

THE BRANDY BAR

Drink Menu

All flight tastings are four- 1/2 oz. pours, drink water between pours

FLIGHTS

\$50

Cognac Classics, a Cognac tasting

Paul Beau 30 Y, Le Reviser XO, Hennessy XO, D'Usse VSOP

Goodies from Gascony and Normandy tasting

\$26

Two Armagnac, Two Calvados

Castrede Armagnac VSOP 10Y, Delord Bas Armagnac 25Y

Boulard Calvados VSOP Grand Solage, Christian Drouin

Worldly Brandies, a European tasting

\$26

Different types of European brandies, including:

Moletta Grappa de Barbera from Italy, Cardenal Mendoza Armagnac from

Spain, Schladerer Himbeergeist raspberry brandy from Germany (can

substitute cherry from Switzerland, Sliwowica Plum Brandy from Poland

North Carolina –US Spirits Flight

\$20

Butchertown Reserve Brandy 124 proof

Clear Creek Pear Brandy

Carriage House Apple Brandy

Laird's Applejack 90 proof

Tasting of Fruit and Infused Brandies (Select 4)

Apple

Coffee

Peach

Vanilla

\$20

Apricot

Douglas Fir

Pear

Wild Cherry

Blackberry

Grape

Plum

Cherry

Honey

Strawberry

Try our special Bermuda Triangle flight:

\$14

Jack Rose - applejack, grenadine, lemon

Jill Rose - applejack, gin, grenadine, lemon

Bermuda Rose - gin, apricot brandy, lime

Brandy Cocktails – we can take any of your favorite cocktails and substitute brandy for the whiskey and you'll be surprised at the smoother similarity

Applejack Brandy...Laird's Applejack, orange juice, lemon, maple syrup, cherry bitters **\$12**

B & B. . .Courvoisier VSOP Cognac and Benedictine **\$8**

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Drink Menu continued

Bermuda Rose. . .Tanqueray gin, Bols apricot brandy, grenadine, lime **\$9**

Blizzard. . .Christian Brothers VS, Hiram Walker coffee liquor, ice cream, Irish cream, light cream, rum **\$12**

Brahma Kazi . . . Christian Bro. Frost, Cointreau, lime **\$10**

Brandy Alexander . . .St. Remy XO cognac, crème de cocoa, heavy cream or substitute vanilla ice cream – desert drink **\$9**

Brandy Daisy... Korbel brandy, rum, curacao, lemon, soda – delicate **\$8**

Brandy Martini... Christian Bros. Frost, gin, dry vermouth, olive or ? Smoother than vodka **\$9**

Brandy smash . . . Laird's straight applejack, mulled mint with simple syrup, club soda. **\$11**

Cherry Bomb... Bols cherry brandy, rum, lime juice, add Sprite or club soda, pleasantly sweet **\$8**

Cosmopolitan... Christian Bros. Frost, Cointreau, cranberry juice, fresh lime juice **\$8**

Crux. . . Courvoisier VSOP, Dubonnet, Cointreau, Lemon juice **\$10**

Deauville . . . St. Remy XO, Christian Drouin Calvados, Cointreau, lemon **\$10**

Jack Rose . . .Laird's straight applejack, grenadine, lemon **\$8**

Jill Rose. . .Laird's straight applejack, gin, grenadine, lemon **\$8**

Mai Tai. . .Mt. Gap White Rum, apricot brandy, dark rum, pineapple-orange- lemon, grenadine **\$12**

Manhattan... Mt. Mitchell Reserve apple brandy, sweet vermouth, rye, cherry bitters – traditional never gets old **\$10**

Metropolitan . . . Courvoisier VS cognac, sweet vermouth, simple syrup – a hint of sweetness that brings vermouth and brandy into balance **\$8**

Old Fashioned... Copper & Kings brandy, bitters mulled with orange & cherry, sugar cube(s) a favorite **\$10**

Peach Cadiz . . . Peach brandy, dry sherry, Cointreau, heavy cream **\$12**

Pisco Sour . . . Pisco Porton Acholado, Grand Mariner, lemon juice **\$10**

Pit Stop . . . Cherry brandy, Amaretta, fresh squeezed lemonade **\$12**

Scooter Martini... Christian Bros. brandy, Amaretto, cream – a light before or after drink that warms you up **\$10**

Sidecar . . . Martell VS cognac, Grand Mariner, lemon juice – a classic makeover of a fantastic brandy sour **\$9**

Singapore Sling... Christian Bros. Frost, Bols Cherry, Grenadine, lemon juice, Benedictine, pineapple juice **\$10**

Vieux carre'. . .A New Orleans Classic - Remy Martin VSOP, rye whiskey, sweet vermouth, Benedictine, bitters **\$12**

Brooke's calypso Coffee. . .Remy Martin VSOP, Cointreau, Mt Gay Rum, Tina Maria, Coffee **\$6**

Riley's Kioki Coffee. . .Remy Martin VSOP, Kahlua, Dark Cacao, coffee **\$6**

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Cognacs from France

Le Reviseur XO Cognac 15Y 80 proof **\$25**

Features plums, red berries, raisins, cherry preserves and poppy seed. The palate entry is sleek and woody sweet; the mid-palate finds flavors of pipe tobacco, marzipan, dark caramel, fudge and chocolate orange. Finishes stately yet vivacious.

Le Reviseur VSOP Cognac 7Y 80 proof **\$20**

Nose is fruity and elegant with a touch of spice, evolving towards woody notes and a hint of superior grade old leather. Palate is full, with a cleansing finish

Courvoisier VS 80 proof **\$5**

A blend of several crus aged between three and seven years, *an elegant and harmonious cognac with strong notes of fresh fruit and a fresh oaky taste*

Courvoisier VSOP 80 proof **\$8**

Smoother than the VS with an excellent balance of oak and floral flavors and a slightly fruity character

Courvoisier XO 80 proof **\$25**

A blend of brandies aged from 11 to 25 years that come together to create an exotic vanilla and crème brûlée bouquet, with candied orange aromas and iris flowers notes, a gathering to excite the senses.

