

GERMAIN - ROBIN



THE GERMAIN-ROBIN DISTILLERY IN 1982

CRAFT - METHOD BRANDY FROM MENDOCINO COUNTY, CA

- ☛ generations of craft-method distilling skills
- ☛ small antique pot-still (formerly used for cognac)
- ☛ innovative use of old European craft methods
- ☛ world-class premium wine grapes
- ☛ small-barrel aging in air-dried Limousin oak

Best on the planet – SPIRIT & COCKTAIL MAGAZINE ✦ The greatest in the world – ROB NALLEY/DEPARTURES MAGAZINE

World's best liquor – ROBB REPORT ✦ The best this country has ever offered – SPIRIT JOURNAL

Die Besten der Welt – VINOVERUM/SWITZERLAND ✦ Equal to the very best – NEW YORK TIMES

One of the world's top ten distillers – PAUL PACULT/DELTA SKY MAGAZINE ✦ Unmatched quality – CONNOISSEURS GUIDE

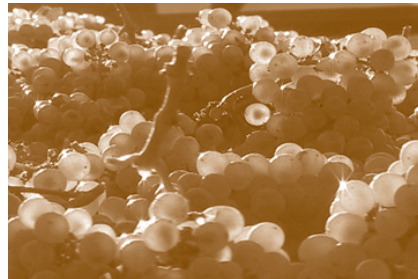
Some of the world's finest – ANTHONY DIAS BLUE/BON APPETIT ✦ The best made – WINE NEWS

Some of the world's best – MATT KRAMER/FAST COMPANY ✦ The best in the world – DALLAS MORNING NEWS

No cognac is as good as Germain-Robin – DAN BERGER/L A TIMES

What's special about GERMAIN-ROBIN

wine grapes



100% premium Mendocino County wine varietals. No one we know of distills grapes as good as ours.

old pot still



Antique cognac still. All the controls are operated by hand. It takes 48 hours to distill one barrel.

varietal brandies



Hundreds of separate, individual distillations, slumbering in Limousin oak. Cellar work is 80% of our time.

human beings



JOE CORLEY apprenticed with Hubert Germain-Robin for 6 years before becoming Germain-Robin's distiller and cellar-master in 2004. His recent Grappa of Syrah-Zinfandel was termed "an act of distilling genius" by Paul Pacult, who gave it ★★★★★/ Highest Recommendation.

CRISPIN CAIN apprenticed for seven years with Hubert Germain-Robin, then founded Greenway Distillers in 2005. His Rose Liqueur was selected world's "Best Liqueur" by ROBB REPORT in 2008. The SPIRIT JOURNAL gave his recent Germain-Robin Absinthe a ★★★★★ rating: "unblemished clarity. Stands alone".



MAGGIE CAMPBELL works with Joe Corley. She started out in wine but got the distillation bug at the Stranahan and Leopold Bros. distilleries in Colorado. In the photo, she's sipping on an Oscar Pepper 1916 bourbon.

ANSLEY COALE, President of Craft Distillers, co-founded Germain-Robin brandy in 1982, Hangar One vodka in 2002, and more recently Mezcalero mezcal. In 2003, he founded Craft Distillers to market craft-method spirits: Aqua Perfecta, Germain-Robin, Los Nahuales, Maison Surrenne, Mezcalero....



usually available



SELECT BARREL XO Astonishing quality. 80% brandies from pinot noir. Ten barrels/year of the brandy that gained us most of the reviews on the first page. Complex, elegant, very smooth. "The depth and richness of the XO are extraordinary" – FRANK PRIAL, NEW YORK TIMES



CRAFT-METHOD BRANDY Makes wonderful cocktails. Outscored Delamain Pale and Dry, Martell Cordon Bleu, Remy VSOP, and 3 other noted cognacs in expert blind tastings in 1989. Wonderful fruit overtones, outstanding clarity of flavor and aroma. "Beautifully crafted... better than most cognacs" – UNDERGROUND WINE JOURNAL



COAST ROAD RESERVE Superior to XO cognacs. A substantial admix of older pinot noir for a long complex finish. Ever so smooth. Deep and, fragrant, lots of fruit. "Search for and enjoy" – SPIRIT JOURNAL

specialty bottlings



APPLE BRANDY Local fruit, many from heirloom varietals. distilled by hand on our cognac still, blended after oak aging. Fruitier and livelier than calvados, but plenty rich and long.

SINGLE-BARREL BRANDIES Chosen for their distinctive varietal quality. What using hand methods on primo wine grapes is all about. Single-malt aficionados tend to appreciate the structured focus.

