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LEOPOLD BROS
SMALL BATCH DISTILLERS OF FINE SPIRITS

ESTABLISHED 1842

CADENHEAD'S
WHISKY & RUM MERCHANTS



CITY OF LONDON
London Dry Gin
HANDCRAFTED IN SMALL BATCHES



SPRINGBANK
SINGLE MALT

A.D. RATTRAY
Whiskies of Distinction

Bank Note
Blended Scotch Whisky

GVORI™
ULTRA PREMIUM
100% WINTER WHEAT

HAUS
ALPENZ



CHÂTEAU DE LACQUY



BARRELL
CRAFT SPIRITS

CAMPO AZUL
SINGLE BARREL



PACIFIC EDGE

WINE & SPIRITS | USA



PACIFIC EDGE
WINE & SPIRITS | USA

All of us at Pacific Edge Wine & Spirits are pleased to present our new product collection to you, our valued customer. This catalog contains insightful information on our growing portfolio of brands. The opportunity to visualize and explore new products, as well as to review relevant product details, will certainly be helpful for your retail operation. Whether you are a retail store, a restaurant, a hotel, a country club or bar, we hope this catalog will become an invaluable resource.

We at Pacific Edge are committed to you, our customer. We look forward to bringing you other new and exciting specialty brands in the future — along with additional insight into production, ingredients, history and tasting characteristics — to assist you and your staff in being more knowledgeable.

Specialty spirits are our primary focus; our brand portfolio is carefully selected and monitored. We encourage you to ask for tastings on our new and exciting products; we promise you won't be disappointed! Feel free to contact us at 818-879-0946 or visit us on our website: www.pacifiedgesales.com

Thank you for your support.

Joel K. Beth
Managing Partner/CEO

Scott P. Beth
Executive Vice President

Richard M. Trachtenberg
President

Scott J. Tallon
Senior Vice President

PURVEYORS OF HAND CRAFTED ARTISAN SPIRITS

PURVEYORS OF HAND CRAFTED ARTISAN SPIRITS

HANDCRAFTED



TEQUILA

100% PURO DE AGAVE

SINGLE ESTATE
ARTISANAL
STONE OVEN



Certified Organic By
Bioagricert SRL



info@bioagricert.org

Don Abraham agave plants originate from one of the finest growing regions in all of Jalisco, Mexico – Amatitan. In this beautiful valley the perfect combination of soil, weather and other natural factors produces excellent conditions which are required to produce the finest blue agave of the highest quality. Our master growers select only the finest mature plants from our fields to be used in the making of Don Abraham.



BEST WISHES,

Don Ricardo Lopez



DON ABRAHAM ORGANICO SILVER, REPOSADO, AÑEJO, EXTRA AÑEJO

Elaborated in the traditional process, strictly controlled to obtain the best and finest quality. Don Abraham Organico uses 100% organically farmed blue agave plants. The careful cooking process, fermentation and double distillation result in a product specially made to satisfy the taste of the most demanding connoisseurs. The elaboration process is supervised step by step until we obtain natural tequila Blanco. Which then is aged for 9 months in oak barrels that give the authentic color, aroma and flavor of our Reposado tequila. Añejo is aged for a minimum of 16 months and Extra Añejo for a minimum of 3 years, obtaining the ideal aging that gives the tequila its distinguished taste and unique flavors.

Available in Gift Package



TEQUILA
1940
MIL NUEVE CUARENTA



The beginning of this legacy is born from the red Earth of Jesus Maria, in the highlands of Jalisco, among abundant fields of blue agave and the vision on Don Ricardo Lopez, who thanks to his passion for work and dedication from many years, has made Casa Campo Azul a reference in the art of making tequila of the highest quality.

1940 is a very important year for us. It was the year of the birth of our founder, Don Ricardo Lopez, who decided to venture into the world of tequila, inheriting all of his father's knowledge about the growing and caring of agave azul in his hometown Jesus Maria, Jalisco in the highland's region.

The process begins when new plants (plant shoots) born from the mother plant are extracted and planted in a new field where they will grow and develop for 7-8 years before finally being harvested.

The agave is cooked in an ancestral type of masonry oven for 30 hours in direct contact with steam and continues cooking for another 24 hours for slow cooking down and rest on the pina. This slow cooking of the agave heads ensures a uniform cooking of the plant that gives the beverage more complex aromas and flavors.



Founder

CRAFTED HERITAGE • FAMILY LEGACY

BLANCO

Tasting notes:



HERBAL NOTES
AND SWEET AGAVE.



FRESH AGAVE, CITRUS
FRUITS, TOUCH OF
MINT AND EUCALYPTUS.



CLEAR, BRIGHT
AND SILVER
TONES.

REPOSADO

Tasting Notes:



PRESENCE OF
SWEET AGAVE.



LIGHT ALCOHOLIC
PRESENCE WITH VANILLA
AND CARAMEL NOTES.



AMBAR TONES
AND MEDIUM
BRIGHTNESS.



QUALITY INGREDIENTS
100 YEARS OF TRADITION
SILKY SMOOTH TEQUILA

Tequila Herencia Mexicana starts with the careful selection of blue agave plants, sourced from 'Los Altos de Jalisco' (the Highlands). In this area, the agave plants benefit from hot and sunny dry periods, followed by heavy rainy seasons, and a fertile soil, high in minerals, which produces richer and higher quality agaves, taking 7 to 10 years to reach full maturity. The process of harvesting the 'sons' of the agave mother plants and replanting the for new growth, ensures the quality and consistency of the material used for our tequila.

BLANCO

AROMA: Low to moderate alcoholic sensation in the nose. Citrus notes mainly key lime and orange. Herbal with peppermint tones. Light cooked agave.

FLAVOR: Greater alcoholic sensation than in nose but pleasant with hints of black pepper. It confirms its citrus aroma with shades of pineapple, sweet orange and strawberry guava. Astringent.

REPOSADO

AROMA: Medium alcoholic perception and nice cooked agave, hive honey, tropical fruits such as banana and peach. Notes of cocoa and leather.

FLAVOR: Wood, red apple, raisins, light walnut and cayenne pepper. Medium high alcoholic sake.

AÑEJO

AROMA: Clay tones and wet earth. Honey wheat bread, crystalized fruit, soy, goat cheese, walnut and cajeta.

FLAVOR: Harmonious, well-balanced flavors such as cinnamon, vanilla and honey maple tropical ripe fruits, coconut, banana, peach, cherry, walnut and clove.

EXTRA AÑEJO

AROMA: Wood, cherries, maple, vanilla and caramel.

FLAVOR: Intense taste of honey and wood, bitter chocolate, vanilla, corn bread, walnut. Perfect balance between dry and silky.



TEQUILA
EL DESTILADOR®

Exceptional quality premium tequila, El Destilador is triple distilled 100% Pure Blue Agave produced and bottled by Corporativo Destileria Santa Lucia, S.A. de C.V. Established in 1946 by Señor Enrique Guillermo Newton Alexanderson, it has grown into one of the most respected Tequileras in the region. The producing distillery name "Tequileria Newton E Hijos" changed in 2011 to Corporativo Destileria Santa Lucia.

EL DESTILADOR has intense color with gold and silver highlights, and a clear nose with agave and fine wood notes. Its pleasant flavor recalls wood and raw agave notes. It is full bodied with legs. The aged and extra-aged expressions are matured in fine white oak casks. It is ideal for drinking straight, but also mixes well with grapefruit soda.



El Destilador is an exceptional quality premium tequila. The Blanco presents a clean aroma and pleasant flavors of cooked agave and fine wood. The Reposado has an intense yellow color with straw-colored tones, and a clear nose with agave and its pleasant flavor recalls wood and raw agave notes. It is full bodied with legs. Aged in fine white oak casks, it is ideal for drinking straight up - though it mixes well in your favorite cocktail.



HAND CRAFTED

Joel Richard[®]

HECHO EN MEXICO

COLLECTION

AGED A MINIMUM OF 3 YEARS

BARREL PROOF 82 Proof

ORGANIC 3 YR TEQUILA

Extra Añejo

MADE FROM 100% PURE AGAVE GROWN IN AMATITAN.

THE 100% ORGANICALLY FARMED BLUE AGAVE PLANTS FOR THIS COLLECTION ORIGINATE FROM ONE OF THE FINEST GROWING REGIONS IN ALL OF JALISCO, MEXICO – AMATITAN. THE IDEAL AGING GIVES THE TEQUILA ITS DISTINGUISHED TASTE AND UNIQUE FLAVORS.

AGED FOR 3 YEARS IN NEWLY CHARRED FRENCH OAK BARRELS, HAND SELECTED BY US FOR OUR VERY SPECIAL COLLECTION. THIS IS A VERY EXPENSIVE PROCESS THAT PRODUCES A SUPER PREMIUM TEQUILA.

BOTTLED AT 82 PROOF TO BRING OUT THE BEST TASTE PROFILES OF THE DISTILLATE AND THE NEWLY CHARRED FRENCH OAK BARRELS.

HAND CRAFTED, DOUBLE DISTILLED. MADE IN VERY SMALL BATCHES.

LIMITED EDITION: ONLY 4500 BOTTLES PRODUCED FOR THIS SPECIFIC BOTTLING OF THE JOEL RICHARD COLLECTION.



KAH[®]
TEQUILA

DAY OF THE DEAD TEQUILA



KAH BLANCO bottle design is inspired by the Bolivian tradition of Día de los Muertos celebration. The skulls of loved ones are kept and brought out on November 8th each year and are carried to the cemetery where they've given cigarettes and tequila believing that it immortalizes the dead who then protect the living from evil spirits.



KAH REPOSADO bottle design is inspired by the Peruvian celebrations of Día de los Muertos where a dance to Satan is performed wearing long, dangling upturned crucifixes. It is believed that Satan himself leads the dance. The dance is performed in honor of the devil & tequila is poured on the ground as an offering to appease him and keep people safe.



KAH AÑEJO bottle design inspired by the Nicaraguan Día de los Muertos traditions who take the ritual of shrine building and gift giving to the next level. Many people spend the night and have a meal in the graveyard with their loved ones to reinforce the emotional connection between them and the deceased.

KAH EXTRA AÑEJO is matured for a minimum of three years in white American Oak barrels and features pepper and smoky wood flavors with hints of spice, vanilla, honey maple, and caramel, according to the company. This is more than just a bottle of delicious, well-made tequila. It symbolizes time spent in cultivating the agave plant for years, years spent aging and nurturing, by the local community and team committed to creating a unique spirit that delights those who taste it.

WHILE THE BOTTLE CAPTURES THE ENDURING SPIRIT, SO DOES THE TEQUILA INSIDE:

Made in Jalisco, Mexico from hand selected 100% blue weber agave by Master Distillery Arturo Fuentes.

Award winning Tequila – received over 20 awards and accolades.



TEQUILA GRAN CLASICO

Tequila Gran Clasico of House Campo Azul is one of the most successful and high-quality tequilas that our distillery produces.

Made through cautious and careful process, this tequila offers all benefits and characteristics of a tequila from the Highlands of Jalisco.

It is produced in the municipality of Jesus Maria, Jalisco, about 12 miles southwest of Arandas, at an altitude of 7546 feet above sea level. This location gives us many advantages. We use only agaves from the Highlands of Jalisco, 90% of them come directly from Jesus Maria. Its clay-rich soil and dry climate make for excellent conditions for growing these plants.

We use water from our own natural wells, it is rich in minerals and lends the tequila unique features. Its complex character and smooth taste are a result of a slow fermentation process with exclusive yeast designed by our family many years ago. The experience of our expert distillers and special filtration technique help us achieve a perfect balance and exceptional taste.

TASTE CREATED BY NATURE

Category: tequila 100% agave
Class: Blanco, Reposado y Añejo
Alc. Vol: MEX 35% USA 40%
Cap: 50 ml, 750 ml, 1L



f @CampoAzulInt @campoazulint

DRINK RESPONSIBLY



TEQUILA Campo Azul®

Productos Finos de Agave was founded in 1996 as the result of the entrepreneurial spirits of a group of businessmen led by Mr. Ricardo Lopez and Mr. Jorge Hernandez who decided to break ground in the tequila industry. Building on the more than 40 years of experience they had as blue agave producers and their dream to create a superb quality tequila, their efforts resulted in the creation of Campo Azul tequila the company's flagship brand.



SELECTO BLANCO

Its bright silvery hues, fruity aroma and flavors, generous body and well defined notes of cooked agave are the result of a tequila that makes the most of the characteristics of the agave that grows in the Highlands of Jalisco and of its exceptional distillation process.

SELECTO REPOSADO

The slow aging process in white oak barrels and a year-round temperate climate makes a bright golden tequila with excellent balance between fruity and woody aromas besides a full body and smooth taste.

SELECTO AÑEJO

The bright amber hues, fine woody bouquet and smooth and distinguished taste are the fruit of the patient and careful aging process in white oak barrels stored in cellars built at more than 2,200 meters above sea level.

SELECTO EXTRA AÑEJO

The best batches of tequila are separated to be aged a special cellar with a very optimum environment, temperature and humidity for 40 months. Its dark color, flavor with outstanding hints of oak and aroma with strong hints that confirm its character, are the result of its long process of resting, combining Bourbon and Oporto barrels and blending.

SELECTO ANEJO CRISTALINO

This is the same great Añejo tequila we produce that goes through a proprietary filtration process to strip the aged spirit of the color, producing a crystal clear sipper.



IMPERIO DEL DON

EXTRA AÑEJO TEQUILA

Single Barrel
Single Batch



84 PROOF
42% ALC/VOL

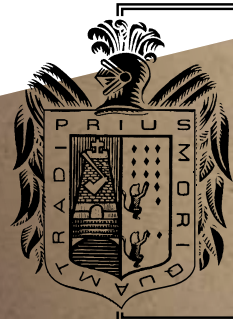
By: *CASA Orendain*

ORENDAIN

Among the Most Famous Tequila Families, the Orendain Name is Distinguished.

Famous tequila distiller Don Eduardo Orendain Gonzalez founded the beloved Tequila Orendain in 1926. With the highest honor and gratitude, the Orendain family is proud to introduce IMPERIO DEL DON to the world. This distinguished tequila comes from Don Eduardo's private and forgotten casks. To honor his legacy and love of traditions, his sons, Jaime, Carlos, Alfonso, and Juan José have produced and aged this tequila using his original recipe, including hand-harvested agave from a very special plantation on Tepecoste Hill. This legacy batch of Extra Añejo is handcrafted with the highest standards and aged for 10 years.

This Orendain tequila is produced with the same exceptional quality and standards Don Eduardo expected years ago. Today, this tradition is still closely guarded by his descendants. Tequila Orendain has captivated the palates of not only Mexico, but the entire world!



TASTING NOTES: Imperio del Don's rich color reflects copper shades and displays heavy robust tears. The cooked agave along with the herbal notes, chocolate, and vanilla aromas help release the vanilla, chocolate, honey, and cinnamon flavors in every sip. Very smooth.



casaorendain.com



Introducing an exciting, new entrant into the fast growing premium tequila market, produced in the very heart of Jalisco, the home of tequila, at the base of the Volcán de Tequila.

Made from 100% Blue Weber Agave, Kosher certified. Rooster Rojo represents the best in traditional tequila making techniques coupled with great passion, pursuit for perfection and 45 years distillation experience of our Master Distiller ARTURO FUENTES CORTES.

BOTTLE

Unique craft look and feel. Bartender friendly with the Rooster dramatically etched into the bottle

LIQUID

Three extraordinary expressions made from hand selected 100% Blue Weber Agave that is Kosher certified. The fruit that is selected comes from the Los Altos de Jalisco and the tequila region itself from personally selected fields. The water used for distilling is filtered through Mexican silver, which gives the liquid more complexity, softness and overall a more gentle taste on the palate.

KEY BENEFITS

1. Blended with silver-filtered water, the first tequila to use this technology in the world.
2. Small batch production, piñas chosen with residual sugar of 24% - 27%. Piñas halved, not sectioned, prior to production to preserve sweetness. traditional production methods, twice distilled in stainless steel pot stills, in order to preserve maximum agave flavors and aromas
3. Reposado aged 2-6 months in used Cognac casks from French oak. Añejo aged 12-18 months in American White oak formerly used for aging bourbon.

AWARDS RECEIVED IN USA

San Francisco World Spirits Awards
Blanco -Gold in 2020, Reposado - Silver in 2019, Añejo - Gold in 2019
2019 International Review of Spirits
(Former BTI awards in Chicago)
www.tastings.com:
92 points Rooster Rojo Añejo Tequila 80 Proof. Gold Medal



ROOSTER ROJO
BLANCO



ROOSTER ROJO
AÑEJO



ROOSTER ROJO
AÑEJO

THE BRAND SYMBOL - THE RED ROOSTER

The Rooster is a very special bird in Mexico, it is a sign of the sun and signifies luck, courage, heroism and cultural pride. The Rooster has been a part of the very national identity of Mexican culture for hundreds of years.

BRAND ESSENCE - "RELEASE YOURSELF"

Try what you never tried, be brave and live life to the fullest. The Rooster Rojo consumer is true to themselves, they are daring, risk takers, brave, creative and they break the mold. They are the true disruptors in everything that they undertake.



DOS ARMADILLOS®

Our distillery, "Premium de Jalisco" is located in the village of Mazamitla, in southern Jalisco. Our agave is grown in the small town of Amatitan, located in the heart of Jalisco, where the blue agave has grown for centuries. This agave is special because of the volcanic soil in the region; resulting in abundant flora that gives the agave its unique herbaceous scent and flavor.

All our tequilas go through a double distillation and are made with 100% mature Blue Weber agaves that are more than 8 years of age, from our high mountain region of Mazamitla Jalisco. Each bottle is handcrafted and made using a very precise method created by Carlos Bustos, a famous Mexican artist and sculptor.

There are many unique steps and ingredients in our Dos Armadillos Tequilas where traditional techniques and knowledge combine with modern equipment and science to create a world class drinking experience.



