

TASTING FLIGHTS & SPIRIT BOOK

EL PRESIDIO SAN AGUSTÍN
DEL TUCSON PRESENTS:



SPIRIT BOOK

A COLLABORATION BETWEEN



Presidio
SAN AGUSTÍN
DEL TUCSON
MUSEUM



HISTORIA EN VIVO Foto + KIRLOVA





THEY ARE NOT LONG, THE WEEPING AND THE LAUGHTER,
LOVE AND DESIRE AND HATE:
I THINK THEY HAVE NO PORTION IN US AFTER
WE PASS THE GATE.

THEY ARE NOT LONG, THE DAYS OF WINE AND ROSES:
OUT OF A MISTY DREAM
OUR PATH EMERGES FOR A WHILE, THEN CLOSES
WITHIN A DREAM.

— ERNEST DOWSON, 'VITAE SUMMA BREVIS'



SPIRIT BOOK

BY THE POUR · SIZES IN OUNCES

BOTTLE	1 OZ	1.5 OZ	2 OZ
COGNAC			
MEUKOW VS	—	\$12	\$16
HENNESSY VS	—	\$17	\$21
COURVOISIER VS	—	\$19	\$25
BAARDSETH VSOP	—	\$17	\$21
KELT TOUR DU MONDE VSOP	—	\$21	\$27
HINE RARE VSOP	\$18	\$27	\$32
BRANSON ROYAL	\$19	\$28	\$36
BRANSON VSOP	\$19	\$28	\$35
DEUX FAMILLES MADEIRA	\$17	\$25	\$33
HENNESSY MBS NO. 5	\$22	\$33	\$42
KELT BLENDERS EXPEDITION CS	\$39	\$59	\$79
FRAPIN FONTPINOT XO	\$28	\$42	\$56
KELT XO TOUR DU MONDE	\$34	\$51	\$68
KELT XO BLENDER'S RESERVE 100PF	\$46	\$70	\$91
HENNESSY XO	\$42	\$63	\$84
BRANSON XO	\$50	\$75	\$99
NAVARRIE VIEILLE	\$47	\$71	\$95
MARTELL CORDON BLEU	\$50	\$75	\$93
REMY MARTIN XO	\$55	\$80	\$107



HISTORIA EN VIVO *Presidio San Agustín*





SPIRIT BOOK

BY THE POUR · SIZES IN OUNCES

BOTTLE	1 OZ	1.5 OZ	2 OZ
ARMAGNAC			
ST VIVANT	—	\$13	\$17
JANNEAU VS RARE	—	\$14	\$19
GASPARD DE M. DISTILLER'S CUT	—	\$15	\$20
GASPARD DE M. BLANCHE	—	\$16	\$21
MILLET VSOP	—	\$19	\$26
LACQUY REFERENCE	—	\$19	\$25
PM SPIRITS VS OVERPROOF	—	\$19	\$25
MILLET XO HORS D'ÂGE	\$18	\$26	\$35
LACQUY HORS D'AGE	\$22	\$33	\$44
AMERICAN BRANDY			
BUTCHERTOWN RESERVE CASKS	—	\$23	\$28
GERMAIN-ROBIN 7YR	\$25	\$38	\$50
GERMAIN-ROBIN XO	\$37	\$55	\$73
CALVADOS			
CHRISTIAN DROUIN	—	\$15	\$20
ROGER GROULT 18YR	\$27	\$40	\$53
BRANDY DE JEREZ			
LUSTAU SOLERA RESERVA	—	\$12	\$16
CARDENAL MENDOZA	\$18	\$26	\$31
LEPANTO 12 YEAR	—	\$23	\$28
BRANDY DEL PENEDES			
TORRES 10 RESERVA	—	\$12	\$16
TORRES 20YR	—	\$23	\$31
TORRES 30 JAIME I	\$30	\$45	\$60

HISTORIA EN VIVO *Real y Fiel Presidio*



SPIRIT BOOK

BY THE POUR · SIZES IN OUNCES

BOTTLE	1 OZ	1.5 OZ	2 OZ
ITALIAN BRANDY			
STRAVECCHIO BRANCA	—	\$12	\$16
GERMAN BRANDY			
ASBACH URALT 3YR	—	\$12	\$16
EAU-DE-VIE			
COBRAFIRE RAISIN	—	\$19	\$23
BLUME MARILLEN	—	\$13	\$17
ETTER KIRSCH AOP	—	\$22	\$29
ETTER RASPBERRY	—	\$22	\$29
ST. GEORGE PEAR	—	\$15	\$20
BANHEZ MANGO	—	\$21	\$28
REISETBAUER CARROT	\$46	\$70	\$92
PERUVIAN PISCO			
CAPURRO ACHOLADO	—	\$12	\$16
CAPURRO QUEBRANTA	—	\$12	\$16
BARSOL ACHOLADO	—	\$13	\$17
BARSOL QUEBRANTA	—	\$14	\$19
VIÑAS DE ORO ITALIA	—	\$13	\$17
VIÑAS DE ORO QUEBRANTA	—	\$13	\$17
CHILEAN PISCO			
MISTRAL NOBEL	—	\$12	\$16
GOBERNADOR	—	\$13	\$17
SINGANI			
SINGANI 63	—	\$12	\$16



HISTORIA EN VIVO *Presidio San Agustín*





TASTING FLIGHTS & SPIRIT BOOK

SPIRIT BOOK

BY THE POUR · SIZES IN OUNCES

BOTTLE	1 OZ	1.5 OZ	2 OZ
AMERICAN APPLE			
LAIRD'S BOTTLED IN BOND	—	\$12	\$16
LAIRD'S 7½ YEAR	—	\$19	\$24
LAIRD'S 10TH GENERATION	—	\$20	\$26
LAIRD'S 12YR RARE	\$30	\$45	\$60
GRAPPA			
NONINO MOSCATO	\$21	\$31	\$36
NONINO MERLOT	\$21	\$31	\$36
CENTRAL EUROPEAN			
JELÍNEK GOLD 7YR	—	\$12	\$16
JELÍNEK SILVER KOSHER	—	\$13	\$17
MARASKA SLIVOVITZ	—	\$12	\$16
MARASKA PEAR	—	\$13	\$17

HISTORIA EN VIVO *Real y Fiel*





THE PRESIDIO TOUR

\$22

THREE FLAGS OVER TUCSON · 3 × 1 OZ

THE SPANISH CROWN FOUNDED THE PRESIDIO SAN AGUSTÍN DEL TUCSON IN 1775. MEXICO GOVERNED IT FROM 1821 TO 1854. IT HAS BEEN ARIZONA EVER SINCE – FIRST AS TERRITORY, THEN AS STATE. TRES BANDERAS. TRES BRANDIS. ONE PRESIDIO.

1. TORRES 10 GRAN RESERVA

38% ABV · 10YR SOLERA · PENEDES, SPAIN

CINNAMON, VANILLA, TOASTED ALMOND, AROMATIC OAK.

2. PRESIDENTE SOLERA

40% ABV · NAS · JALISCO, MEXICO

VANILLA, MILD MARZIPAN, SOFT CARAMEL, CLEAN FINISH.

3. LAIRD'S BOTTLED IN BOND

50% ABV · 4YR · NEW JERSEY, USA

BAKED APPLE, SPICED WOOD, 100 PROOF, DRY FINISH.

NOTES ON THE EXPRESSIONS

TORRES 10 IS SPAIN'S MOST EXPORTED BRANDY, PRODUCED IN PENEDES SINCE 1870 AND AGED IN AMERICAN OAK VIA SOLERA; IT IS THE MOST WIDELY DISTRIBUTED SPANISH BRANDY IN THE WORLD. PRESIDENTE IS PRODUCED BY CASA PEDRO DOMECO, WHICH ESTABLISHED JEREZ-STYLE SOLERA PRODUCTION IN MEXICO IN 1941 AND REMAINS THE MOST CONSUMED BRANDY IN MEXICO BY VOLUME. LAIRD'S TRACES ITS APPLE BRANDY TO WILLIAM LAIRD, WHO SETTLED IN MONMOUTH COUNTY, NEW JERSEY IN 1698. ROBERT LAIRD RECORDED THE FIRST COMMERCIAL TRANSACTION IN 1780 AND RECEIVED LICENSE NO. 1 FROM THE U.S. TREASURY – MAKING IT THE OLDEST LICENSED DISTILLERY IN THE UNITED STATES. GEORGE WASHINGTON WROTE TO THE LAIRDS BEFORE 1760 REQUESTING THEIR RECIPE FOR CYDER SPIRITS, AS RECORDED IN HIS DIARY.