Remy Martin XO 80 proof **\$35**

Aroma's pleasant, with spicy tones and a somewhat floral tinge; upon tasting, the first thing that hits is the almost decadent rich, yet mellow tones. The velvety texture creates subtle hints of figs, ripe oranges and other fruity tones with a definite hint of cinnamon. The taste lingers comfortably on the palate for a long time after swallowing.

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Remy Martin 1738 – 80 proof **\$10**
Rich fruit, oak, and hints of butterscotch are found on the nose with soft sweetness on the initial entry to the palate.. Notes of dried plum, raisins and caramels start things off. As the spirit moves off the palate, it becomes drier, with white pepper,, oak and some vanilla along with a lightly flora note. The finish is satisfying and generous, with oak, raisin, hazelnut and dark chocolate flavors evident.

Paul Beau Hors d'Age 30Y 86 proof **\$30**
More complex than its 15Y sibling, this cognac is powerful and impressive with aromas of orange peel, kumquats, guava, melon, dried nuts, and a hint of eucalyptus and dry wood with just a touch of spice.

Paul Beau VSOP 15 Y 80 proof **\$20**
Notes of earth and barley combined with the more typical flavors of hard butterscotch-candy and floral fields. On tasting, the brandy starts with a silky character, but then moves to a complex finish of bitter cocoa, cinnamon spice, and a hint of wood tannin. Quite complex.

Hennessy VSOP Privilege 80 proof

\$10

Aroma of apricots, apple, clove and cinnamon and tastes of classic vanilla and oak tones, light fruit, soft cinnamon, clove, honey and candied fruits with a medium length finish with soft caramel and light spice.

Hennessy XO 6-10Y 80 proof

\$35

A hefty layer of spice on the nose, with cinnamon and black pepper, along with citrus zest, and dried fruits. On the palate, a complex and smooth profile, with dark chocolate and softer vanilla, as well as prunes and red fruits, and sweeter candied fruits. The finish is long, easy and warming, leaving behind cocoa, plums and light touches of spice and oak.

H by Hine Champagne Cognac 80 proof

\$10

The nose is fresh and fruity with a youthful and lively aroma. Peaches, apricots, white grape juice and vibrant floral notes are found on both the nose and palate. Soft wood spices and just a gentle prickle of cinnamon along with a subtle nutty quality provide a modest depth to the Cognac. As it is young, the finish is short, but that is to be expected.

D'Usse Cognac 80 proof

\$10

The nose is dry, spicy, woody, with lurking layers of sweet, ripe red fruits, and floral honey. A smooth palate, with rich notes of caramel and honey, coupled with cinnamon and more oaky spice. Black pepper, baking spices and more oak all come back on the finish, along with a fainter background note of honey.

Meuknow Vanilla Cognac, 70 proof

\$10

Pale light gold color. Delicate, spicy aromas of vanilla custard, spiced pears, and pepper with a satiny, soft, off-dry light-to-medium body and a warming, rapid nuts and earth finish.

Martell VS Cognac 80 proof

\$10

A rich fruitiness shows on the nose highlighted by raspberries along with herbal and grassy notes which work together for a somewhat vermouthe-like aroma. An oily palate at first shows more fruits, here with canned fruit syrup, tart cherries, raspberries and blackberries, as well as chocolate and nuttiness. Finish is short and smooth with oak and spice taking their turn in front of that distinct raspberry note.

Cognac Salignac, 80 proof

\$10

The Salignac VS cognac is a very young cognac, and belongs to one of the leading producers in the world: Courvoisier. As this cognac is a three star or VS cognac, it is probably not older than 2-1/2 years or 3, not aged for a long time. Sweet to the nose, with strong caramel notes, smooth, some citrus fruits, and finishes with a strong caramel note, rather smooth.

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Armagnacs from France

Armagnac de Montal VS 80 proof **\$15**

Fruity, ripe aromas of banana, nectarine, peach and date emerge from the aggressive alcohol. Entry is sweet and smoky; the flavor at mid-palate is sugary and laden with wood aspects that wipe out fruit elements.

Castarede Armagnac VSOP 10Y 80 **\$12**

Very light almost ethereal body, intense oak, tobacco and char entry with dark fruits, leather, saddle soap, notes of vanilla, citrus, and a long drying, oaky, almost walnut-like, and pleasantly astringent woody/peppery finish.

Castarede Armagnac Selection 5Y 80 proof **\$10**

A lovely oily entry, like a spiced oil, with a delightful mixture of sweetness balanced with acidity to give it structure – underlying flavors of intense dark fruits, tobacco, leather, saddle soap, notes of vanilla, citrus, mango, papaya, and a slightly warming finish. An interesting mixture of being more rustic and plush than a cognac.

Delord Bas Armagnac 15Y 80 proof **\$15**

Picks up notes of old leather, dates, toffee and caramel, which ultimately lead to a slightly nutty finish with a touch of cashews, hazelnuts and vanilla. Although the hints of caramel, honey and chocolate are slightly reminiscent of bourbon and scotch, the flavor is unique and different

Armagnac from Spain

Cardenal Mendoza Armagnac 15Y 80 proof **\$15**

This unique Spanish brandy is aged, like a sherry, in a solera made from casks that previously held fine sherries, imparting an incredible richness and complexity to the spirit - mostly richer, sweeter, thicker and less refined than the more austere French brandies

Calvados from France

Boulard Calvados VSOP Grand Solage 5Y 80 proof **\$19**

Produced from as many as 120 different apple varieties, and a blend of 4 and 10 year old Calvados -this burnished amber Calvados has a richness reminiscent of fine Cognac or Armagnac. The complex layers unfold to deliver vanilla, honey, almond, baked apple and dried apricot.