DOS ARMADILLOS
EXTRA ANEJO CLAY BOTTLE

DOS ARMADILLOS ANEJO

DOS ARMADILLOS REPOSADO

DOS ARMADILLOS PLATA

Each Sterling Silver bottle is paired with a 950 Sterling Silver armor plate. The silver armor plate is made using a "lost wax" casting technique and each plate is about 2.5-3mm thick. The center of each bottle boasts a silver sculpture created by Carlos Bustos.



CHAQUIRA COLLECTION

OAXACA COLLECTION



Petals

COLLECTION

Organic
TEQUILA

Joel Richard®
EXTRA AÑEJO



The Petals Collection represents the finest quality in organically made tequila. The 100% organically farmed blue agave plants for this collection originate from one of the finest growing regions in all of Jalisco, Mexico – Amatitan. The ideal aging and double distillation gives the tequila its distinguished taste and unique flavors.

The Petals Collection tequila is literally 100% hand made. Every bottle is individually casted on a clay wheel, fired, then hand painted by local artisans. There is no fancy footwork here, this is a truly artisanal product that was cared for and hand crafted in every step of the production. This is an ultra-premium Extra Anejo tequila made in very small batches and this is a very limited edition.





TEQUILA CARRERA HAS BEEN DEDICATED TO THE MANUFACTURE OF TEQUILA FOR OVER 15 YEARS, CONSTANTLY STRIVING TO BE WORLD CLASS TEQUILA COMPANY, ALWAYS PUTTING OUT COMMITMENT TO THE QUALITY OF OUR PRODUCTS AND SAFETY FIRST. THE DISTILLERIA WHO PRODUCES THE CARRERA TEQUILA IS FABRICA DE TEQUILA EL EDEN" WHICH HAS BEEN MAKING TEQUILA SINCE 1938. WE GROW ALL OF OUR AGAVES 6-8 YEARS TO MATURITY IN LOS ALTOS, JALISCO AND COOK THEM IN A STONE/BRICK OVEN. ALL OF OUR TEQUILAS GO THROUGH A DOUBLE DISTILLATION PROCESS THROUGH POT STILL.

TEQUILA CARRERA BLANCO

AROMA: Cooked agave with fresh fruit and citrus
 FLAVOR: Cooked agave, followed with light pepper & citrus
 FINISH: Light pepper

CARRERA BLANCO STILL STRENGTH

AROMA: Cooked agave, citrus notes
 FLAVOR: Black pepper, sweet agave, vanilla
 FINISH: Light pepper & lingering citrus notes

TEQUILA CARRERA REPOSADO

AROMA: Vanilla, American oak, cooked agave and citrus
 FLAVOR: Sweet agave flavors, followed with cinnamon & light pepper
 FINISH: Cinnamon & light pepper

TEQUILA CARRERA CRISTALINO

AROMA: Cooked agave with American oak, vanilla & cherry
 FLAVOR: Smooth Agave flavor, followed with citrus & pepper
 FINISH: Smooth cacao

TEQUILA CARRERA ANEJO

AROMA: Vanilla, American oak, cooked agave and spices
 FLAVOR: American oak, followed with sweet agave and black pepper
 FINISH: Vanilla & black pepper

CARRERA TAHONA BLANCO

AROMA: Elegant notes of cooked agave and honey, accompanied by a delightful combination of fruity and citrus tones.
 FLAVOR: Pleasant and smooth sweet notes, cooked agave and fruity nuances, combined with a light citrus finish.
 FINISH: Intense cooked agave with fruity and mineral notes.



Zapopan

SUPERB TASTE 100% AGAVE TEQUILA

Gold medal received at Spirits Selection competition Bruxelles 2017

STRAIGHT FROM THE UNESCO-PROTECTED TEQUILA PRODUCING REGION

Made in the heart of the Tequila region, Mexico - at the foot of Tequila Hill

EXCEPTIONAL PACKAGING

A pure style, traditional tequila bottle with Zapopan engravings

STRONG, MEMORABLE BRAND NAME

Traditional Mexican name inspired by Zapopan city

AFFORDABLE MEXICAN BRAND EXPERIENCE

For consumers who look for a real and traditional tequila which has the best quality/price ratio

KOSHER CERTIFIED

Impressive expansion opportunities in fast-growing global Kosher market.



Zapopan is a city in the Mexican state of Jalisco, second in size only to Guadalajara.

The city counts its history from the year 1160, when many Zapotec, Nahuatl, Maya and Aztec families migrated from the South to grow corn in this area. The Colonial period gave the city beautiful architecture with churches, stone streets and gates dating back to the 16th century. Zapopan is famous mainly for its unique and sophisticated culture: with works of art, design ideas and other creative achievements from this town becoming part of the national Mexican identity. It still has an active and productive community of local artists.

The name Zapopan means "among the Sapote trees", and this traditional and artistic city with a rich indigenous heritage has inspired the creation of Zapopan tequila. Traditional by profile, but easily approachable - just like a Sunday evening under the sapote tree.

Lote Maestro Tequila, made from 100% pure blue agave, offers a unique and exquisite taste. This tequila is produced traditionally to preserve the purity of the agave.

Lote Maestro was founded by Gildardo Partida. The grandson and son of “tequileros”, Gildardo is passionate about tequila and is proud of his roots and the family legacy. The Partida family has dedicated over 100 years to “the art of making tequila.”

Lote Maestro®

TEQUILA PREMIUM

Produced in El Arenal Jalisco, also known as the gateway to the blue region region of tequila, on land that has been part of the industry for over a 100 years. The factory produces only the best, 100% agave tequila. The agave and ancient distilleries have indelibly marked this region, forging a distinct identity and style encompassing both traditional and current ways of life.



PLATA

Color: Bright silver and straw-colored shades.
Aroma: Powerful herbaceous and wet ground.
Flavor: Fresh cooked agave and herbaceous flavors.

REPOSADO

Color: Bright straw with golden sparkles.
Aroma: Cooked agave and gently woody notes.
Flavor: Smooth and refined, oaky notes and cooked agave.

ANEJO

Color: Intense golden amber.
Aroma: Delicious dried fruits and toasted oak.
Flavor: Silky texture with a long finish and sweet touch.

EXTRA ANEJO

Color: Dark amber reddish.
Aroma: Numerous fruity aromas and toasted oak.
Flavor: Its exquisite sweetness turns the experience into a grandiose and long finish.

EXTRA ANEJO CRISTALINO

Color: Shiny crystal with silver tones.
Aroma: Numerous fruity aromas and toasted oak.
Flavor: Its exquisite sweetness turns the experience into a grandiose and long finish.

TRES BARRICAS

— — — — —

AÑEJO TEQUILA

TRIPLE CASK MATURED – SMALL BATCH – EDITION #2

Tres Barricas in Spanish means Three Barrels. This small batch 100% agave tequila is rested for a minimum of 12 months in three separate barrels; American Oak Barrel, French Oak (Ex Cognac Casks), and French Oak (Ex Sherry Casks). These anejo tequilas are then masterfully blended together to capture the rich agave flavor you would expect from the highlands of Jalisco, rounded with red fruit notes from the Port Cask, and luscious vanilla and toasted oak notes from the American Oak casks.

.....
*American Oak Barrel +
French Oak (Ex Cognac
Casks) + French Oak
(Ex Sherry Casks)*
.....

The marriage between the tequilas matured for 12 months in American White Oak Barrels (Ex Tennessee Whiskey) and French Oak offers a unique product with an excellent balance between the complexity of it’s notes and smoothness in it’s flavor.

In it’s bouquet, you will find notes of cooked agave, butter, caramel, and various fruit notes (peach, banana, and orange). There are also dried fruits , Indian walnut, almond and floral touches resulting from its long contact with American and French Oak. Low acidity and generous body with low astringency and a gentle sensation that created a unique experience on the palate.





EXTRA AÑEJO 100%
ORGANIC TEQUILA

AGED FOR 10 YEARS IN FRENCH OAK BARRELS



A collaboration between our Master Distiller, Arturo Fuentes and Master Blender Alejandro Garcia, Don Camilo Extra Anejo Small Batch is drawn from a limited stock of less than 50 hand-selected barrels. This exclusive special edition blends together our Don Camilo ages in Kentucky bourbon oak barrels, matures between 9 and 15 years under humidity and temperature controlled conditions. This small batch of Don Camilo Extra Anejo gets its extraordinary character from using agave aged 6 to 7 years at harvest. Through a special distillation with cold filtration, we are able to produce this exceptional amber liquid which offers a rich, distinctive taste with a smooth finish. Its elegant vanilla and oak aromas are complemented by flavors of exotic fruits for a truly remarkable sipping experience.



WonderTeq

DISTILLERY: Compañía Tequilera Hacienda la capilla

LOCATION: Highlands, Capilla de Guadalupe (NOM 1479)

THE PROCESS: Hacienda la capilla only uses agave from highlands of Jalisco, the blue agave is cooked in autoclave ovens, once the agave is cooked the juice is extract using a shredder, the fermentation process takes 72 hours then the tequila is distilled 2 times in copper stills as it used to be in the past!

WONDERTEQ GRAND SLAM

Tequila 100% agave, reposado, aged from 6 to 8 months in whiskey barrels. This amazing baseball bat shaped bottle has a trademark in the U.S, the bottle is produced using a semi-automatic process in Tonalá, Jalisco, the home plate is 100% hand made using real wood that comes from the state of Michoacán.

WONDERTEQ WESTERN

Tequila 100% agave, reposado, aged from 14 to 16 months in whiskey barrels. This gorgeous bottle has a trademark in the U.S, the designs was inspired in a passion that U.S and Mexico share; Western movies, this bottle has 3 beautiful pieces of ceramic; the hat which is hand painted, the cowboy in the middle that also is paint manually by the skillful workers of Anfora the best ceramic manufacturer in Mexico and finally the bottle.

WONDERTEQ ARENA

Tequila 100% agave, reposado, aged from 6 to 8 months in whiskey barrels. One of the most famous and colorful traditions of Mexico around the world is wrestling, this is also a passion that United States and Mexico shares, the bottle is decorated with beauty tequila and wrestling elements to have this attractive and fun design, the wrestler in the middle of the bottle is a piece of ceramic in which every small detail is painted manually and it's surrounded by tridimensional ropes to simulate the wrestling ring.



BACK



TEQUILA
**GRAN
AGAVE®**
100% REPOSADO

**SPECIAL
HALLOWEEN &
HOLIDAY EDITION
BOTTLE**

Tequila 100% Gran Agave is made with the best agaves of the region by Destileria Santa Lucia. This Mexican family has passed down the family legacy of making tequila throughout the generations.

Tequila 100% Gran Agave Reposado has the perfect combination of agave and barrel. Matured in American Oak for 6 months, its well-managed age gives the wood flavor that prevails in the mouth. It is distilled slowly to highlight its notes of cooked agave, cinnamon and sweet honey. There are Intense notes of agave that linger on the palate with great body and grip in the glass. It has notes of cooked agave, wood and spices. Ideally to be taken straight, or mixed in your favorite cocktail.

Tequila
TESORO®
NUMBER 5
100% PURO DE AGAVE

AS AN HOMAGE TO HIS 5 CHILDREN, ONE OF THE MOST RECOGNIZED TEQUILEROS WITH MORE THAN EIGHT GENERATIONS OF HERITAGE, HAS DECIDED TO PASS HIS KNOWLEDGE AND TRADITION CREATING THIS TEQUILA, LEGACY OF HIS EXPERIENCE AND RECOGNITION IN THE TEQUILA INDUSTRY.

- + 100% AGAVE FROM ARANDAS, JALISCO
- + COOKING METHOD: BRICK OVEN
- + FERMENTATION: NATURAL YEAST/STAINLESS STEEL TANK
- + DISTILLATION: POT STAINLESS STEEL, DOUBLE DISTILLATION
- + REPOSADO IS AGED FOR AT LEAST 3 MONTHS IN 50% USED AMERICAN OAK & 50% USED BOURBON BARRELS





The story of Dos Amigos begins in the town of Arandas, Jalisco, in what is still considered today the heart of our country, the Los Altos region, where our ancestors planted more than 20,000 agaves, the sacred plant that gives origin to one of the most recognized beverages throughout history.

In 1938, an episode began that would forever be marked in our history: Don Agustín Camarena founded our distillery, and it was in 1986 when the first presentation of Dos Amigos was introduced.

Tequila Dos Amigos captures the essence of tradition through a process that begins with careful cooking in masonry ovens, ensuring the maximum extraction of flavors and aromas. The cooked agave is then processed through milling, a method that allows for the purest juice extraction. Finally, the tequila undergoes double distillation in traditional stills, refining each drop to achieve a smooth, balanced flavor full of character. Tequila Dos Amigos is the result of a traditional process that celebrates the passion for quality and friendship in every bottle.

BLANCO

AROMA: Defined fruity, sweet and cooked agave notes combined with pleasant herbal and citrus touches.

TASTE: Delicious combination of cooked agave and fruity notes achieving a perfect balance to finish with a smooth herbal note.

REPOSADO

AROMA: Pleasant aroma that invites you to try its delicate oak notes with a balance between vanilla, cooked agave, fruit and a light banana aroma.

TASTE: Complex flavor with notes of oak, cooked agave and vanilla, with fruity tones such as peach and banana.

AÑEJO

AROMA: Intense notes of melon, cooked and sweet agave accompanied by aromas of oak, vanilla, banana and a light almond tone.

TASTE: Exquisite oak, sweet and vanilla flavor combined with pleasant notes of melon, cooked agave and a touch of caramel.



Gran Agave Tequila offers an exceptional private label experience, combining authentic Mexican heritage with modern presentation. Our tequilas are distilled from 100% Blue Weber Agave, hand-harvested in the rich volcanic soil of Jalisco. Whether your brand leans upscale, artisanal, or contemporary, Gran Agave delivers unmatched flavor and customization potential across all three expressions.

FAMILY-OWNED DISTILLERY WITH GENERATIONS OF EXPERIENCE PRODUCING TEQUILAS USING TRADITIONAL METHODS.

CONTROL LABEL

AGAVE SOURCED FROM THE FINEST AGAVE FIELDS, ENSURING SUPERIOR FLAVOR AND QUALITY.



GEMA®

Tequila Talavera is packaged in a beautiful ceramic bottle, which is heated and created in ovens at 1260° Celsius, each bottle is a work of art is hand painted by our artisans in Mexico as a gift for you. "Talavera" obtains its name because of the pattern of the design painted in the bottle; also the Tequila is an authentic quality of 100% agave is a delight to the palate. Talavera Anejo has Super-Premium quality of Cofradia products, which is aged in white oak barrels for 1 year, the Reposado has the same Super-Premium quality and is aged for 6 months. These tequilas have a soft cooked agave aroma, and have a fruity, barrel oak flavor on the palate.

AÑEJO TALAVERA
CERAMIC TEQUILA



REPOSADO TALAVERA
CERAMIC TEQUILA



Mr. Carlos Hernandez used to work in a tequila factory, but then he wanted to continue his own way, so he started only buying and selling tequila, not producing it. After a while he decided to buy ranch Cofradia where he started to produce Tequila in 1990. In that time he was already married to Estela Ramos and together with their children that little by little got more involved in the business - they have their own family owned and operated tequila business.

REPOSADO IGUANAS CERAMIC TEQUILA

The Iguanas Edition is packaged in an Iguana shaped ceramic decanter, which is heated and created in ovens at 120° Celsius. This product describes one of the most representative animals in Mexico, which is the Iguana known globally as a representative animal of Mexico, also the bottle is hand painted by Mexican artisans. Therefore, this product combines art, tradition, Tequila and Culture of Mexico. This combination is a great choice as a gift or a souvenir of our country's traditions. Iguanas has the Super Premium quality of Cofradia products, which is aged in white oak barrels for 6 months.



A BRAND NEW AND CUTTING-EDGE AGAVE SPIRIT THAT IS MADE LIKE TEQUILA, BUT WITH ESPADIN RATHER THAN BLUE WEBER.

TESORO #55 brings more than 8 generations of distilling experience and pedigree in pioneering a new type of agave spirit for customers to enjoy. Using 100% Agave Espadin from Tequila, this cutting-edge spirit breaks away from the known denomination of origin of Agave Spirit from Jalisco and creates its own path.

Espadin is a cousin to Blue Weber and is widely available, Espadin is known for its expressive citrus and peppery notes.

Brick oven cooked, traditionally milled, fermentation in stainless steel and double distilled. An eye-opening alternative in a category bursting with innovation.





MAGUEY ESPADÍN 7 YEARS + MADRECUISHE 18 YEARS + JABALI 18 YEARS

100% ARTISANAL PROCESS

Bernardino Jarquín Pacheco, Master Mezcalero.
Palenque, Miahuatlán de Porfirio Díaz, Oaxaca
(Community "El Chino", Mengoli de Morelos)
Machete and Coa cutting.
Underground conical oven 3 day roast.
Mallet milling.
Open air fermentation in pine wood vats.
Double distillation in copper stills.

750 ML / 44° ALC. VOL
NOM -072X

TASTING NOTES

An explosive blend of flavors with each agave contributing its own unique sensations. The Jabali offers butter and hazelnut notes and a strong and wild character born of its untamed nature. Following are the mineral notes of the Madrecuixe (Madrecuixe) bursting with flavors of moist earth, dried wood, and freshly cut herbs which then allow the entrance of the smooth, silky fruit tree and citrus notes offered by a fine Espadin agave which embraces the first two. Making a perfect combination for the palate.

A truly unique mezcal perfect for your most special occasions. A union of the rebellious and the cultivated for a perfect marriage.

Drink responsibly



Follow us on Instagram: @rayumezcal
to see more about the mezcal
world and cocktails.

www.rayumezcal.com



MAGUEY ESPADÍN 7 YEARS 100% ARTISANAL PROCESS

Isaias Martínez Juan, Master Mezcalero.
Palenque San Juan del Río, Tlacolula, Oaxaca.
Machete and Coa cutting.
Underground conical oven 3 day roast.
Horse-driven tahona mill.
Fermentation open air in pine wood vats.
Double distillation in copper stills.

