



GERMAIN

ROBIN

California Brandy



“ THIS
IS FREEDOM
BRANDY ”

- HUBERT GERMAIN-ROBIN





1982

UKIAH, CALIFORNIA

A CHANCE MEETING

We began as the unlikely union of two creative minds.

In 1981, a professor named Ansley Coale was driving north along a Northern California highway from Mendocino County when he came across a young hitchhiker and his girlfriend.

Ansley could immediately tell that the traveler was European by the way he held out his thumb – straight up over his head.



FATES ALIGN

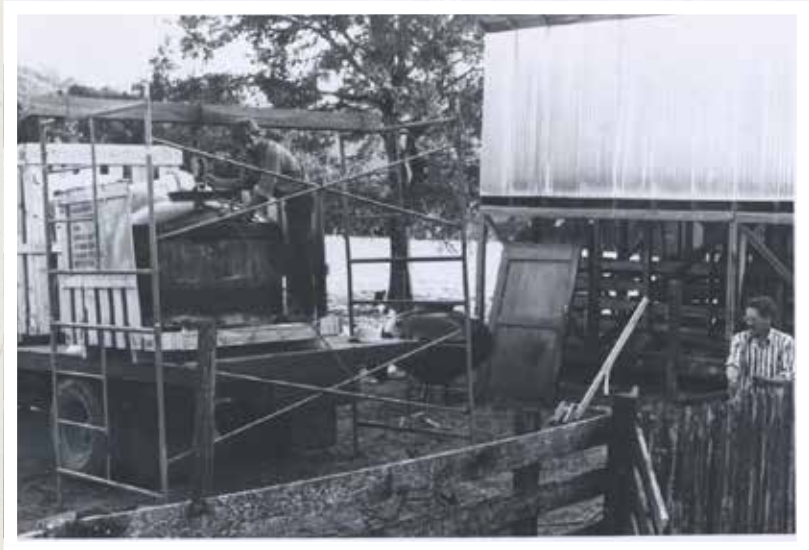
The hitchhiker was Hubert Germain-Robin, whose family had been making some of the world's finest Cognac for nearly 200 years. Hubert had hoped to continue his family's business, but in 1964 his parents sold their small operation to Martell, one of the largest commercial brandy producers in Cognac.

Armed with generations of brandy making knowledge, Hubert set off to the new world seeking fresh environment in which to play the family trade. Hubert ended up in Ansley's car, and by that evening back at Ansley's Ukiah ranch, the concept Germain-Robin was born, and the distillery founded by 1982.



1981

HUBERT HOLDING THE
DISTILLERY'S FIRST RAFTER



1982

UNLOADING THE GERMAIN-ROBIN
STILL AT THE RANCH



1982

SETTING UP THE OLD COGNAC STILL

INSPIRED BY TRADITION

Once the partnership became official, Hubert traveled back to France and salvaged a 1930s pot still from an abandoned distillery near Cognac. Hubert shipped the still to California, and using antique French Distillery blueprints, he and Ansley built their stilhouse overlooking Ansley's ranch.



BREAKING BOUNDARIES

Ansley and Hubert quickly learned that by attempting to keep their distilling process exactly in the tradition of Cognac, they were losing the key element that gave their ambitious experiment life in the first place – California.

So with this – they broke free from the restraints that bound Cognac: flavorful California grapes, controlled fermentation, and continued unrelenting pursuit of innovation and excellence in their brandy.



SETTING A STANDARD OF EXCELLENCE IN BRANDY

They began distilling brandy, and together, they would evolve ancient craft methodology into a new era of brandy making by respecting tradition while also embracing the bold California elements that surrounded them. Together, they made the first California Brandy that broke free from the constraints of Cognac.

Their brandy would eventually be considered by many to be the finest distilled spirit in the world. They set a standard of excellence in spirits making that many have tried to emulate, but few can match.

LEGACY - OUR TRADITION ENDURES

In 2017 Germain-Robin joined the E&J Gallo spirits family, bringing with it a brandy inventory dating back to 1983. Working alongside Master Distiller David Warter, Hubert Germain-Robin brings his decades of brandy making experience back to the bottle. At Germain-Robin we pride ourselves on delivering the most exquisite brandy the only way we know how - executed with the highest quality standards we have celebrated since our inception.