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Calvados from France

Christian Drouin Calvados 80 proof

\$8

Crisp, fruity, and dangerously easy to drink, this obviously youthful Calvados deviating a little from the classic flavor profile, towards something resembling a German-style Obstler, with fresh, vibrant, almost gossamer apple and pear flavors, a little iris, white pepper, and cider vinegar on the nose. It has the barest hint of movie-theater "popcorn butter" on the mid-palate, and some aloe and demerara sugar on the back end. Straightforward but satisfying.

Brandy from France

Jacoulot "Authentique" Marc de Bourgogne Min. 7Y 90 proof

\$18

The nose offers a wide array of dried and candied fruit, with herbal and sandalwood hints. It is full on the palate with an earthy taste and flavors of honey and rum-raisin ice cream. The finish is full of freshness.

Grappa from Italy

Moletta Grappa de Barbera 86 proof

\$7

Clear color. Bright aromas and flavors of raisin bread, figs, and dusty nuts with a lively, off-dry medium-to-full body and a delightful, long finish with elements of peppery spices, anise, mint, and potpourri.

Brandy (kirsch) from Germany

Schladerer Himbeergeist Raspberry Brandy 84 proof

\$12

Distilled from wild raspberries from the Carpathian mountains, this eau de vie has a light, faint berry scent and flavor, marked by a slight bitterness with a finish that exhales more waxy berry, plus a flicker of alcohol heat.

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Brandy from Poland

Sliwowica Plum Brandy 80 proof

\$5

A kosher brandy hot on the nose and palate but with an aroma unmistakably plummy, the jammy sweetness of stone fruit tempered by strong notes of almond and oak, yielding a heady, fruity feisty flavor. Also goes well in mulled cider and a hot toddy – just ask.

Brandy from Switzerland

Etter Kirsch Cherry Brandy 82 proof

\$15

Cherry oils and essence with a rush of finely distilled alcohol on the backside giving you a warming rush as it slides down the throat to a sunset in your stomach. This variety of cherry has a distinctly different flavor from its Black Forest cousins (the Schladerer above) – almost more like a Maraschino or Dalmation. Not aged in wood, this kirschwasser has a cleaner just fruit taste of cherry oils with a finely distilled alcohol on the backside that nips at the edges of your tongue as you finish it. A wonderful warming and long lingering finish.

Brandy from Peru

Pisco Porton Acholado is a blend of eau de vies from 5 different grapes; distilled only one time, with no water or sugar added. Elegant and fragrant with an aroma that brings to mind flowers, stone fruit, and apricots. Delightfully soft on the palate, it is floral, fruity, and multi-layered -an unaged spirit, complex yet smooth and approachable.

Brandy from the Netherlands

Bols Apricot Brandy 48 proof

\$5

Moderately sweet, apricot skin and flesh, spirit notes of brandy, almond, pink grapefruit zest, lingering almond/amaretto (akin to a combination of Marachino and Amaretto), dried apricots, faint banana chews and faint clove spice. Suggest serving with rum or gin

Bols Cherry Brandy 48 proof

\$5

A rich, full and slightly sweet liqueur made from the juice of ripe, dark red cherries, mixed with herbs and spices. Kernels, crushed while pressing the cherries, add a well-balanced almond flavor to the cherry juice. Suggest serving with ice and rum.

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Brandy from Canada

Hiram Walker Coffee Brandy 60 proof

\$5

A rich full liqueur made from carefully selected and percolated coffee beans for a deep coffee color and fresh roasted coffee taste with dark chocolate and pure vanilla added for a rich flavor. Suggest serving hot with heavy cream and/or whipped cream.

Hiram Walker Blackberry Brandy 70 proof

\$5

Extract of ripe blackberries are blended with fine brandy to produce this sweet liqueur. Balance the sweetness with Christian Brothers Frost.

Brandy from Spain

Do Ferreiro Orujo De Galicia Brandy 90 proof

\$12

Notes of flowers, fennel & black pepper, dry and light-bodied with smooth fresh, mentholated fruit flavors on the palate and a long finish.

Cardenal Mendoza Brandy 80 proof

\$15

The intensity of the bouquet starts right with the pour as waves of prunes and raisins rise from the glass; air contact stirs deeper aromas, most notably orange rind, peppermint and roasted nuts. This rich, heavyweight brandy features layers of flavor, including cocoa, toffee, caramel, cream Sherry and oaky vanilla. Finishes as large and robust as it started.

The El Maestro Sierra Brandy Gran Reserva 40Y 80 proof

\$35

A Brandy from Jerez area in Spain, and is sourced from casks dating back to the founding of the estate in 1830. These casks are then blended in solera with Brandies aged a minimum of 40 years in old Oloroso casks. The final spirit is bottled without filtration. Only 40 bottles are available for export each year. The brandy has incredibly complex aromas of hazelnuts and exotic spices. It is a richly textured brandy with aromas of old wood, tobacco and myriad other aromas that constantly evolve.

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Brandy from the United States

CALIFORNIA

Christian Brothers Brandy VS 80 proof **\$5**
European and California brandies, aged 2-6 years in oak barrels, are blended and bottled in California. The aromas (strongly associated with bourbon) are vanilla, maple, and char smoke. Sweet on the tip of your tongue with caramel and maple, and finishes bittersweet.

Christian Brothers Peach Brandy 80 proof **\$5**
Distilled from premium grape varietals and aged in hand selected oak barrels, and infused with a delicious peach flavor for a taste that is smooth and well-balanced. To balance the sweetness suggest serving with gin or rum.