1 LITER / 44° ALC. VOL
NOM -072X

TASTING NOTES

A clear, crystalline mezcal with a pleasing smell of cooked agave and notes of spices, fruits and light smokiness. Soft yet complex taste of fruits such as banana, mango, pineapple and a touch of caramel. A fresh presence of aromatic herbs and spices including rosemary, mint, peppers, and violets. Followed by earth tones, roots and a citric, fruity explosion.

Drink responsibly



Follow us on Instagram: @rayumezcal
to see more about the mezcal
world and cocktails.

www.rayumezcal.com



Grupo Yuu Baal, S.A. de C.V., a 100% Mexican company, a social enterprise that highlights the traditions of the native Oaxacan producers of Mezcal, that of which the complete process of production is artisanal infusing each of its products the mystical, the exotic, and the absolutely delightful taste makes this majestic drink. Grupo Yuu Baal is made up of producers in San Juan del Rio, San Luis del Rio Tiacolula and Miahuatlan, Oaxaca. The quality of the “magueys” begins in the earth and looking after it as well, this means that the complete cycle of the production, the planting cutting and distillation, are done manually, all with absolute respect for our environment. Our Company is dedicated to the manufacturing, bottling and commercialization of Mezcal 100% agave in its three categories: Joven, Reposado and Añejo. We offer Mezcal made from domesticated and wild magueys from the different geographical regions in the state of Oaxaca complying with the requirements of the designation of origin for Mezcal.



YUU BAAL JOVEN ESPADIN MEZCAL

Excellent for all occasions, as an appetizer or even as a complement for some of the most diverse regional foods, national and international alike. You will delight in a prestigious note of soft flavor and exotic nature, followed by a refreshing flavor of vigorous intensity that reflects the first years of the maguey plant. For the ardent palate as much as in the indulgence of its outmost desire as in the enjoyment of the undiscovered, a drink that demonstrates the marvelous density of the best Mezcal.

TYPE: ARTISANAL
OVEN:..... STONE OVEN CONCAVO
MILL: STONE MILL
FERMENTATION: NATURAL / OAK WOOD
DISTILLATION: COPPER STILL / DOUBLE DISTILLATION
AGING: NOT AGED

YUU BAAL REPOSADO ESPADIN MEZCAL

The Mezcal Reposado will always have a privileged value from the entrée to the after dinner table-talk. Pale golden yellow, full bodied with a most delightful aroma, you can perceive an extreme force of seduction on the palate due to the elevated processes and standards of aging, quality that places it on another level with the finest and most exciting spirits. Ideal for the most memorable moments, and for the most delicate and exigent senses of a new adventure in the heights.

TYPE ARTISANAL
OVEN STONE OVEN CONCAVO
MILL STONE MILL
FERMENTATION NATURAL / OAK WOOD
DISTILLATION COPPER STILL / DOUBLE DISTILLATION
AGING 6 MONTHS IN AMERICAN WHITE OAK

YUU BAAL AÑEJO ESPADIN MEZCAL

A unique Golden color, full of body and aroma, with a distinguished taste of woods and dried fruits, ideal for the curious palate yearning to find a perfect mix of the natural and a bouquet of lightly smoked woods.

TYPE ARTISANAL
OVEN STONE OVEN CONCAVO
MILL STONE MILL
FERMENTATION NATURAL / OAK WOOD
DISTILLATION COPPER STILL / DOUBLE DISTILLATION
AGING 12 MONTHS IN AMERICAN WHITE OAK



GIFT SET

YUU BAAL JOVEN MADRECUIXE MEZCAL

This Mezcal offer an unmistakable herbal aroma and taste. On the smell it accentuates intense notes of green vegetation and wet earth, with a mineral smell that is unparalleled and unforgettable.

TYPE ARTISANAL
OVEN STONE OVEN CONCAVO
MILL SLEDGEHAMMER
FERMENTATION NATURAL / OAK WOOD
DISTILLATION COPPER STILL / DOUBLE DISTILLATION
AGING NOT AGED

YUU BAAL JOVEN TEPEZTATE MEZCAL

A unique Mezcal with a herbal note of sweetness and nobility to the taste. On the smell it accentuates wild plants and flower and the cooking of the mature maguey plant with a fresh and unmatched perfume.

TYPE ARTISANAL
OVEN STONE OVEN CONCAVO
MILL STONE MILL
FERMENTATION NATURAL / OAK WOOD
DISTILLATION COPPER STILL / DOUBLE DISTILLATION
AGING NOT AGED

YUU BAAL JOVEN TOBALA MEZCAL

This is a very well balanced Mezcal full of sweet tones and noble flavors. On the smell it details the sweet smell of lemongrass, aromatic herbs and the cooking of a mature plant with an unmatched unforgettable and fresh aroma. A distinguished smell of country and earth with wild flowers, smoked wood, stone, vanilla, clove, jasmine, peach and apples.

TYPE ARTISANAL
OVEN STONE OVEN CONCAVO
MILL STONE MILL
FERMENTATION NATURAL / OAK WOOD
DISTILLATION COPPER STILL / DOUBLE DISTILLATION
AGING 12 MONTHS IN GLASS





YUU BAAL JOVEN PECHUGA

A clear, cristalline mezcal that offers a range of incomparable flavors and scents worthy of tasting by the best palates. With a nose full of citrus, herbs, fruits and spices, where at first you can perceive notes orange, anise, pineapple and mango. It is a mezcal of a strong yet velvety character with an explosion of flavors on the palate, its sweet touch at the end invites you to have another sip. In its aftertaste you can appreciate the flavor of the turkey breast as well as hints of cinnamon, rice and mango. It is a significant mezcal that is only used on the grandest of occasions such as baptisms and weddings.

TYPE ARTISANAL
 OVEN CONCAVE STONE OVEN
 MILL STONE MILL (TAHONA)
 FERMENTATION NATURAL PROCESS IN PINE WOOD VATS
 DISTILLATION COPPER STILLS / TRIPLE DISTILLED WITH FRUITS AND TURKEY BREAST
 AGING NOT AGED

YUU BAAL JOVEN ENSAMBLE

TYPE: ARTISANAL
 OVEN: CONCAVE STONE OVEN
 MILL: STONE MILL (TAHONA)
 FERMENTATION: NATURAL PROCESS IN PINE WOOD VATS
 DISTILLATION: COPPER STILLS / DOUBLE DISTILLATION
 AGING: NOT AGED

YUU BAAL JOVEN JABALI

TYPE ARTISANAL
 OVEN CONCAVE STONE OVEN
 MILL BY HAND WITH A WOODEN MALLET
 FERMENTATION NATURAL PROCESS IN PINE WOOD VATS
 DISTILLATION CLAY POT / DOUBLE DISTILLATION
 AGING NOT AGED

MEZCAL
 1859
 Yuu Baal



PACIFIC EDGE
 WINE & SPIRITS | USA

ORIGEN RAÍZ

DEL ESPÍRITU



Cenizo Durango

The Saravia family has a rich heritage in Durango. They care deeply for the environment and the future of Mexico. Together with the Saravia's vision and the experience of the Cortes family from Oaxaca, a mezcal has been born with love and respect for the past, present and future.

AROMA – Papaya, clay, tomato vine
TASTE – Red currants, mango, fresh pasta
TEXTURE – medium bodied, luscious, lingering

Pecho Malpais Durango

Pecho means 'from the heart' in Zapotec. Usually made twice yearly for celebrations, these expressions mark significant moments in life and are meant to be shared to commemorate them. These pechugas are twice distilled, with the addition of venison, apples, bananas, guava, orange, pineapple, prunes, almonds and just a touch of anise. A sincere way to transcend into a moment. DIXEBEE!

Maguey Chacaleno

In the Las Quebradas region of NW Durango, the Ángulo Ríos family is bringing positivity and opportunity to a community that merits it. Their uniquely distilled mezcal represents a single part of their story, but depicts the camaraderie and empowerment of the people making it. AROMA – Milk chocolate, phyllo dough, raspberry
TASTE – Herbs, pine, walnuts
TEXTURE – Brisk, friendly, tingling

Madrecuishe Oaxaca

This rotation of expressions from the valles centrales region of Oaxaca will be chosen by Don Vale himself. Guided by his family tradition and his own inspiration, each will be a unique release made at his home palenque.

Sotol Malpais Durango

Wild sotol plants grow easily in Malpais, Durango. The land of Viñata El Ojo is both rugged and generous. Exploring the Sotol Spirit from this native plant gives us another view into the terroir and creativity of the natural environment. Rancho El Ojo is a pristine ranch in Durango and the birthplace of Origen Raíz. It is owned by the Saravia family, who act as stewards of the land to conserve the balance and rejuvenate the health of the grassland ecosystem. With an abundance of agave, this certified wildlife preserve also presented a wonderful opportunity.

MEZCAL ORIGEN RAÍZ

Born from a project between the Saravia family of Durango and Asis & Don Valentin Cortes of Oaxaca, Origen Raíz is a brand that is committed to a holistic path for the future. From grassland restoration at El Ojo Durango to community empowerment at Las Quebradas Durango, to the pursuit of excellence guided by Oaxacan tradition. Origen Raíz delivers this vision via exquisite mezcal and sotol.

RANCHO EL OJO

Rancho El Ojo is a pristine ranch in Durango and the birthplace of Origen Raíz. It is owned by the Saravia family, who act as stewards of the land to conserve the balance and rejuvenate the health of the grassland ecosystem. With an abundance of agave, this certified wildlife preserve also presented a wonderful opportunity. Don Valentin Cortés, with his knowledge of traditional mezcal from Oaxaca, joined the Saravia's to build Viñata El Ojo. The two families now produce Mezcal and Sotol with much love and respect. Dixeebe!



PUMA

Born from a project between the Saravia family of Durango and Asis & Don Valentin Cortes of Oaxaca, Origen Raíz is a brand that is committed to a holistic path for the future. From grassland restoration at El Ojo Durango to community empowerment at Las Quebradas Durango, to the pursuit of excellence guided by Oaxacan tradition. Origen Raíz delivers this vision via exquisite mezcal and sotol.



Espadin Capon

Rancho El Ojo is a pristine ranch in Durango and the birthplace of Origen Raíz. It is owned by the Saravia family, who act as stewards of the land to conserve the balance and rejuvenate the health of the grassland ecosystem. With an abundance of agave, this certified wildlife preserve also presented a wonderful opportunity. Don Valentin Cortés, with his knowledge of traditional mezcal from Oaxaca, joined the Saravia's to build Viñata El Ojo. The two families now produce Mezcal and Sotol with much love and respect. Dixeebe!

RANCHO

TEPÚA

BACANORA BLANCO



Made by the Contreras family in Rancho Tepúa, Aconchi, Sonora. The Contreras family established in the mid-1800s as cattle ranchers in the mountains of Aconchi, Sonora. Being in an area generous with Agave Pacífica, Jesús Contreras began the practice and tradition of making Bacanora. During the Prohibition, 4th Generation Maestro Bacanorero, Roberto with his father Don Lalo established several hidden distilleries at Rancho Tepúa which allowed them to continue the tradition. And now, in collaboration with his son Roberto, 5th generation Maestro Bacanorero, we proudly present to you Rancho Tepúa. Enjoy the heritage of our family in your glass.

BACANORA BLANCO

Origin – Rancho Tepua, Aconchi, Sonora, Mexico

Maestro Bacanorero – Roberto Contreras

Agave- 100% Agave Angustifolia Pacifica

Oven – Mesquite roasted underground for 36 hours

Water for fermentation – Rancho Tepua natural spring water

Fermentation – Wild yeast in stainless steel vats for 8-10 days

Type of still – Arabic alembic with stainless steel pot and copper condenser

Distillations – Two

SINGLE MALT JAPANESE WHISKY

THE MATSUI

MATSUI SHUZO

Founded in 1910, Matsui Shuzo is located in the Tottori Prefecture, Northwest of Kyoto and Northeast of Hiroshima, on the shore of the Sea of Japan. Tottori is the least populous prefecture of Japan. A good portion of this region is a national park, packed with lush vegetation, rugged coastlines, rivers, lakes, and most notably Mount Daisen, which provides the prized groundwater filtered through volcanic rock, used in the production of all Matsui expressions.

The house philosophy is to create “Whisky to be loved by everyone”. With over 100 years of experience, the team uses tried and true processes while carefully employing innovative ideas through trial and error. The location of the distillery near the shores of the Sea of Japan impacts the climate changes and aides in the maturation process, very similar to those distilleries on Islay, Scotland. In fact temperatures in the town of Kurayoshi can reach 100 degrees in the summer and below freezing in the winter. The variable temperatures greatly assists in the Whisky cask maturation. The use of indigenous barrels for aging, such as Mizunara (Japanese Oak) and Sakura (Cherry Wood) along with classic American Oak and now working with extra maturation in ex sherry and various wine barrels, Matsui will continue to offer new and exciting releases in the years to come.

Matsui has proven itself to be masterful at distilling, blending and aging whisky.

-THE KURAYOSHI DISTILLERY-

Matsui Shuzo is historically known in Japan as both a sake brewery and shochu distillery in the Tottori prefecture and is now known the world over for its whisky production thanks to the Kurayoshi Distillery which was renewed in 2017. Like many great world whisky producers, Kurayoshi subsidized the growth of their distillation facilities by mastering the art of blending and maturing spirits.

In addition, two different styles of stills are activated at the distillery. Three Alambic stills from Portugal were installed in 2016 and produce neutral grain spirits (mainly used for gin-distillation now). Two copper Pot Stills were hand crafted in Japan from various parts of copper that were produced in the Far East. The wash-still contains 5000ml and spirit still has 3000ml. The main feature of the Pot stills is that the lyne arms that connect the top of the still to the condenser are moveable so that the different profiles of spirits can be produced. Currently, the arms are horizontal to produce spirits that taste full and balanced. With an upward angled lyne arm, more reflux is created making the vapor work harder to reach the condenser creating a lighter spirit. By contrast a downward facing lyne arm reduces reflux and encourages heavier oils to trickle down the condenser. In a near future, Matsui Shuzo will plan to expand facilities to produce more different types of whiskies.

Matsui Shuzo now has a family of whiskies under the names of Matsui, Kurayoshi, Tottori and San-In. The company now produces Japanese single malt whisky in-house and continues to source whiskies from domestic partners in Japan which are used in the blends. Matsui has proven itself to be masterful at distilling, blending and aging whisky. Whiskies from the Kurayoshi distillery have consistently impressed the judging panels of various international competitions and won numerous awards.



SINGLE MALT JAPANESE WHISKY

THE MATSUI

The artwork on the labels of the Matsui line are inspired by the works of Katsushika Hokusai. This famous artist grew to international fame through his “Thirty Six Views of Mt Fuji”. The Matsui Peated uses his “The Great Wave off Kanagawa” 1823, while the Matsui Mizunara uses “Umezawa in Sagami province”. Finally, the Matsui Sakura Cask uses the work of Kikukawa Eizan in one of his many portraits of women walking through the cherry blossoms.

THE MATSUI SINGLE MALT PEATED FROM KURAYOSHI DISTILLERY

The first round of these single malts have been distilled in 1000-liter copper pot stills that were produced in Portugal. They have installed a 5000-liter wash and a 3000-liter spirits still that came online in Aug. 2018.

These masterpieces, distilled in the rich, natural environment of Tottori, are carefully crafted with heart and passion and brought to proof with high-quality natural spring water from Mt. Daisen

THE MATSUI SINGLE MALT PEATED 43% ABV, 100% malted barley, non chill filtered - Sweet grain aromas and granola clusters surrounded with light peat and smoke. The palate has notes of creamy toffee pudding and a floral essence of white flowers and orchid fruits. The finish is long with briny sea salt and fresh ask smoke as the peat lingers on the tongue.

THE MATSUI SINGLE MALT MIZUNARA CASK FROM KURAYOSHI DISTILLERY

The first round of these single malts have been distilled in 1000-liter copper pot stills that were produced in Portugal. They have installed a 5000-liter wash and a 3000-liter spirits still that came online in Aug. 2018. These masterpieces, distilled in the rich, natural environment of Tottori, are carefully crafted with heart and passion and brought to proof with high-quality natural spring water from Mt. Daisen

THE MATSUI SINGLE MALT MIZUNARA CASK 43% ABV, 100% malted barley, non chill filtered - Sweet cacao and brown sugar with toasted cereal grains, dried fruit and flowers on the nose. The palate has bold flavors of smoked honeysuckle, roasted pear, toasted grains and a touch of creaminess. Finishes long and silky. A sophisticated Whisky.

THE MATSUI SINGLE MALT SAKURA CASK FROM KURAYOSHI DISTILLERY

The first round of these single malts have been distilled in 1000-liter copper pot stills that were produced in Portugal. They have installed a 5000-liter wash and a 3000-liter spirits still that came online in Aug. 2018. These masterpieces, distilled in the rich, natural environment of Tottori, are carefully crafted with heart and passion and brought to proof with high-quality natural spring water from Mt. Daisen

THE MATSUI SINGLE MALT SAKURA CASK 43% ABV, 100% malted barley, non chill filtered - The Sakura (Cherry Oak Cask) imparts a crisp fragrance of cherry blossoms. This opens to baked apples, buttercream and dried lemon peel. The long finish hints of lemon curd, fresh wood and toasted almond. This Whisky received the highest score among all Japanese Whisky entries (97 ts) in the 2022 Ultimate Spirits Challenge.

MATSUI 6 YR

This 6 year old single cask expression is rested full term in Sakura Casks, which imparts this single malt whisky with a wonderful floral composition of cherry blossoms. The nose opens with scents of mint, complemented by a background of plum and dark cherries.



THE PEATED



MIZUNARA CASK



SAKURA CASK



SAKURA CASK

PURE MALT JAPANESE WHISKY THE KURAYOSHI

MATSUI THE KURAYOSHI

KURAYOSHI PURE MALT 43%, 100% MALTED BARLEY, NON CHILL FILTERED

The Whisky exhibits a golden straw color and welcomes you with aromas of warm mixed nuts, raisin and fig. the palate releases vanilla and almonds and finishes long and tangy.