PINOT NOIR. "Perfect brandy" (Paul Pacult's SPIRIT JOURNAL). Brilliant, focused intensity, like great pinot noir wine, but concentrated by hand-distillation. Old enough for deep complexity, young enough for lovely, lovely fruit. Amazingly pure.

COLOMBARD. The 1994 release was scored 97(!!!) by WINE ENTHUSIAST. The rich fullness is like cognacs distilled a century ago (before ugni blanc replaced colombard in Cognac's vineyards). Ever so soft, and wonderfully rich.

SEMILLON. Distilled in 1992, bottled in 2008. Rich & intense, with enormous semillon volume. Long, structured, complex finish. We know of no other semillon brandy.

SMALL BLENDS Some 35-45 cases, assembled from individual barrels after tasting through our rich inventory of beautifully distilled varietal brandies.

NO. 1 (released Nov, 2011): 1983 Hildreth Colombard, 1990 Austin Pinot, 1994 Clos du Val Pinot. **NO. 2 (released Feb, 2012).** 1984 Lovin Gamay, 1989 Austin Pinot, 1989 Hildreth Colombard.

VARIETAL GRAPPAS Distilled whole-berry from serious varietal wine grapes. Grappa sees no oak, so the varietal characteristics come right through, with plenty of rich deep flavor. These grappas make you understand what's special about an old, hand-operated cognac still: elegance and softness. The 2006 Syrah was FOOD & WINE MAGAZINE'S "grappa of the year". The 1999 Zin won gold at Monterey.

"Smoothness & elegance rarely encountered in grappa" - NEW YORK TIMES

SYRAH/ZINFANDEL. Syrah richness and body, amazingly Zin fruit.

VIIGNIER. The varietal's renowned aromatics: apricot & peach/pear. Superb intensity.

WINE ENTHUSIAST rated the 2004 a 97, highest of any grappa they have reviewed.

ZINFANDEL. The WINE SPECTATOR gave it a full-page write-up. Blackberry/raspberry/plum finish (Zin, right?) and crisp structure.

ANNO DOMINI Annual series of +/- 300 bottles/year. Our finest aged pinot noir, an astonishing mix of brilliance and softness. Makes Remy's Louis XIII seem clumsy. "Superior to Paradis and equal to the best very old single-vintage, small producer cognacs" - R W APPLE, NEW YORK TIMES



How two men out in the middle of nowhere (Mendocino County, 1982) created one of the finest spirits that ever passed through a still.



HUBERT GERMAIN-ROBIN
& ANSLEY COALE



HUBERT GERMAIN-ROBIN
IN THE DISTILLERY



ANSLEY COALE IN THE CELLAR

In 1981, I picked up a hitch-hiker along Highway 101, north of San Francisco. Hubert Germain-Robin came from the Jules Robin family, cognac producers since 1782. Hubert told a sad tale: ancient hand-methods of distillation were disappearing as huge firms applied “improved” high-volume methods. Hubert wanted to distill using craft methods handed down for centuries from master to apprentice.

Hubert bought an antique still from an abandoned cognac distillery and shipped it to my ranch in Mendocino County. We built a redwood shed, and began to experiment with premium wine grapes. The very first time that brandy distilled from pinot noir flowed from the still, Hubert took a long sniff from the sampling glass, turned to me, and said: “this is the finest I have ever experienced.”

Since then, we always make our distilling wines from very high-quality varietal Mendocino grapes, then put them through the still using the best traditional craft methods. These world-class grapes give us rich flavor, yet the brandy remains subtle and delicate. The flavors are purer, cleaner and more genuine – no need for the oak flavoring, sugar, and caramel that European producers add to make up for their more neutral grapes, their harsher alcohols, and their use of huge aging tuns.

Germain-Robin brandies have no alcoholic roughness. People tell us that they never enjoyed brandy/cognac/armagnac before they tried GERMAIN-ROBIN – a tribute to the purity, delicacy, and outstanding flavor we take pride in.


Ansley Coale, co-founder



THE GERMAIN-ROBIN ANTIQUE STILL

CRAFT METHODS OF DISTILLATION: authentic, painstaking 19th-century cognac-distillation methods on an antique cognac still. Aging in air-dried Limousin oak. Very slow blending, over many years. Adjusting to proof in small increments, using filtered rainwater.

PREMIUM GRAPES: Germain-Robin was the first to use great wine for distillation – 100% premium Mendocino County wine varietals like pinot noir, sauvignon blanc, and semillon. European distillers use grapes that make mediocre wines, which is why they began to distill them in the first place. That’s why we get so many “best in the world” reviews. Our pinot noir brandies cost us \$10,000/barrel just for the grapes – 6 tons to make one barrel.