Christian Brothers Frost 70 proof **\$5**
Distilled from premium grapes varietals add a sophisticated dimension to juice and soda cocktails. A unique distillation process and aging in oak casks for a minimum of 18 months is used to produce this rich spirit.

ILLINOIS

Arrow Wild Cherry Brandy 60 proof **\$5**
Notes of rich cherry, marzipan, crushed almonds and a floral edge complemented by nutmeg and cinnamon spiciness with a finish that is unctuous and thick with that allspice and damson alongside dark cherries and fresh tanic grip. To balance sweetness suggest serving with gin or rum.

NORTH CAROLINA

Carriage House Apple Brandy (Mt. Mitchell Reserve) 80 proof **\$8**
Smooth, almost bourbon-like, with a vanilla sweetness on the palate and a finish that is more alcohol.

Carriage House Apple Brandy Immature 90 proof **\$8**
More up-front alcohol when it first enters the mouth than its sibling above, but with a long clean finish.

Carriage House Grape Brandy 80 proof, aged 3 Y **\$8**
A more traditional take on brandy with the use of grapes that produce a low wine to be distilled into a very smooth brandy with a more spicy front-of-the-mouth flavor.

THE BRANDY BAR

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Brandy from the United States

Kentucky

Copper & Kings Butchertown Brand Apple Brandy 124 proof **\$12**

Strong notes of spicy white wine, burnt caramel, and vanilla with a blast of stewed red fruit and brown sugar. Small waves of butterscotch and vanilla carry over into the long finish, where a fresh, sweet berry note appears. The entry is softer than expected at first, with the high proof slowly revealing itself, tingling your tongue in the process.

Copper & Kings Apple Brandy 90 proof **\$7**

The nose picks up vanilla and light caramel with a good dose of crisp apple and pear. The entry is smooth then some cinnamon spice and heat kick in – a brief moment of harshness in the middle – then on into a long but pleasantly lingering burn. A cube of ice brings out a lush feel, a touch more caramel, and some chewy grape gummy fruit.

Oregon

Clear Creek Apple Brandy 8Y 80 proof **\$10**

Nose is so delicate as to be feminine in its bearing – the notes of grass, apple, and spice are neither sweet nor tart, ethereal in the first three passes- in the mouth, the grace noted in the bouquet grows into regal elegance as the apple element becomes more clearly defined at mid-palate — just prior to the aftertaste, the taste of tart green apple is mesmerizing; the finish is long, but very soft and appley.

Clear Creek Blue Plum Brandy 80 proof **\$10**

Viewed as the gold standard for slivovitz (plum brandy) in the world. This lively kosher spirit shimmers and has an aroma and taste of its small yellow Mirabelle plums and unripe peach. The eau-de-vie is pure and transparent with the ripe fruit and ends with a slight bitter orange taste. The length on the finish is solid and clean.

Clear Creek Douglas Fir Brandy 90 proof **\$10**

Taking 10 years to successfully capture the true essence of Oregon's state tree, the brandy is truly a tree in a bottle .Made from bright green springtime Douglas fir buds, handpicked, and immediately infused in a clear delicate aromatic brandy. Maceration is then re-distilled and re-infused with fresh new buds, giving the spirit its vibrant green hue from fir's natural chlorophyll with no artificial color added.

THE BRANDY BAR

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Brandy from the United States

Oregon *(Continued)*

Clear Creek Pear Brandy 80 proof **\$10**
20 lbs. of pears per bottle, the aroma is a slightly hot nose carrying striking notes of pear skin. Bottled without ageing, there is no wood influence to compete with the flavors of the fruit. The spirit arrives in the mouth with a tingling alcoholic warmth, a distinctive essence of pear, and a slight pepperiness. The flavor is even clearer as the alcohol fades, leaving the impression that one has bitten into the fruit itself.

Virginia

Lairds Rare 12 Y Apple Brandy 88 proof **\$12**
Distilled by one of the oldest distilleries in the US, dating from 1698. An apple aroma is found on the nose, working towards baked apple, nutmeg, oak and pine. Wonderful palate entry tastes of raisins, dates, apple pastry, pineapple and maple with a finish that is graceful and assertively tart. Selected 1 of 10 best brandies by NYT.

Laird's Straight Apple Brandy 4Y 86 proof **\$7**
Richer with lots more apple on the aroma than traditional Applejack. Has a hot, spicy nose, full of baking spices and clove with a palate that is warm, with a honey and red apple character, and the finish is rich with allspice and oaky vanilla. Excellent for a mixer for a brandy sour or sidecar.

THE BRANDY BAR

Brief history of a few of the distilleries whose products we carry:

Carolina Distillery now renamed Mt. Mitchell Reserve has been in business since 2008 where they started in a 5,000 square foot building and has since moved into a larger 40,000 square foot building in order to accommodate all the orders. They are now located at 1001 West Ave. NW, Lenoir, NC. The distillery was named after its first building that was located in an old carriage house, hence the name "Carriage House Brandy." Carolina Distillery currently makes, owns, and ships Carriage House Apple Brandy – 80 proof, Carriage House Strawberry Infusion Brandy – 60 proof, Carriage House White Brandy – 90 proof, and Carolina Shine Apple Pie – 70 proof.

The recipes for these wonderful liquors go back generations, including the award winning Apple Brandy. Moonshiners used whatever was available to them if they did not have grains. They used fruit such as peaches, apples, strawberries, or whatever kind of fruit they would have on hand that could be fermented and distilled.

Keith Nordan, Chris Hollified, and Tim Sisk (Hippy) are responsible for the day to day operations of Carolina Distillery. Chris and Tim have past experience in the distillation of spirits. Keith's history was in business management.