KURAYOSHI SHERRY CASK 43%, 100% MALTED BARLEY, NON CHILL FILTERED

The nose is greeted with baked cereal grains, yellow plum skins, smoked sea salt and wet stone. The sherry cask influence adds dried mixed fruits, toasted nuts, baking spices and vanilla beans. The finish is balanced and silky with buttered toast, fresh cream and tangy dried apricot.

KURAYOSHI 8YO 43%, 100% MALTED BARLEY, NON CHILL FILTERED

A soft and alluring nose reveals an elegant Whisky with roasted nuts, clove and honey baked pears. The palate erupts with spices, grilled pineapple, fresh coffee, candied ginger and subtle toffee which continues through the long warm finish. Enjoy slowly and tenderly.

KURAYOSHI 12YO, 100% MALTED BARLEY, NON CHILL FILTERED

Warm gold in color, there are sumptuous aromas of grain and orchid fruits. This Whisky initiates the palate with baking spice, roasted apricots, salted plum and hazelnut. Finishes soft and smooth with a robust almond skin complexity.

KURAYOSHI 18YO 43%, M100% MALTED BARLEY, NON CHILL FILTERED

Brown butter, hazelnuts, vanilla, cigar box and sage come out to the nose. This mature Whisky has bright flavors of baked cereal grains accompanied by toasted vanilla cream and mocha. The Whisky has an elegant finish to be savored and enjoy the remnants of stone fruits and toasted almond as it lingers on the palate.



BLENDED JAPANESE WHISKY THE TOTTORI & SAN-IN

TOTTORI BLENDED WHISKY

TOTTORI BLENDED WHISKY 43%

This blend is comprised of malted barley and grain spirits aged up to 5 years in ex-bourbon barrels. This Double Gold Medal recipient (San Francisco World Spirits Competition 2022) exhibits a combination of bright floral nose and malted grain sweetness. The palate combines the dried fruit note of apricot and apple and finishes strong with the sweet oaks and floral tones resulting in a finish of soft finesse.

TOTTORI BLENDED WHISKY EX-BOURBON BARREL 43%

This blend is comprised of whiskies up to 5 years old and aged in both ex-Bourbon barrels and New American oak charred barrels. Bourbon barrels make their presence known on the nose, but are far from overpowering the bright grain and citrus notes that accompany them. It is remarkably balanced and medium bodied on the palate, with flavors that hint at graham crackers, vanilla and mandarin orange. Exquisitely complex.

TOTTORI SAKURA CASK

Named the best Japanese whiskey in Jim Murray's Whisky Bible 2024 (95.5 points) Matures in rear Sakura (cherry blossom) wood casks. Smooth and refined with flavors of sweet cherries, subtle spices, toasted almonds, and a touch of citrus zest. The Sakura cask imparts a soft floral sweetness that enhances the whisky's complexity.

TOTTORI MIZUNARA

This whisky, meticulously crafted by the Kurayoshi Distillery, a medium-bodied profile, revealing delicate floral notes, hints of sandalwood, and a subtle touch of cacao from the Mizunara cask. A testament to the Kurayoshi Distillery's dedication to tradition and innovation, this whisky promises a journey through time with every sip.

THE SAN-IN BLENDED WHISKY

SAN-IN 40%

This blend is comprised of whiskies with a minimum of 3 years old. Aged in ex-Bourbon barrels the San-In has grainy and fruity aromas that show barley, oats, and Anjou pear. The texture is silken, with flavors of yellow fleshed plums and evening primrose blossom that turn into white pepper spice. A hint of vanilla flavors the finish.

SAN-IN EX-BOURBON BARREL 40%

This blend is aged in both Ex-Bourbon and New American Oak charred barrels with whiskies a minimum of 3 years old. A delightfully fragrant nose led by wildflowers, candied ginger, freshly sliced pear, and toasted nougat. The palate is expressive and pronounced, mounting a wave of dried fruits before finishing gently with a hint of butter pastry. A touch of sea salt minerality shows through in the finish.





Founded by Andrew Dewar and William Rattray in 1868, A D Rattray began trading as an importer of French wines, Italian spirits and olive oil. More importantly, however, the company also established itself as a specialist in the field of blending and storage of malt and grain whiskies. In the latter part of the 1800s A D Rattray Ltd came to represent a number of well-known Highland Malt distilleries - most notably Stronachie - selling bulk whisky to West of Scotland wine and spirit merchants, publicans and the main Scotch whisky blending houses in and around Glasgow. Like many other merchants, A D Rattray Ltd suffered during the crisis of the early 1900s and in the late 1920s the partners sold the business to William Walker. Well-established as a whisky broker, Walker set about expanding the business with the acquisition of a number of smaller merchants.

Despite rationing during the 2nd World War, the company continued to supply the West of Scotland licensed trade until Walker's death. A D Rattray Ltd has returned to the family and is owned by Mr Tim Morrison, previously of Morrison Bowmore Distillers and fourth generation descendent of Andrew Dewar. A D Rattray Ltd's resurgence stems back to early 2004 when, using his extensive knowledge and expertise in the whisky industry, Mr Morrison bottled a selection of his own handpicked stock of whiskies for market release.

Today the company's principal purpose is to bottle unusual and exclusive casks of Scotch Whisky, with each one chosen to reflect the different styles of the six individual whisky regions of Scotland. Whether from Mr Morrison's own stock or independently sourced, only casks which are found to be of exceptional quality are bottled under the A D Rattray Cask Collection label and released into selected markets.

Private Cask Collection

Ask for a list of current releases, past releases include:

MAKE	YEAR	CASK NO.	CASK TYPE	NOTES
AUCHENTOSHAN	1998	#101075	Bourbon Barrel	Sweet and elegant with soft peach and delicate floral notes
AULTMORE	2010	#800064	Bourbon Barrel	Soft, yellow fruit notes are elevate to a new level with a finish in Tokaji
BENRINNES	2007	#303815	Bourbon Hogshead	Classic Stronachie notes intensified. Subtle Highland smoke on a sweet, biscuity background
FETTERCAIRN	2009	#1100	Bourbon Hogshead	Already a strong bourbon impact, rich in honey, brown sugar and green apple
GLEN ELGIN	2008	#803818	Bourbon Hogshead	Intensely fruity with a thick, oily texture
GLENDULLAN	2010	#150	Bourbon Hogshead	Great nose with only subtle oak character. Finished in classic Oloroso to enhance the stone fruit notes
GLENROTHES	2012	#166	Sherry Butt	Subtle sherry influence continues to work beautifully with the butter tablet sweetness of Glenrothes
GLENTAUCHERS	2009	#900219	Bourbon Hogshead	Subtle red apple and strawberry, enhanced by finishing in a Bordeaux wine barrique
INCHGOWER	2009	#803613	Bourbon Hogshead	Strong bourbon wood impact has brought balance to this heavy, waxy, coastal Speysider
KNOCKDHU	2009	#5	Bourbon Hogshead	A robust, minty spirit finished in aromatic Moscatel
LONGMORN	2007	#800350	Bourbon Hogshead	Toffee and citrus, typical of the Longmorn style much-loved by enthusiasts
ROYAL BRACKLA	2007	#304086	Bourbon Hogshead	Walnuts, grapefruit and a hint of cumin.
SPEYBURN	2009	#701327	Bourbon Hogshead	Poached pear and vanilla pod, with a slightly syrupy texture.
STRATHMILL	2006	#801535	Bourbon Hogshead	Mouth-wateringly fresh, bright and tropical, on a dry, spicy background
TAMNAVULIN	2009	#700635	Bourbon Barrel	Crisp, fresh orchard fruit and light vanilla complemented by a finish in Sauternes
TEANINICH	2007	#460	Bourbon Hogshead	Full-bodied with notes of honey and oatmeal - the ideal base for a finish in Port
TOBERMORY	2008	#110334	Bourbon Barrel	Contrast the fresh minerality and bright acidity, with ripe red fruit from a Burgundy wine cask
TOMINTOUL	2005	#15	Sherry Butt	A moderate sherry impact has imparted plum and spice, whilst retaining the soft Tomintoul nature
TORMORE	2008	#701186	Bourbon Barrel	Dessicated coconut and lemon notes enhanced by finishing in a Rum cask

A. D. RATTRAY *Whiskies of Distinction*



CASK SPEYSIDE 12 YR

A sherry finished single malt, capturing the spirit of Speyside.

NOSE: Almond icing, dusted cinnamon, red apple and blackcurrant.

PALATE: Cherry plum, spiced honey and zesty orange marmalade.

FINISH: Rolling gently through subtle spice to a lightly tart, bramble conclusion.



Cask ISLAY

A.D. RATTRAY'S
1868
ESTD

Cask Islay Single Malt
Batch #2

COLOR: Golden Islay sunset

NOSE: Warm & fiery, roasting
peat kiln, some citrus notes after
the smoke.

PALATE: Oily, burnt toffee, juicy
barley and rich peat smoke.

CONCLUSION: Lively, peaty and
full flavor.



CASK ORKNEY

Poised between the North Sea and the Atlantic Ocean, the Orkney Islands are steeped in mystery. Legends are as tangible as the gales of winter and sea-haars of summer. Indeed, just as the distinction between air and water is so often lost, myth and reality blur together.

Emerging through time are The Dancing Giants of Brodgar... 27 standing stones between two lochs, overshadowed by surrounding hills. It is said that, one night, fearsome giants crossed the causeway and danced all night, forgetting about the coming dawn... the first rays of light turned them instantly to stone.

A. D. Rattray's limited edition Cask ORKNEY celebrates this Neolithic folklore with an exceptional single malt full of mystery. Capturing the island spirit, it is deeply engaging and perfectly balanced.

TASTING NOTES

Color: Olive gold

NOSE: Subtle and soft, with
green apple and nutmeg, wood
spice, sea salt and a hazy smoke.

PALATE: Toffee, peach and
apricot, with a rich velvety
texture, sweet background smoke
and a dry nutty finish.

A fine spirit, complex and
balanced.



SPRINGBANK SINGLE MALT

SPRINGBANK PRODUCTION METHOD:

The original Springbank whisky has been distilled legally on the site of the present distillery since 1828, and probably illicitly since well before then!

Known and loved amongst whisky enthusiasts the world over, Springbank is produced using lightly-peated barley and a unique two-and-a-half-times distillation. This gives the whisky a

character all of its own, making it stand out as a must-have dram on anyone's shelf.

Produced using the most traditional of production techniques, from floor malting all the way through to the bottling stage, Springbank can best be described as a "hand-made" single malt.

SPRINGBANK

Springbank distillery is unique. It is the oldest independent family-owned distillery in Scotland. Founded in 1828 on the site of Archibald Mitchell's illicit still, the Springbank Distillery was in the hands of the Fifth Generation under Headley Wright until his passing August 5th 2023. Headley was Chairman of the company for the last 60 years. Headley had set up Trusts to assure the tradition and quality will continue and will support the people of Campbeltown.

J&A Mitchell & Co Ltd, Springbank is the only distillery in Scotland to carry out the full production process on the one site. 100% of the traditional floor malting maturation and bottling is done at the distillery in Campbeltown.

It produces the most handmade whisky in Scotland, with traditional production methods being used throughout the process, and human involvement at each and every stage.

It is the only distillery in Scotland to have never chill-filtered, nor do we add any artificial colorings to any of our single malts.

It is the only distillery in Scotland to produce three different single malts, Springbank, Longrow and Hazelburn, using there different production methods.

J&A Mitchell & Co Ltd also owns Mitchell's Glengyle Distillery in Campbeltown, where Kilkerran single malt is distilled, the first new distillery built in Scotland this millennium. J&A Mitchell is also the sister company of the Campbeltown based, world-famous independent bottler Wm Cadenhead Ltd, which also bottles Old Raj Gin and a range of rum from around the Caribbean.



Springbank 5 Yr

NOSE: A bright and vibrant start to this dram, there are notes of green apples, gorse bush, wine gums, and a mineral note.

PALATE: The palate is well balanced with a touch of peat smoke, and sweet notes of icing sugar and white chocolate. Notes of tomato plant, sunflower seeds and linseed oil develop.

FINISH: The finish brings notes of honey and gooseberries.



Springbank 10 Yr

NOSE: A gentle Kintyre coastal breeze, redolent with damp peat, identifies this as one of Campbeltown's finest. Fresh orchard fruit, orange zest, heather and honey combine with malt and vanilla notes to offer a warm welcome to Springbank's flagship malt.

PALATE: Equal measures of complexity and robustness with an oily mouth feel and plenty of spice, pepper, nutmeg and cinnamon. The orchard fruit and malt notes from the nose continue, providing balance and character.

FINISH: Sweet salted caramel, toffee and drying peat prolong to round off this signature malt.

CASK TYPE: 60% bourbon, 40% sherry



Springbank 12 Yr Cask Strength

NOSE: A richness of maraschino cherries, wild berries and boiled fruit sweets combine with softer notes of fruit and nut chocolate, almond ice cream and watermelon to give a warm and pleasant introduction to this twelve year old dram.

PALATE: The gentle nature of the palate does not hint that this is a cask strength whisky with Viennese whirls, milk chocolate, cantuccini biscuit, walnut whip present alongside cloves, almonds and syrup.

FINISH: Salted caramel, gentle smoke and dunnage warehouse notes influence this true Campbeltown malt, while coffee bean, clotted cream, hazelnut and liquorice all add a further dimension to this superb dram ensuring you return for a refill.



Springbank 18 Yr

NOSE: Elegant with a light briny overtone expected of a Campbeltown dram. Fresh doughy pretzels, almonds, vanilla, shortbread, a touch of sherbet and marzipan.

PALATE: Gentle and refined. Milk chocolate and vanilla notes are prominent alongside caramel, barely sugar, apple crumble and bung cloth.

FINISH: Lasting with dried peat, licorice, smoky fruit, raisins, butterscotch and pencil shavings.

CASK TYPE: 60% sherry, 40% bourbon



Springbank 15 Yr

NOSE: Springbank's gentle giant. This dram is big and bold with notes of cured meat, barbecued beef jerky, clove, mint, iodine, oxo cube and tinned prunes all evident from the Oloroso cask maturation, while lobster creels hint at Springbank's characteristic maritime influence.

PALATE: The peaty character is now evident with sooty kiln smoke and tobacco leaves prominent in this viscous tippie alongside prunes, walnuts, figs, Demerara sugar, cocoa powder and smoked meats.

FINISH: The finish grows and develops with notes of soot, leather and walnuts prominent before easing off like ebbing tide over one of Kintyre's pebble beaches.

CASK TYPE: 100% sherry



Springbank 21 Yr

NOSE: A burst of heather and freshly mowed grass followed by honey, pear skin and wood shavings. Hints of butter; cheesecake, fresh cream and digestive biscuit.

PALATE: Elegant and gentle. Butterscotch and vanilla, sugar cane and molasses develop as the influence from the rum cask engulfs the palate with apricots, peaches and paprika.

FINISH: A soft smokiness is present in the background, Toffee apples, raisins and oat biscuits emerge. In the foreground; peppercorn, almonds and apricot jam are prominent.

CASK TYPE: 70% rum, 30% bourbon



Springbank 25 Yr

NOSE: Initially parma violets and rhubarb. Barbecued meats and sugar cane molasses follow alongside tropical fruits and oloroso sherry notes.

PALATE: Maturity and complexity at its best. A perfect balance of sherry and rum casks married in harmony. As it breathes; cured meat notes with a presence of tropical fruits and muscat wine.

FINISH: Oh yes, it's definitely a true Springbank with coastal and earthy/musty dunnage warehouse notes, with sugary molasses in the finish.

CASK TYPE: 60% sherry, 40% rum



HAZELBURN PRODUCTION METHOD:

The newest addition to the range of whiskies produced at Springbank, Hazelburn gains its light, delicate character through being distilled three times in the distillery's old copper stills.

Hazelburn is made with unpeated barley, making the spirit light, fruity and very, very

subtle.

1997 saw the first distillation of Hazelburn and the first release of the whisky as eight year old in 2005 was so successful that all 6,000 bottles sold out within a matter of weeks.



Hazelburn 10 Yr

COLOR: Light bronze.

NOSE: Stewed pears and baked apples are followed by honeycomb and fudge notes.

PALATE: A lovely and rich whisky with vanilla and honey flavors. Licorice follows with a refreshing zestiness.

FINISH: A refined milk chocolate cream finish, which is oily and chewy.

CASK TYPE: Bourbon



LONGROW PRODUCTION METHOD:

First distilled in 1973, Longrow is a double distilled, heavily peated single malt.

The first distillation was carried out as an experiment when the Springbank chairman set out to prove that it was possible to produce an Islay-style single malt whisky on the mainland. This experiment produced a whisky so special that Longrow was distilled

again a few years later and has become an important part of the Mitchell's portfolio, with regular distillation having taken place since 1992.

The barley used in the production of Longrow is entirely peat dried, giving the whisky a wonderful smoky, peaty character.



Longrow Peated

COLOR: Dark amber

NOSE: Very creamy, vanilla custard. The smoke develops gradually, rather than overpowering the other aromas present. Toasted marshmallows, herbs and rich fruits appear over time.

PALATE: Incredibly well balanced – rich and creamy with a slight medicinal hint. The smoke is always present, washing over the palate in waves, like the soft billows of smoke from the kiln.

FINISH: The gentle smoke lingers and lingers leaving you yearning for more!

CASK TYPE: Various



Longrow 18 Yr

NOSE: Elegant and refined. Sea salt and Wakame seaweed followed by pine cones, wood shavings and honey.

PALATE: Rich and creamy with subtle peat and juicy sweet flavors. Salted popcorn, Tofu, Butterscotch and Vanilla, Tobacco leaf, wood shavings and Black Forest gateau.

FINISH: Pecan nuts followed by soft peaty embers with dark chocolate and earthy notes.

CASK TYPE: 60% sherry, 40% bourbon



SPRINGBANK SPECIAL BOTTLINGS:



Springbank 11 Yr Local Barley

Fifth in a series of annual releases distilled from barley grown locally around Campbeltown. This year the barley type is Optic and was grown at High Cattadale Farm.

NOSE: Sweet and slightly spicy with hints of honey, demerara sugar, cinnamon and vanilla. Light peat smoke and a dusty characteristic reminiscent of freshly milled barley.