HISTORIA EN VIVO *Presidio San Agustín*





COPA AMERICA

\$22

A TOUR OF NEW WORLD BRANDY · 4 × ¼ OZ EACH

FIVE CENTURIES AGO, THE SPANISH PLANTED VINES ACROSS THE AMERICAS. CHILE, MEXICO, BOLIVIA, AND NEW JERSEY EACH POUR SOMETHING ENTIRELY THEIR OWN. FIVE HUNDRED YEARS OF TRADITION. FOUR PATHS OF INNOVATION.

1. CAPEL ALTO DEL CARMEN

40% ABV · NAS · ELQUI VALLEY, CHILE

ROSA MOSCATEL; WHITE BLOSSOM, HONEYED CITRUS, CLEAN FINISH.

2. PRESIDENTE SOLERA

40% ABV · NAS · JALISCO, MEXICO

VANILLA, MARZIPAN, SOFT CARAMEL.

3. SINGANI 63

40% ABV · UNAGED · TARIJA, BOLIVIA

FLORAL, JASMINE, ORANGE BLOSSOM, WHITE PEPPER, HERBAL FINISH.

4. LAIRD'S BOTTLED IN BOND

50% ABV · 4YR · NEW JERSEY, USA

BAKED APPLE, SPICED WOOD, 100 PROOF.

NOTES ON THE EXPRESSIONS

CAPEL, FOUNDED 1935, IS CHILE'S OLDEST PISCO COOPERATIVE; ALTO DEL CARMEN DRAWS GRAPES FROM THE HUASCO, ELQUI, AND LIMARÍ VALLEYS FOR A LIGHTER, CITRUS-FORWARD STYLE DISTINCT FROM PERUVIAN PISCO, REFLECTING THE DIFFERENT LEGAL FRAMEWORK AND STYLISTIC TRADITION OF THE CHILEAN APPELLATION.

PRESIDENTE SOLERA IS AGED USING THE JEREZANO SOLERA PROCESS IN WHITE OAK; THE NAS DESIGNATION REFLECTS THE STRUCTURAL IMPOSSIBILITY OF AGE STATEMENTS IN A CONTINUOUS BLENDING SYSTEM. SINGANI 63 IS PRODUCED BY CASA REAL IN TARIJA FROM MUSCAT OF ALEXANDRIA GROWN ABOVE 5,250 FEET, WHERE INTENSE UV EXPOSURE CONCENTRATES THE FRUIT'S FLORAL AROMATICS; IT IS RECOGNIZED AS ITS OWN PROTECTED APPELLATION BY BOLIVIA, THE UNITED STATES, AND THE EUROPEAN UNION. LAIRD'S BOTTLED IN BOND IS 100% APPLE BRANDY, AGED FOUR YEARS IN CHARRED OAK IN A FEDERALLY BONDED WAREHOUSE AND BOTTLED AT EXACTLY 100 PROOF; THE BOTTLED IN BOND ACT OF 1897 IS THE OLDEST CONSUMER PROTECTION LAW FOR AMERICAN SPIRITS.



HISTORIA EN VIVO *Big + Rich + Old*



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WATERS OF LIFE

\$48

6 POURS · ½ - ¾ OZ EACH · EAUX-DE-VIE

EAU-DE-VIE IS FRENCH FOR WATER OF LIFE. NO BARREL. NO COLOR. NO DISGUISE. SIX TAKES ON A SINGLE PRINCIPLE: THE RAW MATERIAL ALONE MUST CARRY EVERY DROP OF FLAVOR. SIX COUNTRIES, SIX DISTINCT SOURCES, SIX COMPLETELY DIFFERENT ANSWERS TO THE SAME ANCIENT QUESTION.

1. ST. GEORGE PEAR BRANDY

40% ABV · UNAGED · ALAMEDA, CALIFORNIA

BARTLETT PEAR; LUSH, RIPE PEAR, CLEAN AND DIRECT.

2. BLUME MARILLEN APRICOT

40% ABV · UNAGED · WACHAU, AUSTRIA

KLOSTERNEUBURGER APRICOT; DELICATE FLORAL BOUQUET, STONE FRUIT, LONG ELEGANT FINISH.

3. ETTER RASPBERRY*

41% ABV · GLASS-AGED · ZUG, SWITZERLAND

FRAMBOISE; VIVID FRESH RASPBERRY, NO SWEETNESS, STRIKING PURITY.

4. BANHEZ MANGO

45% ABV · UNAGED · OAXACA, MEXICO

100% ATAUFO MANGO, OPEN-FLAME STILL; TROPICAL, FUNKY, MEZCAL TRADITION.

5. COBRAFIRES RAISIN

51.3% ABV · UNAGED · COGNAC, FRANCE

BAS-ARMAGNAC GRAPES, FULL PROOF, TROPICAL FRUIT, OILY TEXTURE, STRIKING INTENSITY.

6. REISETBAUER CARROT*

42.5% ABV · NAS · AXBERG, AUSTRIA

BIODYNAMIC CARROTS, 35KG/LITER; FRESH SOIL, PARSNIP, PAPA YA, PERCEPTIBLY SWEET.

NOTES ON THE EXPRESSIONS

ST. GEORGE, FOUNDED 1982 IN ALAMEDA, WAS AMONG THE FIRST AMERICAN CRAFT DISTILLERIES TO PRODUCE SERIOUS FRUIT EAU-DE-VIE. THE PEAR BRANDY REQUIRES ~30 POUNDS OF BARTLETT PEARS PER 750ML. BLUME MARILLEN USES MORE THAN NINE POUNDS OF KLOSTERNEUBURGER APRICOTS PER BOTTLE. ETTER AGES ITS RASPBERRY FRAMBOISE IN GLASS TO PRESERVE AROMATIC PURITY. BANHEZ IS FERMENTED SEVEN DAYS IN WOOD TINAS AND DISTILLED OVER OPEN FLAME. COBRAFIRES IS BOTTLED AT FULL STILL STRENGTH – ESSENTIALLY UNAGED ARMAGNAC IN ITS MOST ELEMENTAL FORM. REISETBAUER REQUIRES 35 KILOGRAMS OF BIODYNAMIC CARROTS PER LITER – THE ONLY VEGETABLE EAU-DE-VIE ON THIS FLIGHT.

*POURED AT ½ OZ



HISTORIA EN VIVO *Presidio San Agustín del Teúl*





THE OLD COUNTRY \$22

FOUR COUNTRIES · FOUR FRUITS · 4 × ¼ OZ EACH

FROM THE CAUCASUS TO THE CARPATHIANS, FRUIT BRANDY REPRESENTS THREE THINGS: CURRENCY, MEDICINE, AND WELCOME. EVERY FAMILY HAS A RECIPE. SOMEONE'S UNCLE RUNS AN OPERATION. GRAPE, PLUM, APRICOT, PEAR, CHERRY, QUINCE – WHATEVER GROWS GETS DISTILLED. A ROTATING SELECTION FROM EASTERN EUROPEAN AND ALPINE FRUIT BRANDY TRADITIONS.

1. BLUME MARILLEN APRICOT

40% ABV · UNAGED · WACHAU, AUSTRIA

KLOSTERNEUBURGER APRICOT; DELICATE FLORAL BOUQUET, STONE FRUIT, LONG ELEGANT FINISH.

2. ETTER KIRSCH AOP

41% ABV · TANK-RESTED · ZUG, SWITZERLAND

BLENDED LAKE ZUG CHERRIES; BRIGHT CHERRY, ALMOND FROM THE STONES, FLINTY MINERALITY.

3. MARASKA PEAR WILLIAMS

45% ABV · UNAGED · DALMATIA, CROATIA

WILLIAMS PEAR RAKIJA; FRESH-CUT PEAR, WHITE FLOWERS, CLEAN FINISH.

4. JELÍNEK GOLD 7YR

40% ABV · 7YR · VIZOVICE, CZECH REPUBLIC

TRIPLE-DISTILLED PLUM BRANDY, FRENCH OAK-AGED; DRIED PLUM, VANILLA, TOASTED WOOD.

NOTES ON THE EXPRESSIONS

BLUME MARILLEN, PRODUCED BY DESTILLERIE PURKHART, REQUIRES MORE THAN NINE POUNDS OF WACHAU KLOSTERNEUBURGER APRICOTS PER BOTTLE. THE WACHAU VALLEY'S SHORT, INTENSE GROWING SEASON PRODUCES APRICOTS OF EXTRAORDINARY AROMATIC CONCENTRATION. ETTER, FOUNDED 1870 IN ZUG, DISTILLS OVER TEN POUNDS OF MOUNTAIN CHERRIES FROM LAKE ZUG INTO EACH BOTTLE; THE HIGH PROPORTION OF PITS IN DISTILLATION GIVES THE SPIRIT ITS ALMOND NOTE. MARASKA CONTINUES ZADAR'S FRUIT DISTILLING TRADITION, WHICH TRACES TO FRANCESCO DRIOLI IN 1779. JELÍNEK TRACES THE DISTILLING TRADITION IN VIZOVICE TO 1585; THE GOLD EXPRESSION IS TRIPLE-DISTILLED FROM MORAVIAN PLUMS AND AGED SEVEN YEARS IN FRENCH OAK.