Clear Creek Distillery was founded over 30 years ago in the Pacific Northwest with a vision to use the bountiful fruits of the Pacific Northwest to create a fruit-based spirits that rivaled the best of their European counterparts. Using old-world techniques and sourcing ingredients from the local orchards and fresh water springs of Mount Hood in the Oregon countryside, Clear Creek became one of the first craft distilleries in the United States. Distilled in small batches using traditional copper pot stills, it takes 20lbs of pears to create just one bottle of pear brandy.

Clear Creek's plum brandy is certified Kosher for Passover. Blue Plum Brandy, known as Slivovitz in much of Eastern Europe, in France as Quetsch and in Germany as Zwetschgenwasser, is pot distilled from a pure fermented mash of Italian Blue plums grown in the Pacific Northwest. It is made much as it has been made in Europe for centuries and the result is smoother, more aromatic, and more sophisticated than any European Blue Plum Brandy. The Blue Plum Brandy has received many gold medals starting in 2004 at the U.S. Slivovitz competition – even in years they did not enter. Under their judging criteria, the competition states, "Clear Creek Blue Plum Brandy is simply the standard by which all other slivovitz is judged."

The plum brandy kept winning the gold medal at the U.S. Slivovitz Festival so in 2006 it became the comparison by which all entries are judged. "Blue plum offers a beautifully sweet and delicate aroma of herbs, anise and fruit..." *Eric Asimov, The New York Times, August 15, 2007.*

Continued . . .

THE BRANDY BAR

Brief history of a few of the distilleries whose products we carry:

Clear Creek Distillery (Continued)

Clear Creek continues to grow pears in the bottles. Soon after the petals have fallen off of the developing pear buds, very carefully bottles are slipped over the little pears, tying the bottles to the branches above. The pears happily grow in the bottles, until they're big enough to harvest in July or August. The bottles of pears are then immediately brought to the distillery, where they are cleaned by hand and filled with clear Pear Brandy. The result is a full grown, lovely Bartlett Pear grown in the bottle, surrounded by its spirit. In France they call it "Poire Prisonniere", or imprisoned pear.

Reviews of Clear Creek's Douglas Fir Brandy: "Spiced and pure with juniper, forest floor, fresh wood, Christmas tree and sweet vanilla; long and quite amazing." *Anthony Dias Blue, Patterson's Tasting Panel, 2007*". . .the resulting eau de vie is a penetrating blast of forest aroma. On the palate it has the herbal, stomach settling effect of an Italian digestif." *Eric Asimov, The New York Times, August 15, 2007*.

Laird & Company is America's oldest apple brandy producer and has been distilling applejack and apple brandy since 1780. Today, they have three brandies on the market, including a 7 1/2-year, a 12-year, and a 100 proof Straight Apple Brandy. They produce a spicy rye-like profile of the Straight Applejack, made with a blend of up to eight kinds of apples, including Red Delicious and Golden Delicious. The brandy is then aged in used bourbon barrels for a minimum of four years.

Laird's Rare Apple Brandy is a 12-year-old Apple Brandy aged in oak barrels with only the finest barrels selected. Each bottle is hand numbered and comes with a certificate of authenticity signed by Larrie Laird.

The Shenandoah Valley and its surrounding area are the source for the apples used in Laird's brandies which are then distilled in New Jersey. It is then aged in 50-gallon charred oak barrels before bottling in Virginia. Currently, the 12-year-old is the oldest brandy that Laird offers. Little known fact: It takes 30 pounds of apples to produce this 12 year-old bottling.

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Brief history of a few of the distilleries whose products we carry:

Christian Drouin Calvados is produced by the French Distillery Coeur De Lion. It is an entry-level Calvados, Drouin chooses apples and pears from the Domfront region, and single-column distillation (as opposed to the double-distillation in a pot still used for his other spirits) to create a lighter, earlier-maturing spirit. This young Calvados is intended as an aperitif or to be used in cocktails.

Cardenal Mendoza Armagnac hails from the Jerez region in Spain and is produced by Sanches Romate. Say the word "brandy," and chances are most people think of France, home of Cognac and Armagnac, the blazing stars of the brandy galaxy. Yet the brandies of Spain are almost as important, especially the constellation produced in the town of Jerez, best known as the home of sherry.

Brandy de Jerez is mostly richer, sweeter, thicker and less refined than the more austere French brandies. It takes some getting used to, but the best versions, like Cardenal Mendoza are remarkably satisfying, smooth and balanced. Less expensive versions of Armagnac sacrifice balance for sweetness or alcoholic heat, which you can feel as a burning sensation on the finish.

Brandy de Jerez is distilled from wines made from the airen grape in central Spain, aged in old sherry casks and blended according to the solera system for sherry, with different vintages blended together year after year. Solera reserva must be aged in barrels for at least a year; gran reservas at least three years.

Delord Brothers produce the Delord Bas Armagnac 25 year: The distillery is situated in the Bas Armagnac region of France. Maison Delord was founded in 1893 by Prosper Delord who was a travelling distiller (he carried a pot-still with him while traveling to different farms in the Armagnac region) before he purchased his own estate in the village of Lannepax with his wife, Marie Duffau.

Before his death in 1912, Prosper passed the estate on to his sons, Gaston and Georges, who eventually passed it along to their sons, Jacques and Pierre Delord. Today, Jerome and Sylvain Delord — Prosper Delord's great grandsons — manage the prime 20 hectare estate located in the western part of Bas Armagnac, widely known as the "First Cru."

The Delord brothers grow Colombard, Ugni Blanc and Folle Blanche grapes on their estate without the use of pesticides or fertilizers. The mild, sunny autumns and cool breezes of the Bas Armagnac region, as well the estate's acidic soil and high mineral content, are especially suited for growing grapes.

Continued . . .