PALATE: Tropical and soft fruit sweetness. Ripe pineapple, mango and juicy peaches are complimented by a building peat smoke. Green tea and a coppery tone follow.

FINISH: Creamy, buttery mouthfeel with light integrated peat smoke and a coastal salty influence.

CASK TYPE: 77% bourbon, 20% sherry, 3% port



Springbank 30 Yr

Fifth in a series of annual releases distilled from barley grown locally around Campbeltown. This year the barley type is Optic and was grown at High Cattadale Farm.

NOSE: We are welcomed into this dram with a characteristically fruity nose in noted of baked pineapple, peach and upside down cake. There are hints of serrano ham, honey and peat smoke from the outset.

PALATE: Light and delicate on the palate, the fruit notes continue and waxy element is introduced. There is a creamy, buttery mouthfeel reminiscent of brandy butter and notes of parma violets. Dry in the finish there are notes of raisins and mixed peel to round off this dram. Creamy, buttery mouthfeel with light integrated peat smoke and a coastal salty influence.

CASK TYPE: 80% Bourbon, 20% Sherry



Longrow 21 Yr

NOSE: A soft peat influence introduces this dram, reminiscent of smoked mussels and cured meats, balanced with sweet notes of apricot and peach.

PALATE: The peat influence becomes more robust on the palate while retaining the coastal characteristics typical to Longrow, with notes of seaweed and samphire coming through. The sweetness from the nose persists in notes of soft, ripe berries.

FINISH: A delicate, creamy finish, there are notes of raspberries, caramelized butter, cranachan and prolonged peat smoke.

CASK TYPE: 30% Bourbon, 60% Sherry, 10% Chardonnay

Hazelburn 21 Yr

NOSE: Notes of leather bound books, bung cloth and dunnage warehouses are followed by sweeter characteristics of treacle, caramel and bramble.

PALATE: On the palate there are notes of marshmallow and candy floss, with a syrupy mouthfeel and subtle mineral note. The earthy tone from the nose carries through.

FINISH: Notes of cocoa powder, cappuccino and mint linger in the finish.

CASK TYPE: 80% Bourbon, 10% Port, 10% Sherry

GLENGYLE DISTILLERY **CAMPBELTOWN**

THE HISTORY OF MITCHELL'S GLENGYLE DISTILLERY IS A LONG AND COLORFUL ONE, BUT ONE WHICH BEGINS WITH A MAN NAMED WILLIAM MITCHELL. WILLIAM WAS THE SON OF ARCHIBALD MITCHELL, THE FOUNDER OF NEARBY SPRINGBANK DISTILLERY. IN THE SECOND HALF OF THE 1800S WILLIAM RAN SPRINGBANK DISTILLERY IN A PARTNERSHIP WITH HIS BROTHER JOHN, WHILE THE OTHER BROTHERS AND SISTERS WERE ACTIVE RUNNING THE OLD RIECLACHAN DISTILLERY ACROSS TOWN. THE FAMILY WERE NOT JUST DISTILLERS BUT ALSO FARMERS, WHICH WAS QUITE A COMMON THING IN THOSE DAYS. THE FARMING ELEMENT IN THE PARTNERSHIP WITH JOHN DIDN'T RUN VERY SMOOTHLY AND ALLEGEDLY THE TWO BROTHERS HAD A QUARREL ABOUT SHEEP. THIS LED TO WILLIAM LEAVING THE FAMILY BUSINESS TO START HIS OWN VENTURE, GLENGYLE DISTILLERY JUST DOWN THE ROAD FROM SPRINGBANK.



Kilkerran 8 Yr Cask Strength

NOSE: This exquisite nose begins with a gentle hint of worn leather and pipe tobacco. Changing now to a much sweeter note with sponge cake, vanilla pods and clotted cream combining with some citrus and fruits in the form of key lime pie and green apple skins.

PALATE: Good cask influence here with lots of sweetness from the bourbon casks. Golden syrup cake, banoffee pie and toasted marshmallows just some of the desserts you could find in this dram.

FINISH: The light peat becomes more apparent on the finish, along with an earthy dunnage note typical of Campbeltown whisky. This is followed by a herbal grassy note, marzipan and grape peel.

CASK TYPE: 100% bourbon



Kilkerran 16 Yr Single Malt

NOSE: Initially delicate with herbal and citrus characteristics before opening up to reveal brighter and zestier notes with orange peel and tart lemon meringue pie. There is also a creamy, nutty aroma which develops over time and a hint of tropical pineapple. A fleeting briny component reminds you that this is definitely a Campbeltown Single Malt.

PALATE: The palate reveals layers of complex flavors. Cereal and malt notes are present alongside soft dry peat smoke, herbs, black pepper and tones of sandalwood and beeswax. The bourbon maturation allows a fragrant aniseed note to carry through from the spirit, which also lends a waxy texture to the dram.

FINISH: The dry and ashy peat smoke influence continues as does the deep-rooted coastal brine. Overall this is a bright and complex whisky that is not overly sweetened from the bourbon maturation. It is fragrant, grassy and gently peated.

CASK TYPE: 100% bourbon



Kilkerran 12 Yr Single Malt

NOSE: Oak notes are dominant, followed by toasted marshmallows and dried fruit pudding, as well as cherries, marzipan and a hint of peat.

PALATE: Initially fruity with citrus notes and orange peel, after this vanilla, butterscotch, honeycomb and digestive biscuits can all be tasted and enjoyed.

FINISH: Velvet and smooth with lemon meringue, to conclude, there's an oiliness and saltiness that you'd expect from a Campbeltown dram.

CASK TYPE: 70% bourbon, 30% sherry



Kilkerran Heavily Peated Batch No.12

NOSE: In typical Kilkerran style, there is a citrus element on the nose with notes of lemon and key lime pie, along with touches of toasted rye bread and peat smoke.

PALATE: There are notes of toasted marshmallows and campfire embers immediately on the palate, with hints of vanilla and custard.

FINISH: The smokiness carries through to the finish, along with a mineral note to round off this dram.

KILKERRAN PRODUCTION METHOD:

At Mitchell's Glengyle Distillery we try to use locally grown barley as much as possible. Most of our barley has been grown on the East coast of Scotland, where the climate is better suited to growing barley than the wet and windy west coast. The barley is malted in traditional floor maltings at the neighboring distillery, Springbank. At Springbank the barley is put in a cast iron steep with Crosshill loch water, the steeping process takes 48 hours. Once the barley has soaked up all the water and is saturated it is spread on the malting floor to germinate during the next 5-7 days. To prevent the barley, or green malt as it is now known as, from knitting together, we take turns in turning and grubbing the floor every 4 hours. The malt floor will then be emptied in to the kiln for the drying out process. The Kilkerran malt is dried over a peat fire for six hours followed by an additional 30 hours in hot air to produce a lightly peated malt. The malt is now ready for production and the milling, mashing and fermentation process takes place back at Mitchell's Glengyle Distillery. A typical fermentation

lasts between 72-110 hours. We find that having such a long fermentation and using natural materials gives us a fruitier ale which in turn produces a fruitier spirit in the distillation process. At Mitchell's Glengyle Distillery we do a traditional Scottish double distillation. The spirit is then filled into a mixture of casks, we use sherry and bourbon mainly, hogsheads and butts. Once filled, the casks are transported to Springbank distillery for maturation. The spirit cannot be called whisky until it has been matured in Scotland for at least three years. Once our whisky has matured for the required time, casks are selected for bottling and vatted with water from Crosshill loch and left to "marry" for up to six months prior to bottling. We have a semi-automated bottling line, each stage is manned by a person so we have every attention to detail covered. Not at any stage during bottling do we chill filter our whisky, nor do we add any caramel color to the product.

CAMPBELTOWN LOCH

BLENDED MALT SCOTCH WHISKY



ALL FIVE MALTS FROM THE REGION'S
THREE DISTILLERIES HAVE BEEN USED TO
PRODUCE THIS GENUINE CAMPBELTOWN
BLENDED MALT SCOTCH WHISKY.

Campbeltown

Campbeltown Loch was originally a blended Scotch whisky that contained Springbank and Longrow that had been blended with grain whisky in a 40 / 60 split. This new iteration, however, is a blended malt, made up of all five Campbeltown malt brands. That's Springbank, Longrow, Hazelburn, Kilkerran and Glen Scotia.

An unmistakable Campbeltown whisky. Initially sweet, softer noted of fruit, honey and butterscotch give way to reveal more complexity with traditional maritime and spice notes combining with the subtlest touch of peat smoke.

Matured in a combination of ex-bourbon and ex-sherry casks. Vatted and bottled at Springbank Distillery, Campbeltown, Scotland.

SMELL: A little bit oily, a little bit briny. Some subtle wisps of smoke. Tar. Liqueurice. Vanilla. Malt. Dark chocolate. Orange peel. Lemon juice. Honeyed muesli. Peanuts and almonds. Pepper. Dusty oak in dunnage warehouses. Old books.

TASTE: Honeyed malt and vanilla on arrival. Quickly develops into a blast of sea salt and black pepper. Some raisins and sultanas bring a bit of juicy depth. Moving into caramel and toffee. Gentle oaky spice. Currants and aniseed. Distant oily smoke. There's a little flinty, stony note in the finish that conjures images of pebble beaches.



James Sword & Son Ltd was established in 1810, when George the 3rd was King, specializing in the maturation, vating and bottling of malt whiskies. The company had one of the largest bottling and blending cellars in Glasgow, with warehouses on the river Clyde where the great passenger liners and their cargo, departed for all parts of the globe.

The 19th Century saw long-lasting changes which had a fundamental effect in the whisky industry, that of the introduction of blended whisky, whereby different makes of malt were allowed to be blended with grain whisky.

James Sword had an extensive selection of whiskies, and established the Bank Note brand. The Company was dedicated to quality throughout its history and played a prominent and influential role in the Scotch Whisky Industry.

Today, Bank Note is distributed by the descendants of two whisky families, the Walkers who established James Sword and Dewar Rattray and the Morrisons, renowned for their careful stewardship of the Bowmore, Glengarioch and Auchentoshan distilleries. The families' inherited knowledge and traditional skills passed down through the generations and are evident in the distinctive characters of their whiskies. Bank Note is a distinctive 5yr Scotch Whisky offering the perfect blend of the finest malt whiskies from the Speyside and Highland regions, blended expertly together with the purest grain whisky from the Lowlands of Scotland.

Slowly matured in oak casks to produce a mellow taste with sweet richness and good depth of flavor, its appeal is timeless and, like other classic whiskies, is as relevant today as it was over one hundred and fifty years ago.

Notes

Color: Golden with brilliant clarity.

Aroma: Clean, crisp aroma, hints of vanilla.

Taste: Mellow on the taste with sweet richness & depth of flavor.

Aftertaste: Clean on the palate with lingering sweetness.

Blend profile 40% Malt/ 60% Grain

Available in 1.0ltr and 750ml Bottles.

43% Alc. By Vol.



BANK NOTE PEATED RESERVE 5 YR BLENDED SCOTCH WHISKY

Bank Note Peated Reserve Blended Scotch Whisky has a traditionally smoky nose with big notes of fruit and peat. The palate retains the big fruity flavors of the nose with a smoky spicy finish.



WHISKY & RUM MERCHANTS



WHISKY & RUM MERCHANTS

THE ORIGINAL COLLECTION



Wm Cadonhead is Scotland's oldest independent bottler, founded in 1842, and focuses on bottling only the finest whiskies in their natural state without the addition of coloring or altered by chill filtration. We always say is "it's what is inside the bottle that counts." The selection of casks is a massive part of that and we concentrate on it hugely. We own thousands of casks and we are always buying more so we have a wide variety to choose from for bottling now and also to lay down for future releases. The selection of casks is key for us to select high quality whisky with a varied range of ages, cask types and distillery styles. We own casks from over 100 Scottish distilleries and many from other countries too. We have no sales targets which means we are not under pressure to bottle whisky just to make money. This allows us to stay true to our ethos and focus on the quality of what we bottle, not the quantity. We only release what we want to bottle, regardless of the whisky's age, what distillery it's from or how well we think it will sell. We don't get distracted by things like the age of the whisky or whether it was distilled at a fashionable distillery – we don't let these things influence our decisions when deciding what to release. We bottle what we want, when we want and we make the decision to do so based only on taste, nothing else. Although it is very easy for us to bottle an attractive whisky from a big name distillery we also take pride in finding hidden gems from perhaps lesser known distilleries.

Ask for a list of current releases, past releases include:

ENIGMA HIGHLAND SINGLE MALT 40 YR

Matured in Bourbon Casks
Nose: An old-school whisky. Musty, brandy snaps, ginger, almond flakes
Palate: Clementines, shortcrust pastry, gingernuts, aniseed, grilled pineapple
Finish: Vanilla ice cream, lemongrass, applewood, Serrano ham

ENIGMA LOWLAND SINGLE MALT 11 YR

Matured in Refill Oloroso Casks
Nose: Fruit salad sweets, figs, walnuts
Palate: Grilled nectarines, wholemeal toast and butter, cherry fruit leather
Finish: Caramel, chocolate orange, nutmeg

ENIGMA SINGLE MALT IRISH WHISKY 10 YR

Matured in Bourbon Casks
Nose: Mango, papaya, earthy, coconut
Palate: Cream soda, tangy, plums, vanilla oak
Finish: Dried banana, sourdough bread, almonds, hay and hints of molasses.

ENIGMA ORKNEY SINGLE MALT 8 YR

Matured in Bourbon Casks
Nose: Tropical fruit salad, chewy toffee bar, short crust pastry
Palate: Papaya, guava, plantain, croissant, syrup
Finish: Tangy. Himalayan pink salt, ripe bananas

ENIGMA SPEYSIDE SINGLE MALT 16 YR

Matured in Pineau des Charentes Casks
Nose: Grape must, brandy, nutty, cherry menthol, rye bread, brown butter.
Palate: Heather honey, morello cherry, dark brambles
Finish: French oak tannins, dark chocolate, black forest gateau, stem ginger

ENIGMA TENNESSEE BOURBON 21 YR

Matured in Bourbon Casks
Nose: Beeswax, cinnamon butter, caramelized sugar
Palate: Nougat, pumpernickel, key lime pie
Finish: Mint julep, sage, grapefruit

AUCHROISK 2010 14 YR

Matured in Manzanilla Casks
Nose: Chamomile, banoffee pie, latte
Palate: Buttery biscuit base, fruit and nut mix, malty toasted oat biscuit, cloves
Finish: Buttery popcorn, ripe fruits, demerara sugar

BENRIACH 2012 12 YR

Matured in Amontillado Casks
Nose: Foam banana sweets, dates, ginger, heather honey, gorse
Palate: Vanilla custard, beeswax, honeycomb, stewed pears
Finish: Cinnamon rolls, star anise, banoffee pie, tinned peaches

BURNSIDE 1996 28 YR

Matured in Bourbon Casks
Nose: Old leather books, honeysuckle, milk chocolate, gorse bush
Palate: Cassia bark, gooseberries, pear drop, rhubarb, papaya
Finish: Liquorice, golden syrup, orange zest

CRAIGELLACHIE 2006 18 YR

Matured in Refill Oloroso Casks
Nose: Dunnage warehouse, stewed raisins, white chocolate buttons, edamame beans.
Palate: Oily. Leather, dark chocolate, Matcha tea, pistachio
Finish: Christmas cake, lemon juice, peanut butter, milk chocolate raisins



DAILUAINE 2013 12 YR

Matured in Bourbon Casks
Nose: Apple crumble, honeycomb, blossom, icing sugar, marzipan, lemon sherbet
Palate: German apple cake, candied grapes, salted popcorn
Finish: Soft spice, kiwi, chocolate limes, mojito, fresh wood

GLEN ELGIN 2012 12 YR

Matured in Palo Cortado Casks
Nose: Rock salt, maple bacon, red apples
Palate: Almonds, pears poached in red wine, natural honey
Finish: Strawberry and cream sweets, pomegranate, cranberry

GLEN GARIOCH 2012 11 YR

Matured in Palo Cortado Casks
Nose: Rock salt, maple bacon, red apples
Palate: Almonds, pears poached in red wine, natural honey
Finish: Strawberry and cream sweets, pomegranate, cranberry

GLENALLACHIE 2014 10 YR

Matured in Bourbon Casks
Nose: Walnuts, caramelized, sandalwood, Creme brulee, gorse
Palate: Rich. Malt, white grapes, almonds, stem ginger
Finish: Orchard fruits, kiwi skins, cinnamon

MACDUFF 2011 13 YR

Matured in Bourbon Casks
Nose: Apple, pears, honeydew melon, gooseberries, demerara sugar, heather
Palate: As the nose suggests, pears, apple, digestive biscuits, warm golden syrup
Finish: Lemon sponge cake, vanilla, buttery, barley, whipped cream

TOMATIN 2009 16 YR

Matured in Manzanilla Casks
Nose: Very buttery. Cognac, brandy snaps, stroop waffles, banana
Palate: Chamomile tea, orange peel, milk chocolate, cardamom
Finish: Pretzels, salted bread, caramelized brown sugar, cola

7 STARS BLENDED SCOTCH

Nose: Strawberries and cream, apple crumble, butter biscuits.
Palate: Tangerine skin, muscovado sugar, ginger snap biscuits.
Finish: Raisins, cold cocoa drink, slightly hoppy and zesty.

