

MARIAN

FARMHOUSE SPIRITS™

Artisan Farmhouse

DISTILLERY

MARIAN DISTILLERY CRAFTS BIODYNAMIC® AND ORGANIC SPIRITS OF THE HIGHEST CALIBER. Located in Fresno, California, we grow all the raw materials for our spirits ourselves, from Washington Navel oranges to several varieties of grapes. Our fruit bursts with the flavor and quality that comes from Biodynamic agriculture: we bring out the best in what we grow by treating the farm as a whole, interconnected system. That means that we pay attention to the life and health of the soil, the rhythm of the moon and planets and the vibrancy of the overall system in addition to the health of the plants. We only use natural methods to fertilize and grow our crops, including sprays and compost that we make on the farm.



COPPER POT DISTILLATION

We use artisan methods to distill our Biodynamic fruit into old-world style spirits. Working in small batches on a copper pot still, we play with each spirit until it best articulates the subtle flavors and aromas of its ingredients. This method continues our quest for flavor and excellence that begins with Biodynamic farming.



ESPIRITO BIODYNAMIC® BRANDY

Aged for over five years in French oak barrels, this brandy unites the flavor and purity of California's grapes with the sophistication that comes from aging and old world techniques. Barrel-aging also gives the spirit more texture and a lustrous golden hue. Smooth, carmally and with traces of vanilla, the Espirito de la Valada brandy is bold enough to stand up on its own and subtle enough to mix well in cocktails. 80 proof, certified Biodynamic® by Demeter USA.



CALIFORNIA STYLE PISCO

Traditionally the national spirit of Peru and Chile, we decided to make our own pisco because of its special connections to San Francisco: pisco was the drink of choice for generations of San Francisco miners and sailors. Smooth and aromatic, Marian Farms' distillate captures the essence of the grapes that were used to make it. The proof is in the pisco: it was the key ingredient in two different cocktails voted the "Best of 2010." 80 proof, certified organic (and soon to be certified Biodynamic® by Demeter USA).



FARMHOUSE VODKA

Triple-distilled in our German copper pot still, this is vodka as it would have been made two centuries ago. The distilling process adds crispness and clarity to the spirit while maintaining the nuanced flavor of the grapes that go into it. Aromatic and remarkably smooth, this is a vodka for sipping as well as mixing. 80 proof, certified Biodynamic® by Demeter USA.



FARMHOUSE CURAÇAO

Made with oranges we grow ourselves, our farmhouse curaçao gets its flavor from the rich, citrus-friendly land of the San Joaquin Valley. Demeter-certified Biodynamic sugar from the lush fields of Brazil adds just enough sweetness to round out the bitterness of the citrus. This classic curaçao is perfectly versatile for all styles of cocktails, old and new. 56 proof, certified Biodynamic® by Demeter USA.