THE ANDEAN SPIRIT

\$28

FIVE PRODUCERS · TWO COUNTRIES · 5 × ¼ OZ EACH

PISCO IS THE OLDEST CONTINUOUSLY PRODUCED BRANDY IN THE AMERICAS. SPANISH MISSIONARIES DISTILLED THE FIRST BATCHES IN COASTAL PERU IN THE 1550S. PERU AND CHILE HAVE DISPUTED OWNERSHIP OF THE NAME EVER SINCE, AND THE ARGUMENT REMAINS LEGALLY UNRESOLVED. THREE PERUVIAN, TWO CHILEAN – FIVE DISTINCT IDEAS OF WHAT PISCO SHOULD BE.

1. BARSOL QUEBRANTA

41.3% ABV · UNAGED · ICA VALLEY, PERU

NON-AROMATIC PISCO; RIPE GRAPE, CITRUS, CLEAN AND DIRECT.

2. VIÑAS DE ORO ITALIA

41% ABV · UNAGED · ICA VALLEY, PERU

AROMATIC ITALIA; FLORAL, WHITE PEACH, INTENSE GRAPE CHARACTER.

3. CAPURRO ACHOLADO

40% ABV · UNAGED · ICA VALLEY, PERU

AROMATIC AND NON-AROMATIC BLEND; BALANCED BODY WITH FLORAL COMPLEXITY.

4. MISTRAL NOBEL

40% ABV · 1-3YR AMERICAN OAK · ELQUI VALLEY, CHILE

MUSCAT OF ALEXANDRIA AND PEDRO JIMÉNEZ, BARREL-AGED; CLOVE, DRIED APRICOT, VANILLA, LONG SWEET FINISH.

5. GOBERNADOR

40% ABV · NAS · LIMARÍ VALLEY, CHILE

MOSCATEL ROSADA AND ALEXANDRIA; FLORAL, ROSE AND JASMINE, CREAMY TEXTURE.

NOTES ON THE EXPRESSIONS

PERU RECOGNIZES EIGHT PERMITTED GRAPE VARIETIES IN TWO CATEGORIES. NON-AROMATIC VARIETIES, LED BY QUEBRANTA, PRODUCE FULL-BODIED SPIRITS WITH FLAVORS OF RIPE GRAPE AND CITRUS. QUEBRANTA IS A GRAPE THAT EXISTS NOWHERE ELSE – IT MUTATED FROM SPANISH VARIETALS IN THE 16TH CENTURY AND ADAPTED OVER CENTURIES TO THE COASTAL DESERT OF THE ICA VALLEY. AROMATIC VARIETIES PRODUCE INTENSELY FLORAL SPIRITS. ACHOLADO IS A BLEND OF BOTH CATEGORIES. PERUVIAN PISCO MUST BE DISTILLED IN POT STILLS AND BOTTLED AT STILL STRENGTH WITH NO WATER ADDITION. CHILEAN PISCO PERMITS WATER ADDITION AND OAK AGING – PISCO MISTRAL, NAMED FOR CHILEAN NOBEL LAUREATE GABRIELA MISTRAL, RESTS IN AMERICAN OAK FOR UP TO THREE YEARS. THE CONTRAST BETWEEN THE TWO STYLES IS IMMEDIATE AND INSTRUCTIVE.



HISTORIA EN VIVO *Presidio San Agustín*





COEUR DE GASCOGNE \$40

THE HEART OF ARMAGNAC · 4 × 3/4 OZ EACH

A SINGLE APPELLATION. FOUR STAGES OF THE SAME SPIRIT'S EVOLUTION. GASPARD DE M. AND CHATEAU DE LACQUY BOTH OPERATE WITHIN BAS-ARMAGNAC. THIS FLIGHT IS A VERTICAL STUDY: FROM UNWOODED WHITE SPIRIT TO PRESTIGE AGED EXPRESSION, DESIGNED TO ISOLATE WHAT TIME AND OAK ACTUALLY DO TO A DISTILLATE.

1. GASPARD DE M. BLANCHE

44.5% ABV · 1YR NEUTRAL · BAS-ARMAGNAC, FRANCE

UNAGED WHITE ARMAGNAC, EXOTIC FRUIT, WHITE FLOWERS, PEPPER, ROASTED CEREAL FINISH.

2. GASPARD DE M. DISTILLER'S CUT

45.3% ABV · 3YR · BAS-ARMAGNAC, FRANCE

GASCON BLACK OAK; DRIED PLUM, PASTRY, BAKING SPICE, GENTLE TANNIC GRIP.

3. CHATEAU DE LACQUY REFERENCE

40.5% ABV · 3-4YR · BAS-ARMAGNAC, FRANCE

100% BACO, NEW OAK; RIPE GRAPE, CANDIED PRUNE, VANILLA, APPLE COMPOTE.

4. CHATEAU DE LACQUY HORS D'AGE

41% ABV · 10YR+ · BAS-ARMAGNAC, FRANCE

PRESTIGE EXPRESSION; SPICED VANILLA, BLACK PEPPER, CANDIED FRUIT, RANCIO, CREAMY FINISH.

NOTES ON THE EXPRESSIONS

GASPARD DE M. BLANCHE IS PRODUCED AT CHATEAU DE MANIBAN BY THE CASTARÈDE FAMILY (ESTABLISHED 1832), RESTED ONE YEAR IN NEUTRAL CONTAINER, PRESERVING THE RAW GRAPE CHARACTER OF THE DISTILLATE WITHOUT WOOD INFLUENCE. THE DISTILLER'S CUT IS AGED THREE YEARS IN GASCON BLACK OAK – THE PRECISE MOMENT WOOD AND FRUIT BEGIN THEIR CONVERSATION. CHATEAU DE LACQUY REFERENCE IS 100% BACO GRAPE, AGED 3-4 YEARS IN NEW FRENCH OAK AT VARIOUS TOASTING LEVELS; THE ESTATE, IN THE SAME FAMILY SINCE 1711, RELEASES ONLY 8,000 BOTTLES ANNUALLY. THE HORS D'AGE REPRESENTS A MINIMUM OF FIFTEEN YEARS IN OAK, DURING WHICH THE SPIRIT DEVELOPS RANCIO – THE DEEP OXIDATIVE QUALITY CONSIDERED THE APEX OF WHAT ARMAGNAC CAN BECOME WITH SUFFICIENT TIME AND THE RIGHT CELLAR.





THE EMBASSY SUITE \$64

FOUR PRESTIGE EXPRESSIONS · NO MODIFIERS · 4 × 1/4 OZ EACH

XO DESIGNATIONS REQUIRE A MINIMUM OF TEN YEARS AGING, THOUGH THE FINEST EXPRESSIONS HERE FAR EXCEED THAT FLOOR. TWO SINGLE-ESTATE GRANDE CHAMPAGNE COGNACS, ONE SMALL-PRODUCTION BAS-ARMAGNAC, AND ONE MADEIRA-CASK COGNAC. NO MIXING. NO MODIFIERS. JUST TIME.

1. KELT XO TOUR DU MONDE

43% ABV · XO · GRANDE CHAMPAGNE, FRANCE

OCEAN-MATURED 3 MONTHS; JASMINE, CANDIED APRICOT, WALNUT, CEDAR, SILKY FINISH.

2. FRAPIN CHATEAU FONTPINOT XO

41% ABV · XO · GRANDE CHAMPAGNE, FRANCE

SINGLE ESTATE, DISTILLED ON-LEES; DRIED APRICOT, ALMOND, HAZELNUT, RANCIO.

3. CHATEAU DE LACQUY REFERENCE

40.5% ABV · 3-4YR · BAS-ARMAGNAC, FRANCE

100% BACO, NEW OAK; RIPE GRAPE, CANDIED PRUNE, VANILLA, APPLE COMPOTE.

4. DEUX FAMILLES MADEIRA CASK

46% ABV · 6-8YR · COGNAC, FRANCE

MADEIRA CASK FINISH; OXIDIZED STONE FRUIT, WALNUT, WARM SPICE.