ESTABLISHED 1842



WHISKY & RUM MERCHANTS

THE ORIGINAL COLLECTION

ARDNAMURCHAN 2019 5 YR

Nose: Earthy notes. Tomato purée, oregano, mezcal, sugarcane
Palate: Pancetta, strawberry tart sauce, BBQ ribs, cottage fire
Finish: Sea salt, paprika, marjoram, molasses

MILTONDUFF 2009 17 YR

Nose: Brandy snaps, Ibérico ham, gorse, herbal - Pak Choi, sooty
Palate: White grapefruit, tobacco, ashy, cranberry
Finish: Dried root, slightly spicy, orris root, horseradish, peppermint, buttery, meaty notes, salty

TOMATIN 2011 13 YR

Nose: Creamy. Baklava, custard, pineapple, white grapes
Palate: Viennese whirl, white chocolate, honeydew melon, gooseberries
Finish: Pear drops, peaches, white pepper

BEN NEVIS 1999 25 YR

Nose: Strawberry lace sweets, banana bread, dried pineapple, kiwi, gooseberries, walnuts
Palate: Honeycomb, dried apricots, white grapes, icing sugar
Finish: Lemon, crystalized ginger, pepper, herbal notes

NORTH BRITISH 1985 40 YR

Nose: Nettle soup, rum like, coconut milk, hoppy
Palate: Brown sugar, rye bread, brandy notes, toffee penny sweets, toasted oats
Finish: Creamy. Angostura bitters, aniseed, caramelized white chocolate bar, almonds, nutty

AULTMORE 2009 17 YR

Nose: Strawberry yoghurt hard boiled sweets, apple blossom, damp hay
Palate: Hot honey, cayenne pepper, pomegranate molasses, dates
Finish: BBQ rub, meaty, chutney



Stronachie™

Lost in time, not in spirit

'The obliteration is total. Only the name remains.'

SO ENDS THE STORY OF STRONACHIE, A DISTILLERY WHICH ROSE OUT OF THE WILDERNESS IN THE 1890S. SET IN A DESOLATE GLEN ON THE PERTH-KINROSS BORDER IT STOOD BETWEEN BLEAK HILLS ON AN ISOLATED ROAD THAT TOILED ITS WAY THROUGH THE OCHILL MOUNTAINS. STRONACHIE DISTILLERY PRODUCED A TRADITIONAL HIGHLAND-STYLE WHISKY UNTIL 1928 AND DURING ITS FOUR DECADES OF PRODUCTION A.D. RATTRAY LTD REPRESENTED THE BRAND IN SCOTLAND.



A.D. RATTRAY IS PROUD TO REVIVE THE STRONACHIE NAME AND REPRODUCE THIS SPIRIT OF ANOTHER TIME. TO REPLICATE THE WHISKY, A BOTTLE OF ORIGINAL STRONACHIE 1904 WAS PURCHASED AT AUCTION - ONE OF ONLY FOUR BOTTLES LEFT IN EXISTENCE. A SMALL SAMPLE OF WHISKY WAS DRAWN FROM THIS BOTTLE AND TASTED. THEN SAMPLES OF MANY HIGHLAND MALT WHISKIES WERE COMPARED TO THE ORIGINAL STRONACHIE. FINALLY, THE REMOTE AND HIGH ALTITUDE BENRINNES WAS CHOSEN. THIS FIRST CLASS MALT EMULATES THE FLAVOURS AND PROFILE OF THE ORIGINAL STRONACHIE WHISKY.

STRONACHIE, ONE OF THE LEGENDARY NAMES IN THE ANNALS OF VANISHED DISTILLERIES, LIVES ON WITH THIS HIGHLAND SINGLE MALT.



Stronachie 10 yr

NOSE: Soft honey, earthy heather and malty sweetness.

PALATE: Smooth with luscious honey and biscuits, then lingering pepper and cereal notes.

FINISH: A perfectly balanced and seductive dram.





THE CLYDESIDE DISTILLERY

THE PUMPHOUSE / GLASGOW

ABOUT THE WHISKY

Stobcross is a marriage of ex-bourbon and ex-oloroso sherry barrels - predominately ex-bourbon. First fill barrels used, American Oak for bourbon and European Oak for the sherry-oloroso butts. Un chill-filtered and natural color. Packaging is 100% recyclable, the outer tubes have a perforation allowing for easy recycling of both the tube and the tin ends.

The New Make Spirit is filled into the barrels at 63.5%. Character of our new make is grassy, delicate, citrusy.

Double distillation and final spirit cut of 71%

TASTING NOTES

NOSE: floral notes, fresh sweetness with tropical tones
PALATE: orchard fruits and hints of white pepper

THIS CLYDESIDE SINGLE MALT IS PRODUCED USING CLEAR WATER FROM LOCH KATRINE, 100% SCOTTISH BARLEY AND THEN MATURED IN THE FINEST OAK CASKS.

CLYDESIDE NAPIER
LOWLAND SINGLE
MALT SCOTCH

TASTING NOTES

NOSE: Ripe berry, sweet rose and tropical tones
PALATE: Orange marmalade, cherry and vanilla
FINISH: Warming clove and ginger

THIS CLYDESIDE SINGLE MALT IS PRODUCED USING WATER FROM LOCH KATRINE, 100% SCOTTISH BARLEY AND THEN MATURED IN SHERRY CASKS FOR 6 YEARS.



PACIFIC EDGE
WINE & SPIRITS | USA

IMPORTED

THREE FINGERS

PRODUCT OF
CANADA

AGED IN OAK
BARRELS

HIGH
12
AGED
TWELVE
YEARS

SHERRY FINISHED

CANADIAN WHISKY
PROPRIETARY BLEND

THREE FINGERS HIGH
12-YEAR-OLD CANADIAN
WHISKY IS A
LIMITED EDITION.

THIS IS A SPECIAL AND VERY
LIMITED BOTTLING OF 12
YEAR CANADIAN WHISKY
FINISHED IN AMONTILLADO
AND OTHER SHERRY CASKS.

With a nod to bar history, three
fingers of whiskey refers to the
amount of whiskey that would fill a
glass to the level of
three fingers.

In the Old West, a
barman with fat
fingers drew the
largest crowds.

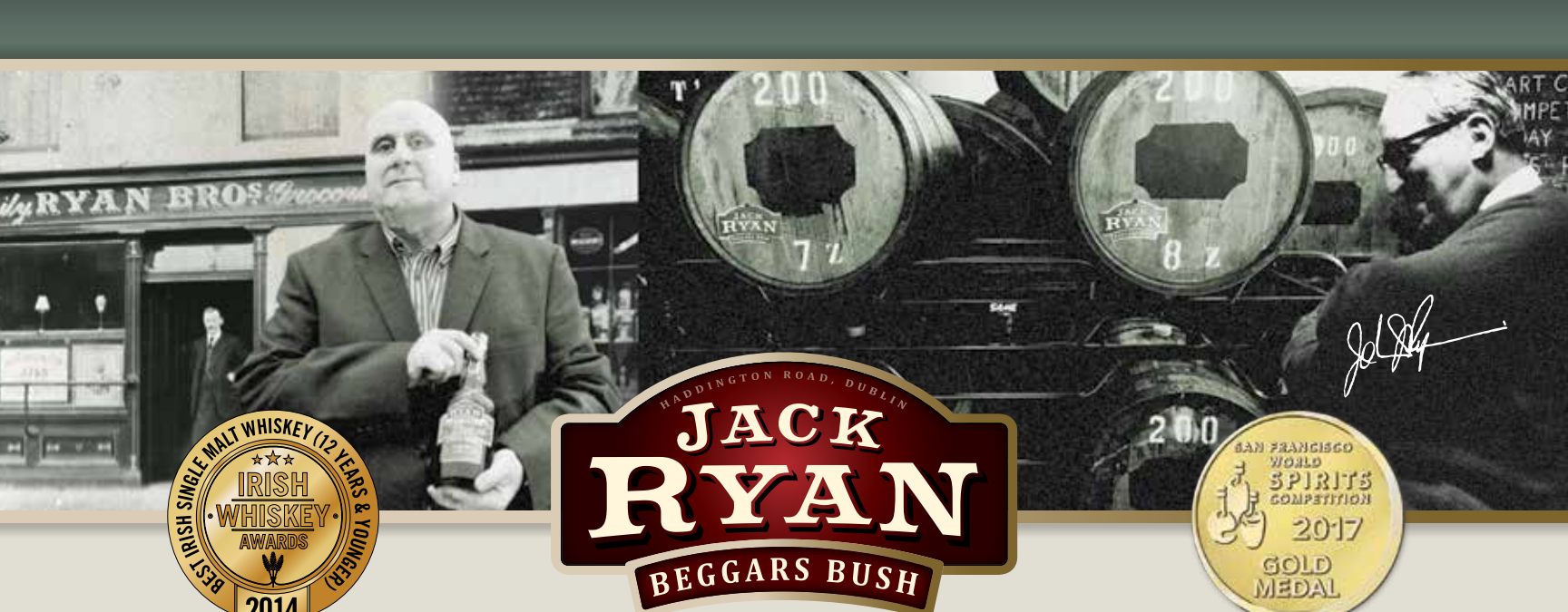
GIVE ME THREE FINGERS BARMAN!



This Canadian Whisky is a complex
and aged 100% rye whisky with
nuances of spice, nutmeg and
cinnamon. Rich and layered with a
deep, lingering finish.

Three Fingers has a taste and profile
that only rich, aged 12-year-old
Canadian whisky's can offer –
no shortcuts here!

The whiskys are distilled multiple
times in small batches using a pot
still and continuous distillation
from a reserved blend of rye
whiskys before it is placed in casks
to age for 12 years.



Jack Ryan Beggars Bush Single Malt Irish Whiskey

In 1913, Thomas Ryan bought the Beggars Bush pub on Haddington Rd Ballsbridge Dublin, and went on to own a string of pubs in the heart of Ireland's capital. He got to know what Dubliners wanted, and indulged his passion for sourcing the best whiskey, finishing it with finesse, though experiments with different barrels, to get it just right. He challenged whiskey drinkers with a variety of finishes, before it was fashionable, intrigued them, tickled their fancy and brought them back for more. Ryan's Malt was a legend, and Thomas' son Jack, who grew up in the whiskey and pub trade, carried the tradition on. Jack continued to source Dublin's finest; he finished it meticulously, bottled his own, personally poured it, and was always in touch with the real connoisseur – the Dublin whiskey-drinker on the other side of the counter. The Ryans still own and run "The Bush", and in 2013 the family released a worthy successor to Ryan's Malt. Jack Ryan 12 year old single malt Irish whiskey arrived, and was the runaway 2014 winner of the prestigious Irish Whiskey Award for single malts 12 years and younger.

JACK RYAN 12 YR IRISH SINGLE MALT WHISKEY

COLOR: Bright gold.

AROMA: Intense tropical fruit aromas of passionfruit, pineapple, lemon and orange peel with a touch of cinnamon and ginger.

PALATE: Smooth and oily texture. Flavors of fresh pineapple, lemon, orange, marmalade and ginger snaps with some honey and oak.

FINISH: Becomes more malty and biscuity with the oak flavors also shining through.

CASK TYPE: Bourbon



JACK RYAN 5 YR RAGLAN ROAD

COLOR: Bright gold.

AROMA: Intense tropical fruit aromas of passionfruit, pineapple, lemon and orange peel with a touch of cinnamon and ginger.

PALATE: Smooth and oily texture. Flavors of fresh pineapple, lemon, orange, marmalade and ginger snaps with some honey and oak.

FINISH: Becomes more malty and biscuity with the oak flavors also shining through.

CASK TYPE: Bourbon



FRENCH SINGLE ESTATE WHISKY

Rozelieures is one of the only distilleries in the world to master all the stages of production on its own property. From growing the barley to bottling, our whiskies are made here in Lorraine.

WHISKY FROM BARLEY TO BOTTLE

Located in the north east of France, the Rozelieures distillery, managed by Christophe Dupic, is one of the only distilleries in the world to control the entire production process. Cereals, malting, brewing, distillation and aging, everything is done in-house, including energy autonomy included thanks to the methanization unit. We are now the leader in the French single malt market.

ORGANIC COLLECTION

This is from 100% Certified Organic Barley from our farms. The whisky ages in Bourbon and Cognac Casks and is then finished in French Red Wine Casks. The Organic Collection stands out for its finesse and offers notes of sweet red berries, caramel, vanilla, buttered brioche, and sweet malt. Very well-balanced exhibiting interplay with the fruity wine notes and organic malt flavors.

ORIGIN COLLECTION

This is the original single malt whisky produced at Rozelieures. The Origin Collection is aged in Sherry, Cognac, and Bourbon casks. With just a hint of peat this lightly smoked dram is distinguished by its richness and bountiful fruity notes.

RARE COLLECTION

This special single malt is derived from four cask types artistically selected by our Master Blender. This combines the flavors of tropical fruit and toasted baking spices from select French Sauternes Casks, sweet and spicy Sherry Casks, vanilla from ex Bourbon Casks and the rancio from ex Cognac Casks. The cask combination along with the hint of peat creates a luscious and complex whisky that will linger on the palate.

SHERRY COLLECTION

This single malt is aged full term in freshly toasted Fino, Oloroso and Pedro Ximenez Sherry Casks. The malts are slightly peated and the marriage of the whisky and barrel regime delivers a spicy and smokey dram, highly aromatic with an extra-long finish.





GVORI VODKA IS CRAFTED IN SMALL BATCHES FROM A CENTURIES-OLD RECIPE, PAINSTAKINGLY DISTILLED 4 TIMES TO ENSURE THE QUALITY OF A LEGENDARY TASTE FOR A SPIRIT OVER A THOUSAND YEARS IN THE MAKING.

Now that we've gone through the pretentious phase, let's move on to the intelligent phase.

GVORI VODKA stands out in any cocktail, you will be surprised at the versatility and mixability along with the incredible smooth taste.

LEMON DROP MARTINI

1 1/2 oz Gvori Vodka
1/2 oz Vedrenne Triple Sec
3/4 oz Freshly Squeezed Lemon Juice
Twisted Peel Of Lemon



APRICOT BLANC

2 oz Gvori Vodka
1 oz Dolin Blanc Vermouth
3/4 oz Rothman & Winter Apricot Liqueur
1/2 oz Lemon
1 Dash Leopold Bros. Absinthe



GVORI MARTINI

1 1/2 oz Gvori Vodka
3/4 oz Dolin Dry Vermouth
Gvori Martini Olives



GVORI ROCKS

2 oz. Gvori Vodka
3 Cubes Ice
Lemon Peel



This recipe was carefully handcrafted in traditional pot stills. The finest wheat & rye grains, locally grown potatoes, and crystal clear spring water are used to bring you this clean crisp vodka. Quadruple distillation and a multi-step filtration process create the highest level of smoothness and incredible taste. Great on the rocks, or in your favorite cocktail.

IT IS STILL HANDCRAFTED THE SAME TODAY AS IT WAS GENERATIONS AGO.



CRAFTED IN
TRADITIONAL POT STILLS
USING THE FINEST

SMALL BATCH

WHEAT & RYE
GRAINS AND CRYSTAL
CLEAR SPRING WATER

DISTILLED & BOTTLED IN POLAND

PURVEYORS OF HAND CRAFTED ARTISAN SPIRITS

PACIFIC EDGE®
VODKA

DISTILLED FROM GRAIN NEUTRAL SPIRITS • NO ADDITIVES

40% ALC./VOL.

PRODUCT OF
THE USA

GLUTEN FREE

DISTILLED 6 TIMES

MADE IN THE USA • GLUTEN FREE

THIS PACIFIC EDGE VODKA RECIPE WAS CAREFULLY HANDCRAFTED IN TRADITIONAL POT STILL. BEING MADE FROM 100% CORN AND CRYSTAL-CLEAR SPRING WATER, IT ALLOWS FOR THIS CLEAN CRISP VODKA TO BE MADE WITH ABSOLUTELY NO ADDITIVES. WITH INTENSE DISTILLATION AND A MULTI-STEP FILTRATION PROCESS TO CREATE THE HIGHEST LEVEL OF SMOOTHNESS AND INCREDIBLE TASTE.

DISTILLED BY THE BIGGEST GRAIN NEUTRAL SPIRITS COMPANY IN THE UNITED STATES.

GREAT ON THE ROCKS. OR IN YOUR FAVORITE COCKTAIL.



ESTABLISHED 1842

CADENHEAD'S
OLD RAJ

— DRY GIN —

Old Raj Gin is produced by compounding a gin flavor (essence) with a neutral Scottish grain spirit. The gin essence is prepared by steeping the botanicals, principally juniper, but also coriander seed, angelica root, lemon and orange peels, orris root, cassia bark and almond powder in an alcohol/water mixture for 36 hours and then distilling after a partial reflux in a small pot still.

Cadenhead's Old Raj Gin is distinctive in that it contains a measure of saffron, the rare and costly spice derived from the crocus flower. In addition to a slightly spicy flavor, this also imparts a pale yellow color to the Old Raj. The addition of the saffron is undertaken personally by the company chairman, in order to ensure a consistency in flavor and color each time Old Raj is bottled. It is bottled at two strengths, 46% ABV and 55% ABV. This represents a further departure from standard gin bottlings which are generally bottled at 40% ABV or less. Old Raj is a quality-orientated product targeted at the knowledgeable spirits consumer.



Originally a whisky and rum merchant, William Cadenhead Ltd has bottled Old Raj Gin since 1972.



TYLER'S ORIGINAL
CITY OF LONDON
London Dry Gin
HANDCRAFTED IN SMALL BATCHES

CRAFTED WITH CARE

City of London Gin is a refreshing traditional style of London Dry Gin made from a unique family recipe and contains a blend of 9 botanicals including juniper, lemon peel, coriander, angelica seed, orris root and cinnamon.

City of London Gin is distilled in a pot still under the careful expertise of the Master Distiller which allows the flavours of the botanicals to develop to their full potential.

GIN HERITAGE

The City of London is synonymous with rich history of Gin. London Dry Gin dates back to the late 19th century during which time London was a well respected and dynamic distilling hub. Today, although Gin is produced internationally, London remains the true spiritual home.

TASTING NOTES

"Intense juniper and zesty citrus aromas accompanied by a subtle spice and earthy hints on the palate with a smooth, refreshing, firm dry finish."

SERVING SUGGESTIONS

Enjoy City of London Gin with tonic or in a number of classic Gin cocktails such as a Negroni and Martini.

AVAILABLE IN 750ML, 1L & 1.75L | 47% ALC VOL

THE GIN OF LONDON

City of London Gin is a small batch, hand-crafted Premium London Dry Gin distilled in London.

