

ST. GEORGE

BEST  
CRAFT  
DISTILLER  
IN AMERICA  
THRILLIST

# ABSINTHE VERTE

*At once classic...  
and innovative.*

— NEW YORK TIMES

## REAL ABSINTHE: NO ARTIFICIAL INGREDIENTS, NO GIMMICKS

Made from wormwood, fennel, star anise, and a host of other botanical ingredients in a base of fine brandy, St. George Absinthe Verte is an all-natural expression of this beguiling and high spirituous elixir.

## YOU WON'T HALLUCINATE, BUT YOU MIGHT FALL IN LOVE

Everyone else has. From its “sweet floral nose” (*Bon Appétit*) to its “robust flavor” (*Salon*) and “balanced, complex finish” (*Imbibe*), critics agree that St. George Absinthe Verte is “compelling” (7x7) and that “Toulouse-Lautrec would be proud.” (*Grub Street*)

## THE PINNACLE OF THE DISTILLER'S ART FORM

So says distiller Lance Winters. Why? Because creating a beautiful absinthe means taking a number of loud botanical ingredients and making them sing in harmony. When done right, the result is a heady, herbaceous smack to the senses, with tongue-tingling lushness and spectacular depth of flavor.

## TASTING NOTES

Opens with spicy black licorice, and then slowly evolves into citrus and grassy profiles with a dose of sarsaparilla. Because of the abundance of essential oils, it's rich and viscous on the palate, even at 120 proof.

## ABOUT ST. GEORGE SPIRITS

California's St. George Spirits was founded in 1982 by master distiller Jörg Rupf. Over more than three decades at the vanguard of the American craft spirits movement, the distillery has grown into a diversified operation with a portfolio that includes single malt whiskey, absinthe, and several gins, vodkas, brandies, and liqueurs. Now owned and operated by master distiller Lance Winters and head distiller Dave Smith, St. George has been inducted into the *Spirit Journal* Hall of Fame and named “best craft distiller in America” by *Thrillist*. The distillery is open to the public for tours and tastings and hosts nearly 30,000 visitors each year.



60% ABV FORMATS: 750ML & 200ML CASES: 6x750ML & 6x200ML



### ABSINTHE FRAPPE

- 1½ oz St. George Absinthe Verte
- ¼ oz simple syrup
- 2 oz club soda
- 6 mint leaves

Gently muddle mint leaves in a shaker, then add absinthe, simple syrup, and ice. Shake vigorously 10–20 seconds, then pour into a Collins glass filled with crushed ice. Top with club soda, stir gently, and garnish with fresh mint.

RECIPE: UPDATED CLASSIC BY WAY OF IMBIBE  
PHOTO: ELLIOTT CLARK/APARTMENT BARTENDER



### THE ROOT OF ALL EVIL

- 1 oz St. George Absinthe Verte
- 2 oz root beer

Pour absinthe into a glass filled with ice, then top off with a good quality root beer. Gradually let louche, or stir gently until consistently cloudy.

RECIPE: ST. GEORGE ORIGINAL



### DEATH IN THE AFTERNOON

- 1½ oz St. George Absinthe Verte
- 4 oz chilled dry sparkling wine

Pour sparkling wine into a flute and top with absinthe.

RECIPE: VARIATION ON HEMINGWAY'S FAVORITE



### ABSINTHE SUISSASSE

- ½ oz St. George Absinthe Verte
- ½ oz Herbsaint
- ¼ oz white creme de menthe
- ¼ oz orgeat
- ¾ oz egg white
- ¾ oz half & half

Vigorously shake all ingredients and pour over tightly packed crushed ice. Garnish with a sprig of fresh mint.

RECIPE: VAR. BY VIRGINIA MILLER & ZAKAI ARNOWITZ FOR ALBA RAY'S, SF  
PHOTO: NEW REVOLUTION MEDIA



### SANTERAC

- 1½ oz Breaking & Entering American Whiskey
- ½ oz St. George California Reserve Apple Brandy (or a Calvados)
- 2 dashes Angostura Bitters
- 2 dashes Peychaud's Bitters
- 1 barspoon of simple syrup
- rinse of St. George Absinthe Verte

Rinse a rocks glass with absinthe and set aside. Add all other ingredients in a mixing glass and stir with ice. Discard remainder of absinthe from rocks glass before pouring stirred cocktail into the rocks glass. Garnish with a lemon peel.

RECIPE & PHOTO: JON SANTER