NOTES ON THE EXPRESSIONS

KELT XO BLENDS 21 GRANDE CHAMPAGNE COGNACS WITH ADDITIONAL AGING AT SEA ABOARD CARGO VESSELS, WHERE CONSTANT MOVEMENT AND TEMPERATURE VARIATION ARE SAID TO REPLICATE DECADES OF CELLAR AGING. FRAPIN CHATEAU FONTPINOT IS THE ONLY COGNAC ENTITLED TO THE CHATEAU DESIGNATION, GROWN ENTIRELY ON A SINGLE 240-HECTARE ESTATE IN CONTINUOUS FAMILY OWNERSHIP SINCE 1270. CHATEAU DE LACQUY HAS BEEN IN THE SAME FAMILY SINCE 1711; THE CURRENT OWNER IS THE TENTH GENERATION TO DISTILL ON THE PROPERTY. DEUX FAMILLES ACHIEVES ITS OXIDATIVE COMPLEXITY THROUGH A MADEIRA WOOD FINISH – A TECHNIQUE RARE IN COGNAC PRODUCTION.



HISTORIA EN VIVO *Presidio San Agustín*





THE CÍBOLA EXPEDITION \$65

7 POURS · ½ OZ EACH · PRESTIGE POURS

IN 1540, CORONADO LED 340 SOLDIERS NORTH IN SEARCH OF THE SEVEN CITIES OF CÍBOLA. HIS ROUTE PASSED THROUGH SOUTHERN ARIZONA. SEVEN OF THE HOUSE'S FINEST AGED EXPRESSIONS, SPANNING FIVE COUNTRIES AND FIVE APPELLATIONS.

1. NAVARRE VIEILLE RESERVE

40-50YR · 45% ABV · FRANCE

GRANDE FINE CHAMPAGNE; RANCIO, SPICED VANILLA, PROFOUND STRUCTURE

2. HENNESSY XO

10-30YR · 40% ABV · FRANCE

100 EAUX-DE-VIE UP TO 30YR; CANDIED FRUIT, DARK CHOCOLATE, CINNAMON, LEATHER.

3. REMY MARTIN XO

10-37YR · 40% ABV · FRANCE

400 EAUX-DE-VIE 10-37YR; JASMINE, CANDIED ORANGE, HAZELNUT, VELVETY FINISH.

4. CHATEAU DE LACQUY HORS D'AGE

10YR+ · 41% ABV · FRANCE

100% BACO, 10YR+; DEEP RANCIO, DRIED FRUIT, LEATHER – APEX OF AGED ARMAGNAC.

5. GERMAIN-ROBIN SELECT BARREL XO

17YR · 40% ABV · USA

CALIFORNIA ALAMBIC, PINOT NOIR, 17YR LIMOUSIN OAK; DARK CHERRY, APRICOT, GINGER, CHOCOLATE FINISH.

6. ROGER GROULT 18YR

18YR · 41% ABV · FRANCE

PAYS D'AUGE, 18YR MIN; TARTE TATIN, BAKED APPLE, CINNAMON, CLOVE, SMOKY FINISH.

7. TORRES 30 JAIME I

SOLERA · 38% ABV · SPAIN

PENEDÉS, 100% PARELLADA; VANILLA, WALNUT, PLUM, CEDAR, SANDALWOOD.

NOTES ON THE EXPRESSIONS

NAVARRE VIEILLE BLENDS GRANDE FINE CHAMPAGNE COGNACS AVERAGING 40-50 YEARS, PROOFED NATURALLY. HENNESSY XO WAS CREATED BY MAURICE HENNESSY IN 1870. REMY MARTIN XO, CREATED 1981, WAS THE FIRST FINE CHAMPAGNE XO EVER COMMERCIALY PRODUCED. LACQUY IS THE OLDEST CONTINUOUSLY FAMILY-OWNED ARMAGNAC ESTATE, DATING TO 1711. TORRES 30 JAIME I IS A HOMAGE TO THE CROWN UNDER WHICH CORONADO SAILED.



HISTORIA EN VIVO *1868-1911*



TASTING FLIGHTS & SPIRIT BOOK



BRANDY DEMYSTIFIED



HISTORIA EN VIVO *Presidio San Agustín del Tule*





WHAT IS BRANDY?

BRANDY: THE ORIGINAL SPIRIT

BRANDY IS AMONG THE OLDEST DISTILLED SPIRITS IN THE WESTERN WORLD, AND FOR MOST OF HUMAN HISTORY IT WAS SIMPLY CALLED THE WATER OF LIFE: EAU-DE-VIE IN FRENCH, AQUA VITAE IN LATIN. EVERY CULTURE THAT GREW FRUIT EVENTUALLY FIGURED OUT HOW TO DISTILL IT. THE RESULT IS THE MOST GEOGRAPHICALLY DIVERSE CATEGORY OF SPIRITS ON EARTH.

THE SIMPLE DEFINITION

BRANDY IS DISTILLED WINE. FERMENT FRUIT JUICE INTO WINE, RUN IT THROUGH A STILL, AGE IT IN OAK, AND YOU HAVE BRANDY. THAT IS THE ENTIRE RECIPE. THE INFINITE VARIATION COMES FROM WHAT FRUIT, WHICH REGION, WHICH STILL, WHICH BARREL, AND HOW LONG.

GRAPE BRANDY VS. FRUIT BRANDY

MOST BRANDY IS MADE FROM GRAPES. COGNAC, ARMAGNAC, AND PISCO ALL START WITH GRAPE WINE. BUT BRANDY CAN BE MADE FROM ANY FRUIT. CALVADOS IS MADE FROM APPLES AND PEARS. SLIVOVITZ IS MADE FROM PLUMS. KIRSCH IS MADE FROM CHERRIES. THE CLEAREST FRUIT BRANDIES, UNAGED AND BOTTLED STRAIGHT FROM THE STILL, ARE CALLED EAU-DE-VIE. EVERY DROP OF FLAVOR COMES FROM THE FRUIT ITSELF, WITH NO OAK AGING TO DEVELOP OR DISGUISE IT.

A FAMILY, NOT A SINGLE SPIRIT

THE WORD BRANDY NAMES A TRADITION, NOT A SINGLE SPIRIT. UNDER IT SIT DOZENS OF DISTINCT REGIONAL APPELLATIONS, INCLUDING COGNAC, GRANDE CHAMPAGNE, FINE CHAMPAGNE, BAS-ARMAGNAC, CALVADOS, PERUVIAN AND CHILEAN PISCO, SINGANI, KIRSCH, FRAMBOISE, AND AMERICAN APPLE BRANDY, AMONG MANY OTHERS. ALL ARE PRODUCTS OF A SINGLE ACT OF TRANSFORMATION, EACH SHAPED BY CENTURIES OF CULTURE, CLIMATE, AND INTENTION.





HOW BRANDY IS MADE

IT STARTS WITH FRUIT

EVERY BRANDY BEGINS WITH FRUIT THAT IS CRUSHED, FERMENTED TO WINE, THEN DISTILLED. THE STILL CONCENTRATES ALCOHOL ALONGSIDE THE AROMATIC COMPOUNDS THAT WILL COME TO DEFINE THE FINISHED SPIRIT, SO EVERY BRANDY BEGINS WITH THE QUALITY AND VARIETY OF THE FRUIT ITSELF.

TWO KINDS OF STILL

THE POT STILL, ALSO CALLED AN ALEMBIC, IS A BATCH PROCESS. A SINGLE CHARGE OF WINE IS HEATED UNTIL THE VAPOR RISES AND IS COLLECTED, CONDENSED, AND THEN CAREFULLY CUT TO SEPARATE THE HEART OF THE RUN FROM THE LESS DESIRABLE HEAD AND TAIL FRACTIONS. POT STILLS PRODUCE A LOWER-PROOF, RICHER, DENSER DISTILLATE. BOTH COGNAC AND CALVADOS PAYS D'AUGE REQUIRE POT STILLS BY LAW. THE CONTINUOUS COLUMN STILL PROCESSES WINE THROUGH A TALL UPRIGHT COLUMN IN ONE UNINTERRUPTED FLOW, PRODUCING A CLEANER AND HIGHER-PROOF DISTILLATE. ARMAGNAC USES THE ALEMBIC ARMAGNACAIS, A SINGLE-PASS CONTINUOUS STILL THAT RUNS AT LOWER PRESSURE AND SLOWER SPEED, PRODUCING A SPIRIT OF UNUSUAL DENSITY AND CHARACTER.

THE CUTS

DURING DISTILLATION, THE RUN IS DIVIDED INTO THREE FRACTIONS. THE HEADS COME OFF FIRST: VOLATILE, SHARP, AND UNPLEASANT. THE HEART IS WHAT GOES INTO THE BARREL: CLEAN, AROMATIC, THE SOUL OF THE SPIRIT. THE TAILS COME LAST: HEAVIER, OILIER, OFTEN RECYCLED INTO THE NEXT RUN. WHERE THE DISTILLER MAKES THOSE CUTS DETERMINES THE CHARACTER OF EVERYTHING THAT FOLLOWS.

