

BEST CRAFT DISTILLER IN AMERICA
THRILLIST

ST. GEORGE SPICED PEAR LIQUEUR



OVERVIEW

Both elegant and earthy, with all the complexity of a perfectly ripe Bartlett pear. A touch of spice provides even more depth of flavor.

WHAT'S IN IT

Bartlett pears, cinnamon, clove, organic cane sugar

HOW ITS MADE

St. George Spiced Pear Liqueur has an impeccable pedigree: We infuse our flagship pear brandy with whole cinnamon sticks and whole cloves, and then add pear juice and organic cane sugar. This brings down the proof (from 40% ABV to 20% ABV) and transforms our crystal-clear pear brandy into a jewel-toned liqueur.

TASTING NOTES

Crisp, pear perfume. On the palate, think pear butter along with warm spice notes. Substantial mouthfeel and a long, lush finish.

THE EXPERIENCE

A natural complement to a cheese plate or roast meats any time of the year, and there's nothing better for a celebratory holiday meal. (As essential to Thanksgiving as the turkey!) In cocktails, fruit forward and full of warm spice notes without being cloying.

WHAT THEY'RE SAYING

4 stars/Highly recommended. Flawless purity... tangy, fruity, almost pastry-like.

— *Spirit Journal*

Treat yourself. — *Vanity Fair*

SPECS

ABV: 20%

Format: 750ml

Cases: 6 x 750ml



ABOUT ST. GEORGE SPIRITS

California's St. George Spirits was founded in 1982 by master distiller Jörg Rupf. Over nearly four 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.

COCKTAILS



SPICED PEAR MARGARITA

- 1½ oz reposado tequila
- 1 oz St. George Spiced Pear Liqueur
- ½ oz fresh lime juice
- ¼ oz simple syrup

Combine all ingredients in a tin with ice, then shake and strain over fresh ice into a glass half-rimmed with salted cinnamon sugar. Garnish with lime and/or a pear slice.

PHOTO: NICOLA PARISI



SPICED PEAR OLD FASHIONED

- 2 oz bourbon or rye whiskey
- ¾ oz St. George Spiced Pear Liqueur
- 4 dashes Angostura Bitter

Stir all ingredients with ice until chilled, then strain into an Old Fashioned glass over ice. Garnish with a flamed orange peel.

PHOTO: NICOLA PARISI

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