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
Aged 2–7 years in used American whiskey casks and used American and French oak wine casks.

TASTING NOTES
On the nose: Bright, fresh, crisp apple all the way.

On the palate: Ripe apple, with notes of cinnamon, vanilla, and buttery pie crust. This spirit is begging to be used in a Sidecar.

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 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, 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.