THEN TIME

NEW BRANDY OFF THE STILL IS CLEAR, HIGH-PROOF, AND RAW. THE FRUIT IS PRESENT BUT ANGULAR AND UNRESOLVED. OAK AGING IS NOT A REFINEMENT ADDED AFTERWARD BUT THE SECOND HALF OF THE PROCESS ITSELF. THE BARREL BREATHE, THE SPIRIT OXIDIZES SLOWLY, WOOD COMPOUNDS SOFTEN THE ALCOHOL, AND OVER YEARS THE ORIGINAL RAW FRUIT CHARACTER IS TRANSFORMED INTO SOMETHING THE GRAPE OR APPLE OR PLUM COULD NEVER HAVE ACHIEVED ENTIRELY ON ITS OWN.





THE FRENCH APPELLATIONS

TWO REGIONS, TWO TRADITIONS

FRANCE PRODUCES THE TWO MOST CELEBRATED GRAPE BRANDIES IN THE WORLD, MADE LESS THAN 200 KILOMETERS APART. COGNAC SITS ON THE ATLANTIC COAST NORTH OF BORDEAUX, IN A COOL MARITIME CLIMATE THAT PRODUCES THIN, ACIDIC WINES OF EXTRAORDINARY SUITABILITY FOR DISTILLATION. ARMAGNAC (UHR-MUH-NYAK) LIES SOUTHEAST IN GASCONY, DRIER AND WARMER, WITH SOILS RANGING FROM CHALKY CLAY TO THE DEEP SANDY SABLES FAUVES (SAH-BLUH FOHV) OF BAS-ARMAGNAC. SAME GRAPE. SAME BARREL. PROFOUNDLY DIFFERENT RESULTS.

THE CRUS OF COGNAC

THE COGNAC APPELLATION IS DIVIDED INTO SIX GROWING ZONES CALLED CRUS (KROO), RANKED BY CHALK CONTENT. GRANDE CHAMPAGNE, THE INNERMOST, IS CONSIDERED THE FINEST. PETITE CHAMPAGNE SURROUNDS IT. A BLEND OF AT LEAST 50% GRANDE CHAMPAGNE WITH PETITE CHAMPAGNE MAY BE LABELED FINE CHAMPAGNE. THE BORDERIES PRODUCES SPIRITS OF UNUSUAL ROUNDNESS AND VIOLET CHARACTER. FINS BOIS AND BONS BOIS CONTRIBUTE BODY AND FRUIT TO HOUSE BLENDS. THE WORD CHAMPAGNE HERE HAS NOTHING TO DO WITH SPARKLING WINE. IT DERIVES FROM THE LATIN CAMPANIA, MEANING OPEN CHALKY PLAIN.

BAS-ARMAGNAC

ARMAGNAC IS DIVIDED INTO THREE SUBZONES. BAS-ARMAGNAC (BAZ-AR-MAN-YAK), THE WESTERNMOST, RESTS ON THE SABLES FAUVES, THE DEEP IRON-RICH TAWNY SAND UNIQUE TO THIS CORNER OF GASCONY, PRODUCING WINES OF EXCEPTIONAL DELICACY AND FINESSE. IT IS WIDELY CONSIDERED THE FINEST GROWING ZONE, YIELDING ARMAGNAC OF GREATER AROMATIC COMPLEXITY AND ELEGANCE THAN THOSE PRODUCED IN THE HEAVIER SOILS OF HAUT-ARMAGNAC OR IN TENAREZE (TEN-ER-EZ), THE LIMESTONE SUBZONE TO THE EAST.

RANCIO

RANCIO (RAHN-SYOH) IS THE SINGLE MOST COVETED QUALITY FOUND IN AGED FRENCH BRANDY. IT DEVELOPS ONLY IN SPIRITS OF SIGNIFICANT AGE, TYPICALLY AFTER FIFTEEN YEARS OR LONGER IN THE BARREL, THROUGH SLOW OXIDATION. THE FLAVOR IS NUTTY, COMPLEX, AND FAINTLY OXIDATIVE, SOMEWHAT RESEMBLING AGED PARMESAN OR TOASTED WALNUT. IT IS NOT A FLAW – IT IS THE DESTINATION. NOT EVERY BRANDY DEVELOPS RANCIO, AND NO BRANDY CAN EVER BE FORCED TO DEVELOP IT.





SPAIN, MEXICO & THE AMERICAS

PENEDES

PENEDES (PEN-EH-DESS) IS THE HISTORIC CATALAN BRANDY REGION SOUTH OF BARCELONA, A DISTINCT DENOMINATION FROM THE BETTER-KNOWN BRANDY DE JEREZ OF ANDALUSIA. PENEDES IS BEST KNOWN TODAY THROUGH BODEGAS TORRES, FOUNDED 1870 IN VILAFRANCA DEL PENEDES. TORRES DISTILLS LOCAL GRAPES – PARELLADA, XAREL·LO, MACABEO – AND AGES THE RESULTING EAU-DE-VIE IN AMERICAN OAK SOLERA, A SYSTEM SHARED WITH JEREZ BUT WORKED HERE WITH DIFFERENT GRAPES, CLIMATE, AND A DISTINCT HOUSE STYLE.

BRANDY DE JEREZ

SPAIN'S SECOND MAJOR BRANDY TRADITION COMES FROM ANDALUSIA, WHERE THE SOLERA METHOD DEVELOPED ALONGSIDE SHERRY PRODUCTION. YOUNG SPIRIT IS BLENDED PROGRESSIVELY THROUGH TIERED BARRELS OF STEADILY OLDER RESERVES, OFTEN IN OAK THAT PREVIOUSLY HELD OLOROSO OR PEDRO XIMÉNEZ, PRODUCING A CONSISTENT, OAK-DRIVEN STYLE OF VANILLA, DRIED FRUIT, AND TOASTED ALMOND.

THE SOLERA METHOD

IN A SOLERA, BARRELS ARE ARRANGED IN ROWS CALLED CRIADERAS (CREE-AH-DEH-RAHS), STACKED FROM YOUNGEST AT THE TOP TO OLDEST AT THE BOTTOM. WHEN SPIRIT IS DRAWN FROM THE OLDEST FOR BOTTLING, IT IS REPLENISHED FROM THE ROW ABOVE. NO BARREL IS EVER FULLY EMPTIED. THE OLDEST SOLERAS IN OPERATION CONTAIN SPIRIT BLENDING AND EVOLVING FOR A CENTURY OR MORE.

MEXICO: TWO TRADITIONS

MEXICO'S BRANDY HISTORY RUNS ALONG TWO TRACKS. JEREZ-STYLE GRAPE BRANDY ARRIVED WITH THE SPANISH IN THE 16TH CENTURY AND DOMINATES THE COMMERCIAL CATEGORY. ALONGSIDE IT, INDIGENOUS COMMUNITIES ACROSS OAXACA HAVE FERMENTED AGAVE, FRUIT, AND GRAIN SINCE BEFORE CONTACT; DISTILLATION ARRIVED THROUGH THE SPANISH ALEMBIC AND THE CLAY POT STILLS CARRIED BY FILIPINO SAILORS ON THE MANILA-ACAPULCO GALLEONS FROM 1565. THE MANGO AND PINEAPPLE BRANDIES ON THIS MENU ARE MADE BY MASTER MEZCALEROS WORKING IN THIS TRADITION TODAY.

AMERICAN APPLE BRANDY

APPLE BRANDY TRAVELED WEST WITH AMERICAN SETTLERS THROUGHOUT THE 19TH CENTURY. COMMON IN FRONTIER SALOONS AND ARMY POSTS ACROSS THE SOUTHWEST, INCLUDING TERRITORIAL TUCSON. FOR MUCH OF THAT HISTORY, APPLEJACK WAS NOT DISTILLED AT ALL. FERMENTED CIDER WAS LEFT OUTSIDE IN WINTER AND THE FROZEN WATER SKIMMED OFF AS ICE. BOTTLED-IN-BOND APPLE BRANDY ADDS STRICT FEDERAL REQUIREMENTS: FOUR YEARS MIN IN A BONDED WAREHOUSE AND BOTTLING AT EXACTLY 100 PROOF UNDER GOVERNMENT SUPERVISION.





