicated eau de vie distillery into one of the most prolific and innovative distilleries in the nation. He has also been recognized by the James Beard Foundation with multiple nominations.

## HEAD DISTILLER DAVE SMITH

*(One of the) mad scientists of American whiskey. — GQ*

Dave Smith joined St. George Spirits in 2005, and has become indispensable to our operations in his roles as head distiller, chief blender, and President of Vices. The success of the St. George whiskey program can be largely attributed to Smith's vision, palate, and skill in the art of blending.



## OUR DISTILLERY

Our distillery fills a 65,000-square-foot airplane hangar on the former naval air station in Alameda, California (just across the bay from San Francisco). Our location gives us an uninterrupted westward view of San Francisco Bay and the city skyline.

While we love connecting with people through the spirits that we make, we hope that one day we can host you here at the distillery, show you our production process, and raise a glass together in person.





## ST. GEORGE PEAR BRANDY

*5 stars/Highest recommendation — Spirit Journal*

**OVERVIEW** A New World take on a classic Old World digestif. Our flagship spirit since 1982.

**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.



## 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, particularly in spring and summer. Also essential for bartenders wishing to incorporate the essence of raspberry into cocktails without adding sugar.

ABV: 40% | FORMAT: 750ML | CASES: 6 X 750ML

## ST. GEORGE ABSINTHE VERTE

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

**OVERVIEW** America's first absinthe after the ban—and 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% | FORMATS: 750ML & 200ML | CASES: 6 X 750ML, 6 X 200ML



## ST. GEORGE SPICED PEAR LIQUEUR

*Mind-blowingly delicious and complex, like freshly pressed Bartlett pear cider. — Supercall*

**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** A natural complement to a cheese plate or roast meats, and there's nothing better for a celebratory holiday meal. (As essential to Thanksgiving as the turkey!) Excellent in cocktails with whiskey or aged rum.



## 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, balanced between sweet and tart.

**THE EXPERIENCE** Exquisite on its own or over chocolate ice cream. (Or waffles!) Also ideal for a Bramble, Clover Club, or Kir Royale variation, or any other cocktail that calls for raspberry.

ABV: 20% | FORMATS: 750ML & 200ML | 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 not-too-sweet coffee liqueur with the 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** Our friend and professional roaster Brad Joyce custom roasts beans selected from each year's Ethiopian harvest. We cold-brew the coffee and chicory, then sweeten with organic cane sugar and vanilla.

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

**THE EXPERIENCE** Perfect for brunch, dessert, and any meal in between. Elevates a White Russian, pairs well with mezcal, bourbon, and our Bruto Americano aperitivo.



ABV: 25% | FORMAT: 750ML | CASES: 6 X 750ML



## BRUTO AMERICANO

*America's elegant answer to Italy's Campari. — Spirit Journal*

**OVERVIEW** A uniquely American aperitivo inspired by distiller Lance Winters' formative experiences growing up in California in the 1970s.

**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 (e.g., in a Bruto & Soda, Negroni, Boulevardier, and your favorite Spritz recipes).

ABV: 24% | FORMAT: 750ML | CASES: 6 X 750ML



## ST. GEORGE SINGLE MALT WHISKEY

*Craft Whiskey of the Year — Whisky Advocate*



**OVERVIEW** An American original since 1996—distilled, aged, blended, and bottled by us out of love for what a handcrafted single malt can be. *1001 Whiskies You Must Taste Before You Die* says it “might just be the best U.S. single malt available today.”

**WHAT'S IN IT** Various roast levels of two-row barley, along with unroasted smoked barley. Ever since we started our whiskey program in 1996 (before anyone else was using different roast levels of barley to make whiskey), our signature mash bill has been comprised of crystal malt, chocolate malt, black patent malt, and alder- and beech-smoked malt.

**HOW IT'S MADE** We distill our signature mash (which is incredibly expressive right off the still) and age it in a variety of cooperage types (used bourbon casks, French oak, port barrels, and sherry barrels). Now in our third decade making single malt, we have a deep library of barrels to select from for every Lot we release.

**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% | FORMAT: 750ML | CASES: 6 X 750ML

## BALLER SINGLE MALT WHISKEY

*A meta whiskey, if there ever was one. While it has more than enough complexity to be sipped, it was made to be mixed in highballs and other cocktails. — The Daily Beast*

**OVERVIEW** A bold, smoky single malt. St. George master distiller Lance Winters describes it as “a California take on the Japanese spin on Scotch whisky.”