THE BRANDY BAR

Brief history of a few of the distilleries whose products we carry:

Delord Brothers *(Continued)*

After the grapes have been harvested, they are pressed and fermented before being distilled in a single pass through Delord's antique, Sier alembic stills. The stills are incredibly small — they produce only 30 liters of Bas Armagnac each hour — and are operated at low temperatures (typically, between 54 and 58 degrees), which enables the Bas Armagnac to preserve more of the flavors and fatty acids of the grapes.

Once the grapes have been distilled, the Bas Armagnac is aged for a minimum of 25 years in Maison Delord's cellars. The cellars hold just over 1,000 casks at any given time, the oldest of which are housed in a special area of the cellar known as Paradise (the oldest cask dates back to 1900).

Following its quarter-century beauty rest, the Bas Armagnac is brought to proof before each bottle is filled and sealed by hand with wax. Delord 25 Year Old Bas-Armagnac earned a score of 96 points from Wine Enthusiast and five stars from F. Paul Pacult's Spirit Journal, which recognized it as one of the top 10 greatest spirits of all time.

Castarede has the distinction of being the oldest Armagnac house in existence founded in 1832. Castarède has a number of expressions available both in France and the United States including a number of vintage years- something you don't see much of in their sister spirit cognac. There are some similarities and many differences in armagnac from its northern cognac. A quick analogy would be the difference between say, rye - real rye not the Canadian stuff- and bourbon or mezcal and tequila in terms of flavor profiles.

Using more grape varieties, lesser proof at distillation and different wood for aging, Armagnac is a sadly undiscovered gem - especially among cognac drinkers who seem to suffer the delusion it is just a peasant brandy - nothing could be further from the truth. Castarède uses only grapes from the premier Bas Armagnac region not any from any of the lesser two, Ténarèze and Haut -Armagnac.

Paul Beau Cognacs dates back to the end of the 19th century, when Samuel Beau purchased a dilapidated vineyard in the Grande Champagne region of Cognac, France. While the vineyard had suffered from a neglectful owner, Beau recognized that the estate enjoyed rich, chalky soils, rolling hills and generous amounts of sunlight, and would be ideal for the distillation and maturation of cognac.

After purchasing the estate, Beau began tending to its soil and improving the quality of the grapes that were cultivated on the estate. Upon his death in 1914, Beau passed the vineyard on to his son, Paul.

Continued . . .

THE BRANDY BAR

Brief history of a few of the distilleries whose products we carry:

Paul Beau *(Continued)*

Under Paul's stewardship, the estate was expanded to just over 100 hectares and many of its buildings were modernized, including the distillery. While much of the cognac produced by Maison Beau was sold to larger cognac houses during the 20th century, the Paul Beau label was created specifically for the purpose of bottling the best cognacs distilled and bottled by the Beau family.

Paul Beau Hors D'Age Cognac (the 30 year plus) is made exclusively from Ugni Blanc grapes (the grapes are highly acidic and lacking in tannins, making them ideal for the production of cognac). The must is fermented into a wine and twice-distilled through a 25-hectolitre, antique copper still. Following distillation, the cognac is matured in Maison Beau's cellars for over 30 years.

Paul Beau Hors D'Age Cognac is one of the most highly-decorated cognacs ever produced, having earned six Gold Medals at the Concours Général de Paris since 2000 and numerous additional medals at the International Wine and Spirits Competition in 2010 and 2011.

Finally, the cognac was awarded five stars by F. Paul Pacult's Spirit Journal and was named one of the 130 Best Spirits in 2010. The Paul Beau Hors d'Age Cognac is one of the most decorated cognacs known. It has won 5 Gold Medals at Concours Général de Paris since 2000, plus numerous medals at the IWSC. In 2009, Paul Beau was awarded a special prize in Paris for the consistency of their products. An exceptional cognac, with plenty of "rancio" flavour. The emphasis on ageing has worked well, and this particularly fine 25-year-old has developed a big complexity.

Copper and Kings Brandy uses traditional copper pot-distillation to forge non-traditional craft-distilled, natural, pure pot-still American brandies. They make definitive American brandy influenced by American whiskey and American music and "do not make derivative brandy styled upon a European sensibility." Their brandies are batch distilled exclusively in copper pot-stills, are non-chill filtered, with no added sugar, boisé (powdered oak, shavings or infusion) other flavors, synthetic chemicals or caramel colorants for an uncorrupted, authentic, natural flavor, nose and color. Their aged brandies exit the barrel full integrity intact.

Copper and Kings (C & K) adopts a "low & slow" distillation philosophy – a relatively low distillation temperature, for a longer, slower distillation, maximum copper contact, to express fruit intensity, concentrated flavors, aromas, and a velvet finish.

Their grape brandies typically use classic brandy varietals – (French) Colombard, Muscat de Alexandrie and Chenin Blanc. Grapes that have intense aromatics, and high acidity, for a distillate that is crisp and bright with a lovely nose. *Continued . . .*

THE BRANDY BAR

Brief history of a few of the distilleries whose products we carry:

Copper and Kings Brand *(Continued)*

These grapes find their home in, and we source largely in, the Central Valley and Central Coast regions of California. It takes 5 tons of grapes to make 1 barrel of brandy, and California provides the ideal environment in which to produce grapes at sustainable scale.

C & K also distills an annual Kentucky vintage brandy using the Vidal Blanc grape varietal. Their apple-wine is fermented and sourced from Michigan and is selected for its fresh, crisp, high acid, highly aromatic character. Their aged grape brandy is matured in Kentucky bourbon whiskey barrels, and medium-char new American white oak barrels, for a distinctive new world American flavor, nose and style. Smooth and aromatic, but a little feisty and rambunctious. Their apple brandy is aged in Kentucky bourbon barrels and Spanish sherry casks.