MEXICO AND THE UNITED STATES

MEXICO: TWO TRADITIONS

MEXICO'S BRANDY HISTORY RUNS ALONG TWO SEPARATE TRACKS. THE FIRST ARRIVED WITH THE SPANISH IN THE 16TH CENTURY: JEREZ-STYLE GRAPE BRANDY PRODUCED USING THE SOLERA METHOD DEVELOPED IN ANDALUSIA, IN WHICH YOUNG SPIRIT IS BLENDED PROGRESSIVELY THROUGH TIERED BARRELS OF STEADILY OLDER RESERVES. THE RESULT IS A CONSISTENT, SMOOTH, OAK-DRIVEN STYLE CHARACTERIZED BY VANILLA, DRIED FRUIT, AND TOASTED ALMOND.

THE SOLERA METHOD

IN A SOLERA SYSTEM, BARRELS ARE ARRANGED IN ROWS CALLED CRIADERAS (CREE-AH-DEH-RAHS), STACKED FROM YOUNGEST AT THE TOP TO OLDEST AT THE BOTTOM. WHEN SPIRIT IS DRAWN FROM THE OLDEST BARRELS FOR BOTTLING, IT IS REPLENISHED FROM THE ROW ABOVE, AND SO ON. NO BARREL IS EVER FULLY EMPTIED. THE OLDEST SOLERAS IN CONTINUOUS OPERATION CONTAIN SPIRIT THAT HAS BEEN BLENDING AND EVOLVING FOR A CENTURY OR MORE.

THE INDIGENOUS TRADITION

THE SECOND TRADITION HAS ROOTS THAT PREDATE EUROPEAN CONTACT ENTIRELY. INDIGENOUS COMMUNITIES ACROSS OAXACA FERMENTED AGAVE, FRUIT, AND GRAIN FOR CENTURIES BEFORE THE SPANISH ARRIVED. DISTILLATION TECHNOLOGY CAME THROUGH TWO MAIN ROUTES: THE SPANISH ALEMBIC STILL AND THE CLAY POT STILLS THAT WERE CARRIED BY FILIPINO SAILORS ABOARD THE MANILA-ACAPULCO GALLEONS THAT BEGAN SAILING IN THE 1560S. THE MANGO AND PINEAPPLE BRANDIES ON THIS MENU ARE MADE BY MASTER MEZCALEROS WORKING IN EXACTLY THIS TRADITION TODAY.

AMERICAN APPLE BRANDY

APPLE BRANDY TRAVELED WEST WITH THE AMERICAN SETTLERS THROUGHOUT THE 19TH CENTURY, RANKING AMONG THE MOST COMMON SPIRITS FOUND IN FRONTIER SALOONS AND ARMY POSTS ACROSS THE SOUTHWEST, INCLUDING TERRITORIAL TUCSON. FOR MUCH OF THAT HISTORY, APPLEJACK WAS NOT DISTILLED AT ALL: FERMENTED CIDER WAS SIMPLY LEFT OUTSIDE IN WINTER AND THE FROZEN WATER SKIMMED OFF AS ICE. BOTTLED-IN-BOND APPLE BRANDY ADDS STRICT FEDERAL REQUIREMENTS: A MINIMUM OF FOUR YEARS OF AGING IN A BONDED WAREHOUSE AND BOTTLING AT EXACTLY 100 PROOF UNDER DIRECT GOVERNMENT SUPERVISION.





FRUIT BRANDY AND EAU-DE-VIE

THE AGELESS TRADITION

EAU-DE-VIE (OH-DUH-VEE) IS THE PUREST TEST IN DISTILLED SPIRITS. NO OAK AGING. NO COLOR. NO WOOD TO SMOOTH THE ROUGH EDGES OR HIDE THE FLAWS. WHAT GOES INTO THE STILL IS EXACTLY WHAT COMES OUT OF THE BOTTLE, CONCENTRATED AND CLARIFIED BY DISTILLATION BUT OTHERWISE COMPLETELY UNMEDIATED. A GREAT EAU-DE-VIE SMELLS AND TASTES MORE PURELY OF ITS FRUIT THAN THE ACTUAL FRUIT ITSELF.

CENTRAL EUROPE

THE CENTRAL EUROPEAN FRUIT BRANDY TRADITION PREDATES WRITTEN RECORD IN MOST REGIONS THAT PRACTICE IT. PLUM TREES GREW ON LAND UNSUITABLE FOR GRAIN OR GRAPES, AND BY THE 15TH CENTURY DISTILLATION RIGHTS WERE AMONG THE MOST FIERCELY CONTESTED FEUDAL PRIVILEGES. THE FOUR FRUITS THAT DEFINE THE TRADITION ARE PLUMS (SLIVOVITZ, SLIV-OH-VITZ), CHERRIES (KIRSCH, KEERSH), PEARS (DISTILLED PRIMARILY FROM THE WILLIAMS VARIETY, CALLED BARTLETT IN NORTH AMERICA), AND APRICOTS (MARILLEN, MAH-RIL-EN). ROMANIA PRODUCES TUICA (TSOO-EE-KAH). HUNGARY'S PALINKA (PAH-LIN-KAH) IS A LEGALLY PROTECTED DESIGNATION COVERING DOZENS OF FRUIT VARIETIES.

SWITZERLAND AND AUSTRIA

THE FINEST EUROPEAN FRUIT EAU-DE-VIE IS PRODUCED IN THE GERMAN-SPEAKING WORLD, WHERE EXTRAORDINARY PRECISION AND TIGHT REGIONAL REGULATION GOVERN EVERY STAGE OF PRODUCTION FROM ORCHARD TO BOTTLE. SWISS KIRSCH MUST BE MADE FROM SPECIFIC REGIONAL CHERRY VARIETIES GROWN IN DESIGNATED CANTONS AND STORED IN GLASS RATHER THAN WOOD TO PRESERVE ITS AROMATIC PURITY. AUSTRIAN APRICOT BRANDY FROM THE WACHAU VALLEY, MADE FROM THE KLOSTERNEUBURGER VARIETY, REQUIRES MORE THAN NINE POUNDS OF RIPE FRUIT TO FILL A SINGLE 750ML BOTTLE.

CALIFORNIA AND THE NEW WORLD

THE AMERICAN CRAFT DISTILLING MOVEMENT OF THE 1980S BROUGHT SERIOUS FRUIT EAU-DE-VIE PRODUCTION TO NORTH AMERICA FOR THE FIRST TIME. DISTILLERS IN CALIFORNIA AND THE PACIFIC NORTHWEST APPLIED EUROPEAN ALEMBIC TECHNIQUES TO LOCAL FRUIT, PRODUCING PEAR, APPLE, AND STONE FRUIT BRANDIES OF GENUINE DISTINCTION. THE FINEST PEAR BRANDIES REQUIRE APPROXIMATELY 30 POUNDS OF FRUIT PER 750ML BOTTLE, MAKING THEM AMONG THE MOST LABOR-INTENSIVE SPIRITS PRODUCED ANYWHERE.





POMACE SPIRITS

WHAT IS POMACE

WHEN GRAPES ARE PRESSED FOR WINE, WHAT REMAINS IS A DENSE MASS OF SKINS, SEEDS, AND STEMS CALLED POMACE (POM-ISS). IN EVERY WINEMAKING REGION, SOMEONE EVENTUALLY ASKED WHAT WOULD HAPPEN IF YOU FERMENTED AND DISTILLED IT. THE ANSWER DEPENDS ENTIRELY ON WHERE YOU ARE. POMACE SPIRITS ARE AMONG THE MOST GEOGRAPHICALLY VARIED AND LEAST UNDERSTOOD EXPRESSIONS IN THE ENTIRE BRANDY FAMILY.

GRAPPA

ITALY'S POMACE SPIRIT IS GOVERNED BY A STRICT DOC FRAMEWORK. TRUE GRAPPA MUST BE PRODUCED IN ITALY FROM ITALIAN POMACE, DISTILLED IN ITALY, AND BOTTLED AT A MINIMUM OF 37.5% ABV. A MONOVITIGNO (MOH-NOH-VEE-TEEN-YOH) IS MADE FROM A SINGLE GRAPE VARIETY. A GIOVANE (JOH-VAH-NEH) IS UNAGED AND CLEAR. AN AFFINATA HAS BEEN RESTED BRIEFLY IN WOOD. AN INVECCHIATA IS AGED A MINIMUM OF TWELVE MONTHS. A RISERVA, EIGHTEEN MONTHS OR MORE. THE FINEST AGED GRAPPAS FROM TRENTO, FRIULI, AND PIEDMONT ARE AMONG THE MOST SERIOUS SPIRITS PRODUCED ANYWHERE.