CALIFORNIA WINE GRAPES

With access to the finest California wine grapes, Germain-Robin is the first brandy distilled from non-traditional varietals like Pinot Noir, Riesling, Viognier and Sémillon.

VISIONARY FOUNDERS

The founders broke free of cognac traditions, pushing the art of artisan brandy making to new heights.

MADE BY HAND

Germain-Robin is made in extremely small batches using manually operated Prulho Alembic Pot Stills, carefully selected air-dried Limousin oak barrels, and hand blending and bottling.



REDWOOD ICON

Beginning with an ancient Redwood Tree that had been resting at the bottom of the Big River for over a century, the tree dried for two years before artist and fine woodworker, Taimi Barty, selected the perfect slice.

Barty created a one-of-a-kind press print using the three-foot cross section slice of the tree, capturing the centuries-old ring pattern on handmade mulberry paper. It is a truly unique icon and another tribute to the authenticity of the brand and the diligence to craftsmanship and detail.



SELECT **XO** BARREL

CALIFORNIA
ALAMBIC BRANDY

**GERMAIN-ROBIN
IS RARE,
ONE OF A KIND
RARE.**



OUR PROCESS



GRAPES

Freshly-harvested California Wine Grapes including Pinot Noir, Riesling, Viognier, Sémillon, and Colombard.



FERMENTATION

Fresh grape juice is fermented using Champagne yeast and temperature-controlled tanks.



DISTILLATION

The brandy wines are double-distilled by hand in Prulho Alembic Pot Stills at McCall Distillery.



AGING & BLENDING

The Brandy Eau De Vie is aged in air-dried Vicard barrels from the Limousin region of France. Aged stocks are rested in heirloom barrels dating back over 100 years. The aged stocks are blended for perfect balance, resulting in superbly integrated flavors.



HAND BOTTLING

The perfectly-blended brandy is bottled by hand to ensure the highest quality in each bottle.

GERMAIN-ROBIN

Germain-Robin Flagship is based around the California-grown Colombard grapes, a standard in traditional brandy making. Distilled exclusively in Prulho Charentais Pot Stills and aged in Limousin Oak Barrels, Germain-Robin highlights the flavors that make California Brandy one of the most sought after aged spirits.

DISTILLER'S NOTES

Germain-Robin is met with a nose of oak spice and fruit. The fruit forward notes of apple and pear are lightly accented with honeysuckle and cherry blossom, giving way to a rich apricot and peach. Well integrated toasted oak gives light accents of cinnamon and brown sugar. The rich full mouthfeel lingers after finish in this balanced blend.

SIGNATURE FLAVORS



DRIED
APRICOT



FRUIT
BLOSSOM



OAK

KEY BLEND LEGS

Colombard, 1997-2001

Viognier, 2001-2007

Riesling, 1998





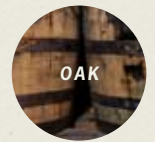
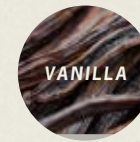
GERMAIN-ROBIN XO

Germain-Robin XO is an icon of California Brandy. Distilled exclusively in Prulho Charentais Pot Stills and aged in Limousin Oak Barrels, XO highlights the unique flavor and characteristics of California Pinot Noir grapes.

DISTILLER'S NOTES

The high-quality California wine grapes in Germain-Robin XO showcase unique flavors and layered textures. The signature grape, Pinot Noir, provides a dark cherry character and a rich silky mouthfeel. Colombard distillate adds a fresh apple character while Sémillon provides richness with peach and apricot notes. The balance of both fruit and oak flavors is unique to Germain-Robin XO. The vanilla and toast flavors from the French oak complement the fruit which creates layers of complexity that only can be found from sourcing great fruit. The fermentation and distillation is driven with the goal of emphasizing fruit and mouthfeel and then paired with aging in select Limousin oak barrels. Texturally the brandy is extremely smooth and has an incredibly long finish.

SIGNATURE FLAVORS



KEY BLEND LEGS

Pinot Noir, 1994-1998

Pinot Noir, 2005-2009

Sémillon, 1995

