

Germain-Robin One-time Blend no. 23. assembled March 13, 2015, in barrel 149, bottled May 9, 2016. 434 750ML bottles at 41.5% ALC./VOL.

The focus of **Blend 23** is **FRENCH COLOMBARD**. This used to be the preferred cognac grape, before phylloxera. The phylloxera-resistant American grape stocks used for replanting tightened the grape clusters on Colombard vines, leading to mildew & rot in the damp Charente Vally climate, and cognac is now 95%+ planted to the open-cluster ugni blanc, somewhat inferior in flavor to the former Colombard. In Mendocino, we pick in September, and always get perfect grapes. It's one of the reasons our brandies are so clean.

Colombard grapes have high acidity, so our brandies from Colombard have excellent structure and well-defined flavor. It is interesting to pour this blend against a high-end cognac, XO or better. The softness of the Germain-Robin derives from using premium grapes grown and vinified as if we were making wine for the table instead of for distillation.



1991 COLOMBARD from the central Ukiah valley Hildreth Ranch, vines planted in deep bottom-land alluvial soils containing peat, thus a rich and earthy distillate. Hildreth supplied our first grapes (1983): among our best, until the vineyard was replanted to higher-priced Chardonnay (sigh).

2003 and 2004 malolactic COLOMBARD from the tiny Keiffer Ranch in Hopland. Just 2 acres of old vines; we used to get maybe 4-5 tons of grapes per harvest. The vineyard is close to Feliz Creek, so the roots have good water. The secondary malolactic fermentation, which we have to induce by adding special yeasts, produces a beautiful soft and rich mouthfeel.

2006 COLOMBARD from the Ricetti Vineyards in Redwood Valley. Dry-farmed on elevated bench-land, the grapes yield lovely honey and hay flavors/aromatics.

BLEND 2006B includes rarely-distilled viognier, a subtle aromatic complexity.

“There is no cognac as good as Germain-Robin” (L A Times) and no cellar comparable to Germain-Robin's 1500 barrels, dating back to 1983, distilled from now 26 different premium wine varietals. These varietal brandies (best displayed in the Single-barrel releases) provide an unparalleled range of distinctive

flavors and aromas, allowing the Once Only blends to be rich and unusually complex, far more so than other brandies or whiskies at the price.

Mendocino's climate, sunny by day, cool by night, is perfect for grapes for distillation: deep flavor, high acidity. We vinify using sophisticated wine equipment, and store our distillation wines in refrigerated stainless steel tanks. We are hand-distilling some of the finest material on the planet, and our antique cognac potstill yields



distillates that are pure, elegant, rich, and exceptionally clean. We age in air-dried Limousin oak, and descend to proof with filtered rainwater.

craft distillers®