MARC

FRANCE'S EQUIVALENT IS MARC (MAR, THE C IS SILENT), PRODUCED ACROSS EVERY MAJOR WINE REGION BUT MOST CELEBRATED IN BURGUNDY, WHERE MARC DE BOURGOGNE CARRIES ITS OWN APPELLATION. MADE FROM THE POMACE OF PINOT NOIR AND CHARDONNAY, BURGUNDY MARC IS TYPICALLY AGED IN OLD OAK AND DEVELOPS A RICH, EARTHY, SLIGHTLY OXIDATIVE CHARACTER QUITE DIFFERENT FROM ITALIAN GRAPPA.

TSIPOURO AND RAKI

GREECE'S POMACE TRADITION IS AMONG THE OLDEST IN THE ENTIRE MEDITERRANEAN. TSIPOURO (TSEE-POO-ROH) IS PRODUCED ACROSS MAINLAND GREECE AND THE ISLANDS FROM FERMENTED GRAPE POMACE, TYPICALLY DOUBLE-DISTILLED IN COPPER POT STILL. RAKI IS THE CRETAN VARIANT, CONSIDERED THE NATIONAL TABLE SPIRIT OF THE ISLAND, CONSUMED ALONGSIDE FOOD AT NEARLY EVERY MEAL. IT SHOULD NOT BE CONFUSED WITH TURKISH RAKI, WHICH IS AN ANISE-FLAVORED GRAPE DISTILLATE BELONGING TO AN ENTIRELY DIFFERENT CULTURAL TRADITION.





ASIAN BRANDY

A DIFFERENT PHILOSOPHY

BRANDY ARRIVED IN ASIA THROUGH EUROPEAN TRADE ROUTES BEGINNING IN THE 16TH CENTURY, CARRIED BY PORTUGUESE, DUTCH, AND BRITISH MERCHANTS WHO FOUND EAGER MARKETS IN PORT CITIES RANGING FROM NAGASAKI TO SHANGHAI. WHAT BEGAN IN ASIA AS AN IMPORTED LUXURY EVENTUALLY TOOK ROOT THERE AS A LOCAL PRODUCTION TRADITION. IN BOTH JAPAN AND CHINA, THAT TRADITION HAS PRODUCED SPIRITS OF GENUINE DISTINCTION.

JAPAN

JAPANESE BRANDY PRODUCTION FOLLOWS THE SAME PHILOSOPHY THAT DEFINES JAPANESE WHISKY: METICULOUS ATTENTION TO RAW MATERIAL, OBSSIVE PRECISION IN DISTILLATION AND AGING, AND A HOUSE STYLE BUILT ON REFINEMENT RATHER THAN POWER. JAPANESE DISTILLERS SOURCE GRAPES PRIMARILY FROM DOMESTIC VINEYARDS, DISTILL IN POT STILLS MODELED ON COGNAC AND ARMAGNAC PRACTICE, AND AGE IN FRENCH OAK, MIZUNARA, AND AMERICAN OAK. THE RESULT SITS CLOSER TO THE EUROPEAN TRADITION THAN ALMOST ANY OTHER NON-EUROPEAN PRODUCER.

CHINA

THE OLDEST CONTINUOUSLY OPERATING WESTERN-STYLE BRANDY PRODUCER IN ASIA IS CHANGYU, WHICH WAS FOUNDED IN 1892 IN YANTAI, SHANDONG PROVINCE, WITH THE DIRECT ASSISTANCE OF EUROPEAN WINEMAKERS. CHANGYU HAS BEEN PRODUCING GRAPE BRANDY CONTINUOUSLY FOR MORE THAN 130 YEARS NOW. THE SHANDONG PENINSULA SHARES A LATITUDE WITH BORDEAUX, AND CHANGYU ITSELF ACCOUNTS FOR ROUGHLY HALF OF ALL DOMESTIC BRANDY PRODUCTION IN CHINA TODAY BY VOLUME.

CLIMATE AND AGING

THE AGING CONDITIONS IN BOTH JAPAN AND CHINA DIFFER MEANINGFULLY FROM THOSE OF FRANCE. HIGHER HUMIDITY, MORE PRONOUNCED SEASONAL TEMPERATURE VARIATION, AND IN SOME REGIONS MORE EXTREME SUMMER HEAT ALL ACCELERATE THE INTERACTION BETWEEN SPIRIT AND WOOD, PRODUCING FASTER MATURATION THAN THE COOL AND STABLE CELLARS OF COGNAC OR ARMAGNAC. THE RESULT IS A DISTINCT REGIONAL CHARACTER THAT CANNOT BE REPLICATED BY AGING EUROPEAN BRANDY IN EUROPEAN CONDITIONS.





READING A LABEL: AGED BRANDY

AGE CLASSIFICATIONS

MOST COGNAC AND ARMAGNAC CARRIES AN AGE CLASSIFICATION RATHER THAN A VINTAGE YEAR. IN ASCENDING ORDER OF THE MINIMUM AGE REQUIRED: VS (VERY SPECIAL), TWO YEARS IN OAK; VSOP (VERY SUPERIOR OLD PALE), FOUR YEARS; XO (EXTRA OLD), TEN YEARS; AND HORS D'AGE (OR-DA)), CARRYING THE SAME LEGAL MINIMUM AS XO BUT RESERVED BY PRODUCERS FOR THEIR VERY FINEST AND OLDEST EXPRESSIONS. THESE MINIMUMS REFER TO THE YOUNGEST SPIRIT IN THE BLEND, NOT TO THE AVERAGE.

NAS

MANY OF THE FINEST BRANDIES CARRY NO AGE STATEMENT. NAS IS NOT A MARK OF LESSER QUALITY. IT MEANS THE PRODUCER BLENDS FREELY ACROSS VINTAGES AND AGE RANGES TO ACHIEVE A CONSISTENT HOUSE STYLE, RATHER THAN BEING CONSTRAINED BY A SINGLE HARVEST YEAR. THE SOLERA SYSTEM USED IN BOTH SPANISH AND MEXICAN BRANDY PRODUCTION MAKES AGE STATEMENTS STRUCTURALLY IMPOSSIBLE: SPIRIT OF MANY DIFFERENT AGES IS BLENDED CONTINUOUSLY, AND NO INDIVIDUAL VINTAGE YEAR CAN EVER BE ISOLATED OR DECLARED.

SINGLE VINTAGE ARMAGNAC

ARMAGNAC IS THE GREAT EXCEPTION TO THE NAS CONVENTION. IT PERMITS AND CELEBRATES SINGLE VINTAGE EXPRESSIONS: SPIRIT DRAWN FROM ONE SPECIFIC HARVEST YEAR, AGED IN CASK WITHOUT BLENDING WITH ANY OTHER VINTAGE, AND RELEASED ONLY WHEN THE CELLAR MASTER JUDGES IT READY. A BOTTLE LABELED 1985 OR 1962 CONTAINS SPIRIT DISTILLED ENTIRELY FROM THAT SINGLE YEAR'S HARVEST. SINGLE VINTAGE ARMAGNAC IS AMONG THE MOST COLLECTIBLE SPIRITS PRODUCED ANYWHERE IN THE WORLD.

APPELLATION AND SUB-APPELLATION

AN APPELLATION ON A LABEL IS A GUARANTEE OF ORIGIN AND METHOD, NOT OF QUALITY BY ITSELF. A BOTTLE LABELED SIMPLY AS COGNAC TELLS YOU THE SPIRIT WAS PRODUCED WITHIN THE COGNAC REGION ACCORDING TO FRENCH LAW. A BOTTLE LABELED GRANDE CHAMPAGNE TELLS YOU THE GRAPES WERE GROWN IN THE FINEST CHALK-RICH SUBZONE. FINE CHAMPAGNE INDICATES A BLEND OF AT LEAST 50% GRANDE CHAMPAGNE WITH THE REST PETITE CHAMPAGNE.



READING A LABEL: AMERICAS & FRUIT

PERUVIAN PISCO

A PERUVIAN PISCO LABEL TELLS YOU MORE THAN ALMOST ANY OTHER BRANDY LABEL IF YOU KNOW HOW TO READ IT. THE GRAPE VARIETY MUST ALWAYS BE DECLARED BY LAW. A BOTTLE LABELED PURO CONTAINS SPIRIT MADE FROM ONLY ONE SINGLE GRAPE VARIETY. ACHOLADO IS A REGULATED BLEND OF AROMATIC AND NON-AROMATIC VARIETIES. MOSTO VERDE MEANS THE GRAPES WERE DISTILLED BEFORE FERMENTATION HAD FULLY COMPLETED, PRODUCING A RICHER, MORE TEXTURED SPIRIT AT SIGNIFICANTLY HIGHER COST.