Their original "DNA" brandy, first bottled in mid-2014, used sourced copper pot-distilled brandies from fine purveyors who were generous enough to share some of their wares. This DNA has continued to evolve over the years as aged brandy is added to younger "new make" in a variation of the classic solera system. C & K firmly believes that American Oak is a perfect medium for brandy maturation. Since it is high in lactones, which, when toasted, releases more linens and vanillin to provide warm, buttery, woody, vanilla and coconut flavors. It is this honeyed warmth and caramel they find so attractive.

C & K does not dilute from still to barrel, so their entry proof is approximately 135 proof. We also do not dilute with water to compensate for the "Angel's Share" during maturation, preferring to concentrate and intensify the spirit profile.

D'USSÉ is a new brand, however, it's produced by Baron Otard, which has a history stretching back centuries, not to mention its own castle, the Château de Cognac along the Charente river. The Baron Otard label itself has never been for sale in the United States. Enter, D'USSÉ's lineup, which was designed from the start to appeal to the American palate. The VSOP incorporates eaux-de-vie aged between four and eight years, and is meant to either hold up on its own or work well in mixed drinks.

Hennessy is the largest cognac house in the world. Founded by Irish immigrant Richard Hennessy, the House of Hennessy commands approximately 40% of the world cognac market. Hennessy produces a full range of quality products from its V.S. to Paradise cognacs. Hennessy is now owned by French luxury goods conglomerate Moët-Hennessy Louis Vuitton. Hennessy is the clear cognac market leader, not because of lower prices but rather due to quality, marketing and name recognition. Indeed, Hennessy V.S.O.P Privilege is priced at the high end of the VSOP range of most cognac houses' VSOP offerings. Hennessy VSOP Privilege is the first cognac to be designated "very special old pale" and was produced in 1818 at the request of The Prince of Wales and the future King George IV of Great Britain. *Continued . . .*

THE BRANDY BAR

Brief history of a few of the distilleries whose products we carry:

Hennessy *(Continued)*

Hennessy V.S.O.P is perhaps one of the best known cognacs. Because it is the cognac many are familiar, it is often the benchmark for all other V.S.O.P cognacs. The complexity, distinguished flavors and aromas of Hennessy V.S.O.P. make it excellent for casual sipping and also makes for a versatile cocktail mixer.

Remy Martin has always been a family business, run by two families who share the same values: the Remy Martin and the Heriard Dubreuil families. The Cognac region is divided into six growing regions, called crus. At Rémy Martin, their eaux-de-vie (the distillate of the still wines) comes exclusively from the Premier Cru, Grande Champagne, and from the Petite Champagne cru, terroirs that yield eaux-de-vie with exceptional aging potential. Only if a cognac is made exclusively from eaux-de-vie from the Grande and Petite Champagne, of which at least half come from the Grande Champagne, can it be called a Fine Champagne cognac.

Remy Martin's distillation methods remain traditional to this day. They work only with small copper stills, where the still wine is distilled with its lees (deposits of yeast) to capture all of its rich, fruity, and complex aromas. The distillation is repeated a second time to retain only the most essential and exceptional flavors. Through a careful selection of only the best eaux-de-vie and a lengthy aging process, Rémy Martin is able to produce exceptionally aromatic and intense cognacs.

A single bottle of Remy Martin contains hundreds of different eaux-de-vie, harvested, distilled, and aged in barrels over different periods of time. It requires the unique expertise of the Cellar Master to blend this vast palette into Rémy Martin cognacs with their unparalleled signature style: harmonious, rich, and long on the palate.

Do Ferreiro Oru is a handcrafted Galician pomace brandy made from organically grown Albariño which is double distilled & aged in tanks for 12 months. Gerardo Mendez owns and farms throughout the Salnés. This valley's proximity to the ocean and protection by mountain ranges has gained it the reputation for being the best area in Rías Baixas for viticulture.

Sitting atop Portugal, between the Atlantic and Castilla y Leon, is the region of Galicia, home to five Denominacion de Origenes. In Rias Baixas, the most famous D.O. in Galicia, there are five subzones, including Salnes, which is home to Do Ferreiro, on the west coast. With such proximity to the Atlantic, the climate here is cool and wet. This, in addition to the granite dominant soil, helps create ideal conditions for growing whites, including Albarino, which accounts for 90% of the region's vineyards.

Continued . . .

THE BRANDY BAR

Brief history of a few of the distilleries whose products we carry:

Do Ferreiro Oru *(Continued)*

Both over 50 and 200 years old, the vineyards at Do Ferreiro were purchased by the Mendez family in the 1950s. Gerardo Mendez, who currently runs Do Ferreiro (founded in 1973), owns five hectares of vineyards, which he cultivates without the use of pesticides and non-organic fertilizers. With eight plots of Albarino, Mendez ferments each plot separately, employing indigenous yeasts, before blending to produce Do Ferreiro Albarinno.

Sitting at 150-250m, the vineyards at Meano/Saines Valley contain Albarino vines that are 200+ years old. Fermented in stainless steel and aged on the lees for 12 months, the Do Ferreiro Albarino Cepas Vellas 2009 sings high notes of slate minerality, bosc pear, and white petaled flowers. With searing saline acidity, the Albarino Cepas Vellas 2009 fills the mouth while remaining long and lean.

Jacoulot "L'Authentique" Marc de Bourgogne was founded in 1891. Jacoulot began its venerated brandy tradition in the hands of politician, winemaker and distiller Vincent Jacoulot. He based his operation in the French town of Romanèche-Thorins in Burgundy near the Côte de Beaune. The estate, with its Marc de Bourgogne l'Authentique brand, was purchased by Philippe Vançon in 2013 and continues producing brandy according to its oldest traditions. The most important is Jacoulot's use of only destemmed Pinot Noir grapes from top Côte de Beaune producers in the production of its Marc and Fine Bourgogne. Using a mobile alembic still, the pomace of destemmed Pinot Noir grapes are distilled once to an average of 52% alcohol. Aged in barriques and demi-muids for a minimum of seven years, this is without a doubt the finest Marc coming from Burgundy.