MATSUI GIN THE HAKUTO

JAPANESE CRAFT GIN

Hakuto in Japanese translates to "White Rabbit", and is also included in legendary folklore in the area of Tottori where the distillery is located. In Japan's first love story, the White Rabbit of Inaba played matchmaker for King Ookuni and Princess Hachigami. Today you can visit the Hakuto Shrine, which is said to be "holy ground for lovers". Certainly all gin lovers will appreciate this savory expression. Front and center of this gin is the essence and flavors of the nashi pear, very famous in the Tottori region. The citrus forward aromatics plays well in the overall flavor

HAKUTO GIN 40%ABV

The Hakuto Gin is robust and flavorful, leading with a blend of yuzu citrus, smoke, pepper, and other aromatics that smells truly distinctive. While juniper doesn't dominate here, the symphony of other aromatics and fragrant finish make this a gin worth discovering in a martini or highball.

which combines up to fourteen different fruits and botanicals including juniper berries, coriander seed, yuzu peel, orange peel, Japanese ginger, green tea, cherry blossoms, black pepper and Sansho pepper.

The base is a neutral gain spirit made at the Kurayoshi distillery on the Portuguese Alembic stills and of course using the quality natural spring water filtered through volcanic rocks from Mount Daisen resulting in significant purity and a unique, soft mineral composition.

HAKUTO PREMIUM GIN 47%ABV

The Hakuto Premium Gin is blended with 14 carefully selected botanicals, including orange peel, yuzu peel, gyokuro, sakura or cherry blossom, coriander seeds, juniper, black pepper, and nashi pears - a speciality of Tottori Prefecture. Like its brothers and sisters from the Kurayoshi range, The Hakuto is finished with spring water from Mt. Daisen. The final result is a spicy, sweet yet refreshingly complex Gin that clocks in at an impressive 94 proof and excels in all Gin-forward concoctions.



Joel Richard
**ROYAL
STANDARD**
COLLECTION



a blend of rums from the commonwealth countries of
TRINIDAD 🏴󠁧󠁢󠁥󠁮󠁧󠁿 BARBADOS 🏴󠁧󠁢󠁥󠁮󠁧󠁿 JAMAICA

Caribbean rums are synonymous with old stories of pirates, revelry and sun soaked islands surrounded by crystal clear water. Caribbean rum producers have spent centuries perfecting the art of distilling, aging and blending rums. These rums are carefully aged in oak barrels to obtain their matured flavor and golden brown hue. Equally, if not more important to aging, the rum is meticulously blended to obtain its final personality and flavor.

Royal Standards are flags reserved only for the monarchs. These standards are most famous for signaling the presence of a monarch. Although this Royal Standard Rum does not symbolize a monarch, it does symbolize the quality and taste of royalty.

Royal Standard Dry Rum is made by blending fresh, unaged rums from Trinidad, a 3-year-old rum from Barbados, and a light pot-still rum from Jamaica, after which it is bottled in London, England.

42% ALC/VOL 84 PROOF

DRY RUM



HAND CRAFTED

Joel Richard[®]
COLLECTION

HECHO EN COLOMBIA



AGED **21** YEARS

Joel Richard
ESENCIA
100% PURE COLOMBIAN
RUM

Fermented from pressed sugar cane juice.

Distilled 70% in a continuous column and 30% in an alembic pot.

Aged in used American oak bourbon barrels for 25 years.

TASTING NOTES: Deep, dark golden brown color. In the nose is a strong aroma of oak wood, dark chocolate, cream, dry seeds, walnut and Christmas cake. In the mouth is smooth, berly sweet with notes of dark chocolate, coffee, nougat, caramel and smoky oak. Round and full body. The after taste is a soft burn with citrus, spices and sweet oak.



ESTABLISHED 1842



WHISKY & RUM MERCHANTS

5 YR OLD CLASSIC RUM

TASTING NOTES:

- NOSE:** Rich and sweet, with golden syrup, coffee beans and some fruitier notes - strawberries and lychees with milk chocolate.
- PALATE:** Honeycomb and vanilla with dark chocolate, soft orangey notes with delicate spices.
- FINISH:** Long and chewy, more chocolate and orange with cloves and a dusting of cayenne pepper.

This is a 5 year old blend of column still and pot still rum from Barbados, Guyana, Jamaica, Trinidad and Nicaragua. This product has been bottled under the sole responsibility of Wm. Cadonhead Ltd. With the Exception of the addition of water to bring it to a drinking strength it has not been treated to change its color and is free from added sugar or any other additives. It has not been subject to any chill filtering that might remove natural constituents and spoil its flavor.



SINGLE CASK RUMS

JAMAICAN 13 YR

- NOSE:** Orange peel, lime, vanilla, new leather belt
- PALATE:** Beer foam, vanilla pods, kiwi skin
- FINISH:** Tinned pears, burnt banana, pineapple juice

MONYMUSK 17 YR

- NOSE:** Butterscotch, fudge, tea leaves
- PALATE:** Toffee, Crème Brûlée crust, cinnamon roasted squash
- FINISH:** Over ripe banana, orange pulp, peach ice tea

TRINIDAD 18 YR

- NOSE:** Marshmallow, tropical fruit juice, golden syrup
- PALATE:** Mango, herbal, mint leaves, bay leaves
- FINISH:** Floral, peppermint, raw manuka honey

GUYANA ENMORE 1990 28 YR

- NOSE:** Butterscotch, Lemon zest, green peppers, popping candy and bruised bananas
- PALATE:** Soft oaky notes give way to rich treacle and raspberries, blueberries and pecans
- FINISH:** Oily, with soft spice and growing fruitiness. Kiwi and passion fruit

GUYANA UITVLUGT 1991 27 YR

- NOSE:** Oily and sweet. Peaches, pears in syrup, and lemon meringue pie
- PALATE:** Soft spice, olives, almonds and kiwi fruit. Thick and chewy with green apple skins and honeycomb
- NOSE:** Spiced apples, cracked black pepper and pine needles

DIAMOND DISTILLERY RUM

- NOSE:** Marzipan, freshly squeezed lime juice, peaches, Demerara sugar
- PALATE:** Shortcrust pastry, sugar syrup, sweet black cherries
- FINISH:** Bakewell tart, caramel cappuccino, butterscotch sweets



THE
WEST
INDIES

PACIFIC EDGE
WINE & SPIRITS | USA



DEUX FAMILLES

COGNAC

WHO IS BEHIND THE DEUX FAMILLES PROJECT? TWO FAMILIES:

BETH FAMILY CALIFORNIA - USA

Spirits merchants with two generations of experience, bringing 50 years of expertise in marketing beverage alcohol in the USA.

Joel K. Beth, CEO
Scott P. Beth, EVP

NAU FAMILY COGNAC - FRANCE

Owners of Distilleriede Cheavanceaux, dedicated to distilling, aging, and blending cognac since 1830.

Marie Nau, Marketing Manager
Julien Nau, CEO

XO

Grapes: Ugni Blanc, sourced from Petite Champagne and Fins Bois, renowned for aromatic eaux-de-vie

Blend created exclusively for Deux Familles, with cognacs aged for at least 10 years before joining the final blend

The selected XO batches were initially aged separately in 'red' French oak barrels (350-400 liters)

They were selected for their exceptional organoleptic characteristics, based on careful tasting

The final blend was then placed in 10 'red' casks (350-500 liters) that had previously held very old cognacs

The blend finally spends 15 months in a humid cellar

SINGLE CASK

Our Deux Familles Single Cask cognac comes from a batch of cognac purchased in January 2012 from Mr. Julien André, a winegrower from Grande Champagne.

In 2012, this cognac was already 60 years old.

Our Cellar Master at the time, Pierre Guérin, chose a 'red' 80-year-old French Limousin oak cask, in order to preserve the finesse of the old eau-de-vie and avoid adding tannin.

This cask was then stored for a further 12 years in one of our cellars which is a former stable, in a damp environment, with an annual angels' share of around 3%.

In this calm, subdued environment, our Single Cask Deux Familles Cognac matured to reach its peak.

The taste reveals great finesse and minerality typical of a premier cru Grande Champagne cognac. Despite more than 60 years in the barrel, with a low level of tannin, it still has freshness and good acidity on the nose.

SINGLE BATCH MADEIRA CASK

Blend of 2 lots of Fins Bois and Bons Bois cognacs aged for six to eight years

The Madeira casks are 225-liter 'red' casks from France, made of French oak. They were sent to Madeira to spend around two years being soaked with Madeira wine from the Madeira appellation

Madeira is a very sweet fortified wine. The casks give our cognac sweet & savory, oxidized and rancio notes

The 2 lots of cognac were initially aged separately in 'red' French oak casks (350-400 liters)

It was also important that these eaux-de-vie should not be too mature, so that they could continue to improve and absorb the typical features of the Madeira casks.

WE OFFER THE MOST PRECISE SELECTION OF HIGH STANDARD COGNACS, SELECTED CASKS AND RARE COGNACS.





CHÂTEAU DE LACQUY

Bas-Armagnac

Chateau de Lacquy, the oldest family-owned estate producing Armagnac, has been distilling hand-crafted Armagnac since 1711 from vines planted on an exceptional soil of light, tawny, marine sand with clay and shell sediments. Considered in France as one of the top producers of Armagnac, the estate continues its tradition of excellence by overseeing every step of production, only bottling what comes from its own vineyards, distillery and ageing cellars. Chateau de Lacquy Armagnacs are exclusively aged in French oak barrels of 110 gallons and free on any additives, such as colorant, sugar or wooded caramel. The present owner, Gilles de Boisseson, is the 10th generation to run Chateau de Lacquy.



Chateau de Lacquy Reference Armagnac

The Reference is a 100% Baco aged 3 to 4 years in new oak barrels of various toasting.

Chateau de Lacquy Hors D'Age Armagnac

The Hors d'Age is a blend of 5 different years, aged at least 10 years in oak barrels until the bottling. It is made of 50% Baco, 25% Colombard, 15% Folle Blanche and 10% Ugni-blanc.

Chateau de Lacquy 17 Yr Armagnac

The 17 years is a blend of 5 different years which have spent at least 17 years in oak barrels. It is composed of Baco, Colombard and Ugni-blanc.

Chateau de Lacquy 21 Yr Blend

Bas Armagnac 21 years old, the result of meticulous production, is distilled over a wood fire, then rests for 21 years in oak barrels. The blend, made two years before bottling, celebrates the art of aging.

Chateau de Lacquy 30 Yr Blend

The 30-year-old Blended Armagnac, the result of meticulous production, is distilled over a wood fire, then rests for 30 years in oak barrels. The youngest of this blend was distilled in 1985 in barrels.

The Armagnacs of Chateau de Lacquy are renowned for their elegance, finesse, roundness, length in the mouth and great aromatic complexity. They are very feminine Armagnacs, without aggressiveness, very balanced, developing infinite varieties of aromas ranging from fresh or candied fruits to flowers, spices, tobacco, cocoa, vanilla, nuts, cream, toasted brioche, etc.



PRODUCT

Chateau de Lacquy 1992 Armagnac #598 88 PF
Chateau de Lacquy 1996 Vintage Armagnac 90 PF
Chateau de Lacquy 1999 Armagnac #302 91 PF

Chateau de Lacquy 2000 Armagnac #335 94 PF
Chateau de Lacquy 2001 Baco Armagnac #320 94 PF
Chateau de Lacquy 2001 Colombard #144 92 PF
Chateau de Lacquy 2002 Armagnac #136 97 PF
Chateau de Lacquy 2005 Armagnac #124 96 PF
Chateau de Lacquy 2006 Armagnac #350 93 PF
Chateau de Lacquy 2010 Armagnac #278 98 PF

GRAPES USED

Baco 50%, Ugni-Blanc 50%
Baco 80%, Ugni-Blanc 20%
Baco 80%, Colombard 10%, Ugni-Blanc 10%
Baco 80%, Ugni-Blanc 20%
Baco 100%
Colombard 100%
Baco 50%, Ugni-Blanc 50%
Baco 70%, Folle Blanche 30%
Colombard 66%, Ugni-Blanc 34%
Colombard 100%

CHÂTEAU DU BUSCA ARMAGNAC

Distilled for 300 years in the oldest distillery in Gascony, Chateau du Busca- Maniban Armagnacs continue to be produced at the property according to traditional methods. Following continuous distillation, the brandy is aged in oak barrels in the castle cellars. The same family has been producing Armagnac here for over two centuries. The only privately-owned wine estate in the Armagnac region to be classified as a French historical monument.

VINTAGE TENAREZE

Vintage dated Tenareze Armagnacs are legendary due to the slow and traditional distillation methods in a continuous flow still. Decades of slow aging in black oak casks culminate in a truly unique Armagnac worthy of its collectible status. Oenologist Marc Larry has provided some tasting notes on a few select cask below.

1951

Chestnut-brown, with yellow highlights. Lovely old rancio nose, With gingerbread and roasted aromas. Good length and full bodied palate, dominated by (nutty) rancio and very ripe figs.

1983

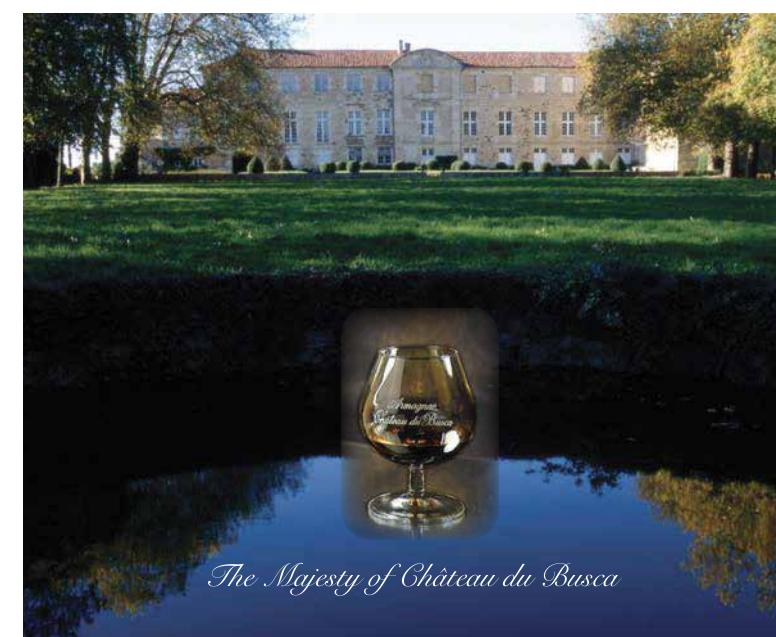
Chestnut-brown, with a hint of orange. Apricot, ripe figs and hazelnut on the nose. Long and sweet on the palate, with notes of orange and Very ripe fruit.

1989

An orange hue, with chestnut-brown highlights. Subtle aromas, candied orange, apricot yellow peach. Very fluid on the palate. Full-flavored with earthy tones of undergrowth and licorice.

1991

Amber hues. Fruity nose (yellow peach/ripe plum). Long and smooth on the palate with well-developed woody tones. Discreet rancio with a hint of hazelnut. Expressive and full of flavor.



VINTAGES AVAILABLE

1951
1972
1973
1976
1981
1983
1986
1987
1988
1989
1991





Château du Breuil

Nestled in the heart of Normandy stands Chateau du Breuil. This chateau was built in the 16th & 17th centuries to house nobility.



Château du Breuil

In the cellars, Calvados ages only in oaks casks. Chateau du Breuil gives priority to quality rather than quantity.

CHATEAU DU BREUIL 7 YR OLOROSO FINISH

This 7 years old Calvados "Finition en fûts Sherry Oloroso" (Sherry Oloroso finish) stayed several months in small French oak barrels which contained Sherry Oloroso wine. This method of ageing will reveal greedy and spicy notes to this Calvados which will seduce the greatest number of connoisseurs. With this Calvados "Finition en fûts de Sherry Oloroso", our Cellar Master has succeeded in developing an original and elegant Calvados, both traditional and innovative.

CHATEAU DU BREUIL 8 YR SAUTERNES CASK FINISH

This 8 years old Calvados "Finition en fûts de Sauternes" (Sauternes finish) stayed several months in small French oak barrels which contained Sauternes wine. This method of ageing will reveal gourmet and fruity notes to this Calvados which will seduce the greatest number of connoisseurs. With this Calvados "Finition en fûts de Sauternes", our Cellar Master has succeeded in developing an original and elegant Calvados, both traditional and innovative.

CHATEAU DU BREUIL 15 YR

It is a blending of Calvados aged of a minimum of 15 years and it titrates 41%. In fact, it contains percentages of older Calvados that gives it all its nobleness. It lets in mouth a subtle taste of apple that gradually gives way to the refined alliances of the tannin of old Calvados.

Voluptuous, strong and rich, for amateurs of great alcohols.

Leader product of our range, we serve it for tasting to our visitors as it represents what an old Calvados of great quality can be: a perfect harmony between the apple and the wood, with underlying aromas. The Calvados of all the nice moments.

CHATEAU DU BREUIL FINE

It is 2 to 3 years old and titrates 40%.

It is the youngest Calvados of our range. Fresh, tonic, refined, vigorous, very fruity, it allows to discover the "Appellation Pays d'Auge Contrôlée" Calvados.

It contains all the fragrances of Normandy. It has its own bottle whose registered design belongs to our company. It is ideal for cooking, pastry or for making cocktails.

Its price makes it very affordable.



CHATEAU DU BREUIL 20 YEAR

It is a blending of Calvados aged between 20 and 25 years that titrates 41%.

It has been selected among the noblest and oldest Calvados of the Château du Breuil cellars. By its very amber color and its strength in tannins, it brings the pleasure of the roundness of its aromas.

A distinguished, graceful and supple Calvados. Hints of spices, honey, cinnamon, dried fruits and with a great long finish.

For the connoisseurs and amateurs of old and high quality alcohols. To taste with close friends or connoisseurs where it will work wonders after a good meal or in front of a fireplace.

CHATEAU DU BREUIL VSOP

It is 4 years old and titrates 40%.

It is a young Calvados of our range. Fresh, tonic, refined, vigorous, fruity, it allows to discover the "Appellation Pays d'Auge Contrôlée" Calvados.