CHILEAN PISCO

CHILEAN PISCO LABELS FOLLOW DIFFERENT RULES FROM PERUVIAN ONES. THE DO DESIGNATION CONFIRMS PRODUCTION WITHIN CHILE'S LEGALLY DEFINED PISCO REGIONS IN THE ATACAMA AND COQUIMBO VALLEYS. CHILEAN PISCO ALLOWS WATER ADDITION TO LOWER THE BOTTLING PROOF TO THE DESIRED STRENGTH, AND SOME EXPRESSIONS CARRY BRIEF AGE STATEMENTS REFLECTING TIME SPENT RESTING IN OAK BARRELS.

SINGANI

A SINGANI LABEL WILL TYPICALLY DECLARE THE ALTITUDE AT WHICH ITS MUSCAT OF ALEXANDRIA GRAPES WERE CULTIVATED AND HARVESTED. BOLIVIAN LAW REQUIRES ALL APPROVED VINEYARDS TO BE SITUATED ABOVE THE MINIMUM ELEVATION OF 5,250 FEET IN THE DESIGNATED PRODUCTION VALLEYS. SINGANI IS ALWAYS CLEAR, ALWAYS UNAGED, AND ALWAYS MADE FROM MUSCAT OF ALEXANDRIA WITH NO ADDITIONS PERMITTED. ANY LABEL THAT DOES NOT DECLARE THIS GRAPE AND A RECOGNIZED BOLIVIAN GROWING REGION CANNOT LEGALLY BEAR THE NAME SINGANI.

AMERICAN APPLE BRANDY

THREE TERMS APPEAR ON AMERICAN APPLE BRANDY LABELS. STRAIGHT APPLE BRANDY MUST BE DISTILLED FROM 100% APPLE MATERIAL, AGED A MINIMUM OF TWO YEARS, WITH NO ADDED COLORING OR FLAVORING. BOTTLED IN BOND ADDS FURTHER REQUIREMENTS: MINIMUM FOUR YEARS AGING IN A FEDERALLY BONDED WAREHOUSE AND BOTTLING AT EXACTLY 100 PROOF UNDER GOVERNMENT SUPERVISION. APPLEJACK ON A MODERN LABEL INDICATES A BLENDED PRODUCT CONTAINING APPLE BRANDY AND NEUTRAL GRAIN SPIRIT.





ABOUT THE MUSEUM

A LIVING HISTORY EXPERIENCE:

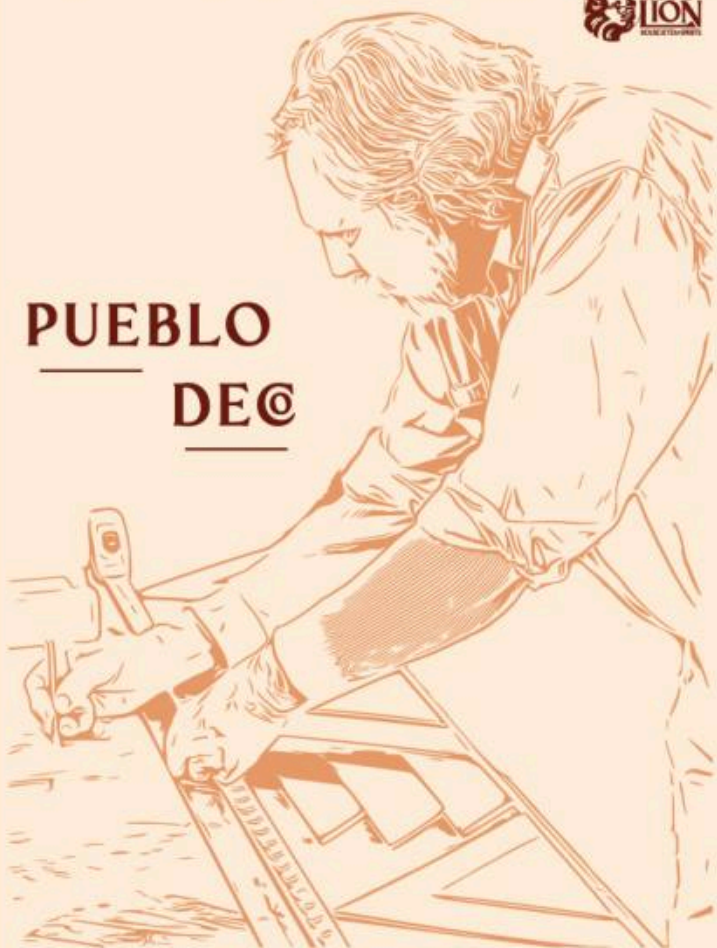
A RE-CREATION OF THE SPANISH FORT BUILT IN 1775, THE PRESIDIO SAN AGUSTÍN DEL TUCSON MUSEUM ALLOWS VISITORS TO EXPERIENCE MORE THAN TWO THOUSAND YEARS OF TUCSON'S HISTORY FIRST HAND. ON DOCENT-GUIDED TOURS, YOU'LL DISCOVER HOW TUCSON RESIDENTS LIVED BEFORE AIR CONDITIONING AND CELL PHONES. STEP INSIDE AN 1860S SONORAN ROW HOUSE FURNISHED IN PERIOD DETAIL. SEE THE REMAINS OF A 2,000-YEAR-OLD PIT HOUSE AND LEARN ABOUT THE LIVES OF EARLY NATIVE AMERICANS IN THE EARLY PEOPLE'S PARK, A QUIET COURTYARD AT THE HEART OF DOWNTOWN.



TASTING FLIGHTS & SPIRIT BOOK



PUEBLO DECO



THE SOUTHWEST'S ANSWER TO ART DECO
BRANDYLION'S INTERIORS RECREATE FAÇADES
AND MOTIFS FROM LONG-DEMOLISHED ARIZONA
BUILDINGS IN THE "PUEBLO DECO" STYLE. POPULAR
IN THE EARLY 1900S, PUEBLO DECO DRAWS ON
THE PLANT, ANIMAL, AND LANDSCAPE MOTIFS
OF THE REGIONS TRADITIONS AND CULTURES.



HISTORIA EN VIVO *Presidio San Agustín del Teúl*





TASTING FLIGHTS & SPIRIT BOOK

ABOVE THE BAR:

HISTORIA EN VIVO

FRIEZE

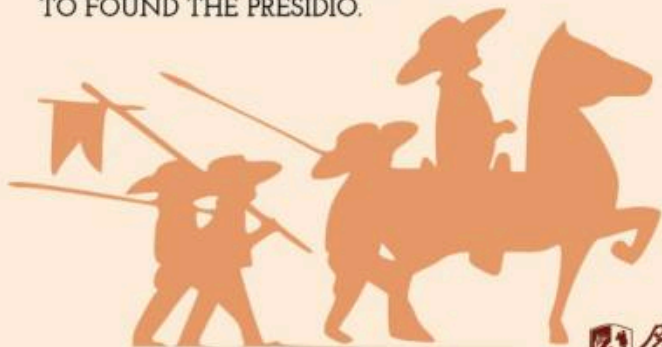
BY RICHARD & KELLNER BROWN

COMMISSIONED BY BRANDYLION FOR THE PRESIDIO SAN AGUSTÍN DEL TUCSON MUSEUM & RIO NUEVO IN GRATITUDE & CELEBRATION OF THE SOUTHWEST'S PREMIERE MUSEUM OF LIVING HISTORY.

SAN XAVIER DEL BAC AUGUST 20, 1775:
O'CONOR SIGNS THE PROCLAMATION THAT
FOUNDS THE PRESIDIO.



THE MARCH TO SAN AGUSTÍN DEL TUCSON
O'CONOR & HIS MEN MARCH EIGHTEEN LEAGUES
ALONG THE SANTA CRUZ RIVER
TO FOUND THE PRESIDIO.



HISTORIA EN VIVO *Richard & Kellner Brown*



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TORREÓN OF THE TUCSON PRESIDIO
THE 24 FT ADOBE BASTION TOWERS OVER
THE WALLS OF EARLY TUCSON



THE CITYSCAPE OF THE OLD PUEBLO
THE SUN SHINES OVER THE MODERN SKYLINE OF
TUCSON, A SETTLEMENT INHABITED FOR OVER
4,000 YEARS BENEATH SENTINEL PEAK, CUK ŠON.



EAGLE-EYED VIEWERS WILL NOTE:
THE FABLED GOATS OF SAN XAVIER



ZIPPY

POLLY

LUCELE

DOLLY

DON ESTEBAN

BRUTUS

THE
GOGGI



KING OF PRINCES,
PRINCE OF KINGS



HISTORIA EN VIVO *Presidio San Agustín del Tucson*



TASTING FLIGHTS & SPIRIT BOOK

EL PRESIDIO SAN AGUSTÍN
DEL TUCSON PRESENTS:



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