Boulard is owned by the Boulard family and has produced calvados for over 190s years and was the first calvados to receive appellation as a Pays d'Auge calvados. Since the days of Pierre-Auguste, the company founder, five generations of the Boulard family have taken on the running of this family business, which has gone on to become an internationally renowned company. Each generation has left its own personal seal upon the business. This close, powerful and durable link makes the Boulard family one of the few to be able to include both men and fruit in its family tree.

In the heart of the apple orchards of the Pays d'Auge, and in particular in Boulard's one, the leading Calvados is covered by the Pays d'Auge Appellation. A highly successful brand, Coulard is also the leading Pays d'Auge Calvados in terms of export sales with the first exports recorded at the beginning of the 20th century. Distillation begins each November and continues for 24 hours per day, six days a week, until May.

Continued . . .

THE BRANDY BAR

Boulard *(Continued)*

The transformation process from ordinary *pomme* to world-class brandy is precise: four families of Norman apple varieties are harvested between September and early December, to provide an exact balance of bitter, bittersweet, acidic and sweet fruits. These *pommes* are inedible. The ages of the casks determine the drinks' character – younger examples have stronger tannins, and the size of their wood grain defines the resulting woody and fruity notes. Some two per cent of the Calvados evaporates during this time and that's traditionally called 'the angel's share.'

Le Reviseur owned by the Abecassis family which blends eau de vies coming from only their exceptional estate which gives Cognac an unmistakable character and strength. Deeply attached to the terroir, the Abecassis family has decided to produce distinct Cognacs based on their origins. Their philosophy is therefore summed up in the expression « Single Estate Cognac ».

With 220 hectares of vines, the Domaines Francis Abécassis is today one of the largest independent producers in the Cognac appellation. Francis and his daughter Elodie have put together a first class team where everyone's particular skills, attention and love for the product are essential to the creation of refined Cognacs. Each of their areas of expertise is highly respected and every step in the production is carried out independently in order to adapt the production methods of these Cognacs to their specific terroirs.

The Abécassis family devotes particular attention to the vines in order to obtain healthy and balanced grapes. Sustainable growing methods are used in order to best respect the environment and the vineyard. Every gesture is therefore thought through with a view to producing a wine with respect for the terroir and nature. At maturity, the Ugni-Blanc grapes are harvested plot by plot and immediately pressed on site in order to avoid the transport and overly long treatment procedures. Their vinification cellars are provided with modern equipment to control the temperature specifically for producing great wines for distillation.

Having the space and the necessary time to age a Cognac is a real privilege. On their estates, they have a total of twenty cellars and some 3500 barrels with a potential of about 3 million litres of eau- de-vie maturing. Every cellar has its own particularity. Dry or humid, it brings different attributes to the Cognac and alternating from one to another will develop varied aromas. The young eau-de-vie is first placed in new oak barrels to acquire color and personality, then it will be moved into slightly older barrels of 5 to 10 years to give more aromatic complexity. After this it will change again into much older barrels that will gradually give suppleness and roundness. Only the Cellar Master, custodian of an ancient savoir-faire, will decide when to move it from one to another, therefore guaranteeing its harmonious evolution dedicated to the creation of a great Cognac.

Pisco Porton Acholado Pisco is produced in Chile or Peru and this pisco is from Peru. It is an acholado style pisco, meaning it is made of a blend of eau de vies from different grapes; five different grapes, in this case. Pisco Porton Acholado is distilled only one time, with no water or sugar added.

It was developed by Spanish settlers in the 16th century as a cheaper alternative to orujo, a brandy that was imported from Spain. Pisco received its name from (DUH) the town of Pisco. In the late 1550s, the Spanish began to plant and harvest export quality grapes selected to produce wine. Those grapes that did not measure up were discarded or given to the farmers to do with as they pleased, and they pleased to use those grapes to distill a brandy-like liquor.

In 1641, wine imports from Peru into Spain were banned in order to eliminate competition for any locally produced grape products. Local production of both wine and Pisco continued for local consumption and export to other colonies.

During the eighteenth and nineteenth centuries, drunken sailors really took a liking to this stuff since they were the ones transporting it everywhere, and they exalted it for its strong taste and ability to quickly lay waste to them. As trade from Peru to the world grew, so did the popularity of Pisco, until it almost equaled wine in quantity as an export. This position was maintained by Pisco until the onset of rum, which won over consumers with lower prices and a softer flavor.

Turns out that Pisco was the original San Francisco treat during the Gold Rush and into the late nineteenth century and even into the early twentieth century. Pisco was king in San Francisco's watering holes back then because it was easier to ship Pisco up the coast from Peru than to transport whiskey overland from the East Coast. Newly rich gold prospectors, thirsty sailors, and eventually all of San Francisco developed a robust appetite for Pisco that lasted until the supply was cut off by Prohibition in 1920.

Pisco Punch was the most famous cocktail in San Francisco, made at the Bank Exchange on Montgomery and Washington, by famous bar owner, Duncan Nicol. At 25 cents, the drink was preposterously expensive yet incredibly popular. A true gentleman barkeeper, Nicol had a house rule that two Pisco punches were enough for any patron of his bar. If a customer wanted a third, he had to walk around the long block and come back in to qualify as a new customer.

Porton, in Spanish means main door or gate but in this case it refers to the company that was founded in 2011 to produce Pisco. Acholado is one of three types of Pisco: puro (pure), Acholado (a blend) and Mosto Verde (green must). Quebranta is the strongest of all pisco grape varieties while torontel grapes are known for their expressive and intense aromas.