It contains all the fragrances of Normandy. It has its own bottle whose registered design belongs to our company. Its minimum of four years of ageing give suppleness and roundness to the VSOP Château du Breuil Calvados.



CHATEAU DU BREUIL VINTAGE 1998 15 YR

This Calvados is not a blending. It has been distilled in 1998, which means that it has been made with the apples of 1997 (it is not like wine). This Calvados is still aging, because it is still into the oak casks. It is only bottled according to the demand, which is very important for a vintage. Château du Breuil has decided to market the most significant years only, like 1998. This year has brought this very complex and distinguished Calvados, with a unique taste of apple and wood. The bottling date is on the back label.

COEUR DU BREUIL LIQUEUR

Coeur du Breuil blends Château du Breuil's Calvados from the famed Pays d'Auge with apple juice and sugar, to create a rich, sweet liqueur with intense flavours of apple, quince and dates. A lovely expression of an apple liqueur made with high quality, aged, Calvados as a base, and not sugared to death. **TASTE:** Ripe apples, oily and seductive, with apple skin scent and a thick apple bouquet.

LA POMMIERE SELECTION CALAVADOS

La Pommier is an exclusive Chateau du Breuil apple brandy made from Normandy apples. La Pommier is recommended for a delightful long drink aperitif, and it is very well suited for cocktail recipes and for cooking gourmet dishes requiring apple brandy.



LECARRÉ

HISTORY – VS FRENCH BRANDY

LECARRÉ VS French Brandy is produced by a family-run distiller based in France that is now the 7th generation. Thanks to its expertise in distillation but also in ageing back from 1830, LECARRÉ is committed to highlight the finest brandies.

DISTILLATION & AGING

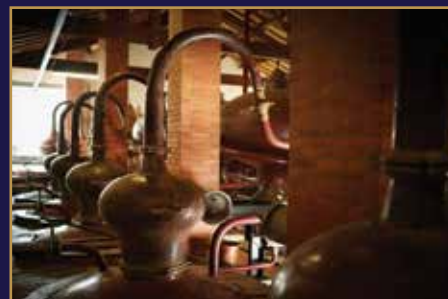
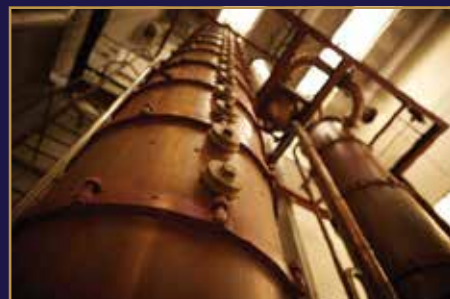
Our raw material is grape. We carefully select acid white grape varieties to produce delicate wines for distillation.

The distillation process is made with two different kind of pot stills; traditional double-distillation copper alembic and “Coffey-type” column still. Double distilling process in copper stills brings smoothness and fruitiness as coffey still brings spiciness and complexity. This distillation process is a key component to reveal LECARRÉ signature and identity.

Following the distillation, LECARRÉ fresh distillates are transferred into French oak barrels to rest and mature slowly in our humid cellars turning them into elegant and mature spirits that will be harmoniously blended by the cellar master. The aging process is essential to develop aromas, colors and complexity of the future blend.

LECARRÉ BRANDY & ORANGE LIQUEUR

The first step to developing our handcrafted liqueur is the maceration of dried bitter orange peel infusion and distillate in Brandy eau-de-vie. Our Cellar Master then blends this bitter orange liqueur with the finest Brandy, natural blood orange flavors and sugar. On the nose is orange flowers and sweet zest. On the palate are notes of candied orange peel and marmalade with a long finish.



LECARRÉ

LECARRÉ SPIRITS ARE PRODUCED BY A FAMILY-RUN DISTILLER BASED IN FRANCE THAT IS NOW THE 7TH GENERATION. THANKS TO ITS EXPERTISE DATING BACK TO 1830 IN DISTILLATION AS WELL AS AGING, LECARRÉ IS COMMITTED TO PRODUCING THE FINEST SPIRITS. THANKS TO ITS EXPERTISE DATING BACK TO 1830 IN DISTILLATION, HERBALISM AS WELL AS AGING, LECARRÉ IS COMMITTED TO PRODUCING THE FINEST SPIRITS; GROWN, DISTILLED, AGED AND INFUSED IN THE SOUTH WEST OF FRANCE.

OUR VERMOUTHS ARE MADE FROM VINIFIED MUSTS TO WHICH WE ADD INFUSIONS AND DISTILLATES OF VARIOUS BOTANICALS: WORMWOOD, AN ESSENTIAL INGREDIENT OF VERMOUTH, BUT ALSO VANILLA, GINGER, CARDAMOM AND OTHER PLANTS.

RED VERMOUTH GETS ITS COLOR AND AROMAS FROM THE ADDITION OF NUTMEG, CINNAMON AND CARMEL.

DRY VERMOUTH

APPEARANCE: a bright robe with a lovely pale yellow color.

NOSE: sweet freshness of white wine with lovely perfumes of cardamom and coriander.

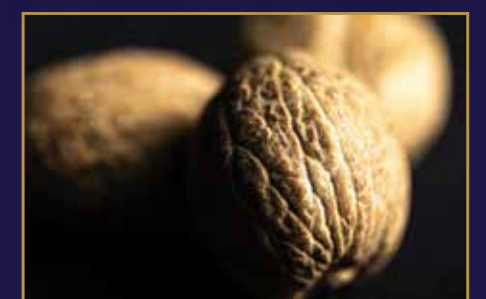
PALATE: a lovely roundness reminiscent of white grapes, enhanced by vanilla, with complex and elegant notes of mugwort and cardamom.

RED VERMOUTH

APPEARANCE: an elegant robe with hints of crimson.

NOSE: warm notes of spices enhanced by nutmeg and cinnamon.

PALATE: very generous with a warm roundness of cooked fruit and vanilla, the finish is embellished by the surprising freshness of ginger and coriander.



Eldée

Liqueur

State of the art production methods allow the finest available blackcurrants to be infused in premium spirit then sweetened to perfection.

Only fresh fruit are used for these “crèmes”, delicately infused in premium spirits, the juices are then gravity poured into the receiving tank, the remaining pulp gently pressed will give their additional second juices. They will then be perfectly sweetened in order to enhance their fragrances.

Eldée is universally known for its unique knowledge and experience in the world of liqueurs and fruit cordials. Craftmanship and respect for traditional methods are the driving forces of this company, located in the heart of Saint Palais de Negrignac, France



PACIFIC EDGE
WINE & SPIRITS | USA

NEGRONI

ANTICA DISTILLERIA

Negroni Antica Distillery was founded by cavalier Guglielmo Negroni in 1919. The distillery is located in the heart of the "Marca Trevigana" (The march of Treviso) surrounded by lands dedicated to winemaking for many centuries. Guglielmo attended the Oenological School of Alba, where he became most interested in distillation and the infusion of aromatic herbs indigenous to the area. The first Aperitivo created by Guglielmo was known as Old 1919, and was created using old recipes recovered from families in the area. The use of the best raw materials to obtain the highest quality is still used today in these traditionally crafted products. The distillery soon became famous for the grappa and liqueurs produced here, and in the 1960's the direction was under the control of Giovanni and Carlo Negroni, the sons of the founder. The original recipes have been handed down, and the same passion for using the best ingredients and following the traditional methods are still in place to this day. Negroni products are now available in over 30 countries around the world.



APERITIVO SIXTEEN

Made with an infusion of aromatic herbs along with orange peels, rhubarb, gentian and licorice. Characteristics: Strong orange peel and apricot perfumes with a soft and persuasive flavor and slightly bitter after-taste.

APERITIVO BITTER

Classical bitter based on infusions of orange peels and aromatic herbs.

Characteristics: Gentian and bitter orange peels aromas. Ample quina (quinine) for an old world flavor that is decisive and persistent.



NEGRONI AMARO

Negroni Amaro is the result of distillation and infusion of aromatic plants and roots, we obtain a bitterness with a distinct aroma and unmistakable flavor.

NEGRONI FERNET

Negroni Fernet is an intense bitter flavor comprised by a selection of herbs perfectly assembled for smoothness to be enjoyed after dinner.



MATSUI UMESHU

JAPANESE SPIRITS

Matsui whisky and brandy umeshu have been meticulously produced at the Kurayoshi distillery using Japanese plums and water from Mount Daisen to make for a mellow, delicious liqueur.

THE MATSUI WHISKY UMESHU

Refreshing sweetness of Umesu is made from the finest plums. A perfect fusion of sweetness and deep rich taste of Matsui whisky. Smooth mouthfeel and well balanced sweetness with refreshing, luxurious and lingering aftertaste. Enjoyable drinking on the rocks or mixed with soda.

THE MATSUI BRANDY UMESHU

Both fruity and floral aroma, with a hint of vanilla in the background. Tart and sweet in the mouth, fresh and roasted plum flavors expand over the tongue with a subtle touch of molasses and nuts. The long aromatic finish is delightful.





small hand foods

As a bay area bartender I created Small Hand Foods to help provide local bartenders with the best possible ingredients for making delicious cocktails. Enjoy. – Jennifer Colliau

grenadine

The ubiquitous cherry-red bottle of syrup holding court at every bar, modern grenadine is a far cry from its pomegranate origins. Many cultures enjoy pomegranate juice when it is available, as did early bartenders in America and abroad. Rest assured, they were not using high-fructose corn syrup colored with red #40. Our grenadine is made from pomegranates and cane sugar; no water or other ingredients added. The bright acidity and tannic backbone of this syrup will transform any drink that uses it. Try it in a Jack Rose or a Ward Eight, or add to ginger ale for an authentic Shirley Temple.



original gum syrup

Also known by its French spelling, gomme, gum syrup is a sugar syrup with gum arabic, a resin from the Acacia tree, incorporated into it. Gum syrup fell out of favor with bartenders because it is difficult to make, and a straight simple syrup is both easier and cheaper. However, where both syrups add sweetness, gum syrup adds viscosity as well, giving a richer mouthfeel and weightier texture to cocktails. Organic cane sugar gives the syrup an amber color and a light molasses flavor. It is best used in aromatic, spirit-forward cocktails such as Sazeracs, Old-Fashioneds and Juleps.



orgeat

Pronounced or-zhat, orgeat is a French almond syrup, originally made from barley and used as a shelf-stable substitute for milk. Many cultures have versions, from Valencian orxata to Dutch orgeade to Mexican horchata. Made from California almonds and a small proportion of apricot kernels to give it a distinct "marzipan" flavor without the addition of extract. Organic cane sugar, orange flower water and biodynamic California brandy are added to result in a rich, flavorful syrup with delicate floral notes. Orgeat is used in the Mai Tai, a drink first created at Trader Vic's in Oakland in 1944, as well as the Japanese Cocktail and various absinthe concoctions. It is also delicious as a spritzer with seltzer or used to sweeten lemonade.



passion fruit syrup

Passion Fruit is native to South America but grown widely in lush climates around the world, resulting in its use in tiki-style and other tropical drinks. It is called for in a Hurricane, a drink native to the Caribbean-influenced part of New Orleans. Try it in a Sidewinder's Fang or a Zombie for a true tiki experience.



ALL
FLAVORS
AVAILABLE
IN 8.5oz, 750ml
& GALLON
SIZES.



small hand foods

pineapple gum syrup

A pineapple-infused gum syrup made by pressing fresh fruit and blending it with gum syrup, resulting in a golden amber syrup with high viscosity, bright acidity and exceptionally rich mouthfeel. Pineapple gum syrup is a key ingredient in the San Francisco classic cocktail Pisco Punch, as well as mixes and cobblers of all kinds.



raspberry gum syrup

Called for in many early cocktail recipes, raspberry gum syrup is often substituted for grenadine due to its intense berry color. Its flavor, however, is distinctly bushberry, candied and less tannic than grenadine. Try a Jack Rose with both; you'll be surprised at the difference. Incorporating organic raspberries into gum syrup yields a bright yet unctuous liquid with concentrated berry flavor and mouth-coating viscosity. Try it in a Clover Club or Maiden's Blush, or use it to sweeten your favorite fizz.



tonic

Tonic syrup, historically called quinquina or calisaya, contains quinine from the cinchona tree. Originally from Peru, when quinine was discovered to ward off malaria, colonizers quickly smuggled cinchona cuttings back to Europe, India and Indonesia. The British began adding tonic syrup to gin to help disguise the bitterness, and then developed a taste for the mixture, thus leading the way for the Gin & Tonic we love today. Finely cut bark simmered in organic cane syrup yields earthy flavors and an amber color. Add ½ ounce to a highball glass with 2½ ounces of soda water, a shot of your spirit of choice and ice; top with a lemon or lime slice.



ginger soda syrup

Ginger Syrup gives a spicy kick to a Moscow Mule, Dark & Stormy, and many other zesty cocktails. We press fresh ginger ourselves and sweeten with real organic cane sugar for a superior ginger experience.



ALL
FLAVORS
AVAILABLE
IN 8.5oz, 750ml
& GALLON
SIZES.



classic ingredients for pre-prohibition era cocktails

classic ingredients for pre-prohibition era cocktails



Our savory olive brine is nurtured in aging barrels with our premium olives and then triple filtered for its pure crisp taste.

This Dirty Martini Mix not only looks great, but imparts that subtle olive flavor that will make this your favorite mix!

NEVER SETTLE FOR LESS

MARTINI STUFFED OLIVES

GARLIC STUFFED OLIVES

COCKTAIL ONIONS



The Penna family has been growing olives since 1951 in the Sacramento Valley.

Northern California olive growers continue to produce the highest quality olive varieties – using the harvested fruit to create delicious cocktail ingredients!



THE PERFECT ADDITION FOR THE PERFECT MARGARITA!

This pure agave nectar is USDA certified organic made from the juice of the agave plant; its incredibly clean and sweet flavors is perfectly suited for all your sweetening needs. The wonderful taste of Dos Manos agave nectar enhances the flavor of any distilled spirit being sweetened. Try the perfect margarita made with Dos Manos Blanco, freshly squeezed lime juice and Dos Manos agave nectar!



Dos Manos Mango Margarita Mix

Dos Manos Mango Margarita Mix is made with 100% pure mangos! This mix will add a festive touch to any party or gathering. Drinks made with our mango margarita will have a refreshing and unique taste. Try the recipes on the bottle for your next fiesta!



A ZESTY GOURMET BLOODY MARY MIX

A carefully crafted, premium Bloody Mary Mix made in small batches using only fresh ingredients from top growers – Horseradish, Cayenne Pepper, Black Pepper, Lemon Juice, Sea Salt & Vinegar.

APPRECIATION MASTERED™

Appreciation Mastered Margarita Mix will add a festive touch to any party or gathering. When you want to make margaritas, but don't want to squeeze enough limes for a crowd, this mix has you covered. Drinks made with our Margarita Mix have a very refreshing taste.



APPRECIATION MASTERED MARGARITA:

3 oz Appreciation
Mastered Margarita Mix

1.5 ounces Tesoro #5
Reposado Tequila

Add ice

Shake well and strain into
glass rimmed with salt, and
add lime, if desired.



Liquid Inspiration Bloody Mary mix is a carefully crafted premium Bloody Mary Mix made in small batches using only fresh ingredients from top growers – horseradish, cayenne pepper, black pepper, lemon juice, sea salt and vinegar. These ingredients combine to create a bold and zesty bloody mary mix with exceptional taste.

LIQUID INSPIRATION BLOODY MARY:

Fill a tall glass with ice

Add 1.5 oz Gruven Vodka

Fill glass with Liquid
Inspiration Bloody Mary Mix

Garnish with a skewer of
Southwell stuffed garlic olives
and cocktail onions



The story of Fabbri begins in 1905, when Gennaro Fabbri took over an old general store with a wine cellar in Portomaggiore, in the Province of Ferrara, and began producing liqueurs. Thus began the distillery "Premiata Distilleria Liqueuri G. Fabbri", now known as "Fabbri 1905".



The production of alcoholic and non-alcoholic syrups began in the 1920s. It was during this period that Fabbri came out with the company's most famous product, "Marena con frutto", inspired by a recipe of Gennaro Fabbri's wife. With the opening of syrup factories in Bologna, the idea of syrups took full form, with mint and grenadine leading the way. Then came the famous amarena cherry syrup, inspired by a recipe created by Gennaro Fabbri's wife Rachele Buriani. The amarena cherry is inedible in its natural state so Rachele slowly cooked and candied the cherries in copper pots to transform the inedible cherry into the delicious Amarena Fabbri. Today the process is computerized, but still produced by the family in copper pots.



Gennaro Fabbri had the first blue and white jar made by a ceramic artist from Faenza, Riccardo Gatti, as a gift for his wife to show his love and his appreciation for having created her amarena-cherry recipe. But little did he know that one small gesture would have given the whole world the joy of such a unique flavor for many generations to come.

FRAGOLA STRAWBERRY

Fabbri's traditional recipe for making exquisite amarena cherries has inspired a new delight made from strawberries! Only the best fruit, candied in strawberry syrup and packaged in the classic decorated iridescent glass jar. An exclusive gift to be enjoyed on gelato or semifreddo.



Today Fabbri 1905 is run by the great-grandchildren of the company's founder and is universally recognized as having "invented" amarena cherries and fruit syrups. Inspired by Italian tradition, Fabbri products anticipate new trends in consumer taste and offer gelato makers, pastry chefs, restaurateurs, owners of bars and public establishments of all kinds, the best solutions to give shape to their creativity.

AMARENA

Whole wild candied cherries in syrup. A tantalizing symbol of the goodness and quality that for over 100 years has been the flagship of the Fabbri line of products. Enhance your favorite recipes with the addition of the unique and unmistakable flavor of Amarena Fabbri cherries. Perfect for distinctive desserts, signature beverages, exceptional hors d'oeuvres, savory dishes and cheese platters.

GINGER

Inspired by the recipe that made Amarena Fabbri unique and inimitable, a new specialty is born. Ginger Blacksmiths, immersed in a fine syrup with ginger and turmeric, will win you over with its fresh and pleasantly spicy taste, and will be the perfect ingredient for many of your sweet and savory recipes and for your cocktails.