**WHAT'S IN IT** 100% American barley. We predominately use two-row pale malted barley; the remainder is lightly roasted.

**HOW IT'S MADE** After distillation in our pot stills, the whiskey is aged 3–4 years in used bourbon casks and French oak wine casks, filtered through maple charcoal, then finished in casks that had held *umeshu* (a Japanese style of stone fruit liqueur) we made from California-grown ume fruit.

**TASTING NOTES** Crisp and dry, with a touch of malt sweetness and a lingering smoky finish

**THE EXPERIENCE** Baller was created with whiskey highballs in mind (hence the name). Also recommended in place of Scotch in a Bobby Burns or Rob Roy, or in any whiskey cocktail that calls for a crisp, smoky touch.



ABV: 47% | FORMAT: 750ML | CASES: 6 X 750ML

## BREAKING & ENTERING AMERICAN WHISKEY

*A boundary-breaking spirit rich with toffee, candied citrus and dark chocolate. —Imbibe*



**OVERVIEW** A balanced, expressive, all-American whiskey that brings together bourbon and rye that head distiller/blender Dave Smith sourced and then blended with some of our own California malt whiskey. The blend brings together four grains—rye, corn, barley, wheat—with no one grain being dominant.

**WHAT'S IN IT** Sourced rye and bourbon, our own house whiskey.

**HOW IT'S MADE** We 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 here in California. We then blended the sourced barrels with some choice barrels from our in-house whiskey program.

**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.

**THE EXPERIENCE** Enjoy in classic cocktails such as an Old Fashioned, Manhattan, Whiskey Sour, or Sazerac.

ABV: 43% | FORMAT: 750ML | CASES: 6 X 750ML



## ST. GEORGE BOTANIVORE GIN

*A spectacular gin that manages to come across as both traditional and utterly unique. — Deadspin*

**OVERVIEW** A meadow in bloom. Our “botanical eater” is a beautifully balanced gin comprised of 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** Elegantly herbaceous with bright citrus and subtle floral notes.

**THE EXPERIENCE** Plays well in cocktails of any stripe. Particularly delightful in a Gin & Tonic, Southside, or Martini.



## ST. GEORGE TERROIR GIN

*One of the most distinctive gins made in America. — GQ*

**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** Angelica root, bay laurel, cardamom, cinnamon, coastal sage, coriander, Douglas fir, fennel seed, juniper berries, lemon peel, orris root, Seville orange peel

**HOW IT'S MADE** We distill fir and sage on one of our 250-liter stills to minimize the impact of seasonal variation. 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** If Botanivore is a meadow in bloom, Terroir is a forest in your glass—with ultra woody notes of Douglas fir, California bay laurel, sage, and a hint of citrus.

**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.



## ST. GEORGE DRY RYE GIN

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

**OVERVIEW** An assertive, malty gin to delight the adventurous spirits lover.

**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 the other ingredients in the 1,500-liter still pot.

**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% | FORMATS: 750ML & 200ML | 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

5 stars/Highest recommendation: Needs nothing added to it. 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!). Why? 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.



## ST. GEORGE GREEN CHILE VODKA

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

**OVERVIEW** A remarkably fresh and vibrant spirit with a sweet/savory heat derived from a variety of hot and sweet peppers, cilantro, and lime.

**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** Makes a vibrant Gimlet and the best-ever Bloody Mary. A mouthwatering complement to fresh juices like pineapple or watermelon. Ideal whenever you're craving something fresh and spicy in your glass.

## ST. GEORGE CALIFORNIA CITRUS VODKA

5 stars/Highest recommendation: A rare gem of a citrus flavored vodka. Nothing short of brilliant. — *Spirit Journal*

**OVERVIEW** An aromatic and mouthwatering vodka loaded with the taste of fresh, ripe citrus fruit.

**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 citrus flavor, genuinely tasting of both sour and sweet orange. Redolent of the whole citrus plant, with focus on the bright peel characteristics. Tart almost lemony scent in the nose.

**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% | FORMAT: 750ML | CASES: 6 X 750ML



## ST. GEORGE VODKA COLLECTION

St. George All Purpose Vodka, Green Chile Vodka, and California Citrus Vodka co-packed in 200ml bottles — ideal for sampling or gifting!





# ST. GEORGE SPIRITS

ARTISAN DISTILLERS  
SINCE 1982

