




MARIAN
FARMHOUSE SPIRITS



From Our Soil to Your Glass™

**Our Specialty
is Hand Crafted,
Small Batch, Biodynamic®
& Organic Spirits**


All the raw materials for our spirits are grown on our land in Fresno, CA, from Washington Navel oranges to several varieties of grapes. Our fruit bursts with the flavor and quality that come from Biodynamic® agriculture, by respecting the farm as a whole, interconnected system. That method demands particular attention to the life and health of the soil, 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. We use artisan methods to distill our Biodynamic® fruit into old-world style spirits. Working in small batches on a copper pot still, playing with each spirit until it best articulates the subtle flavors and aromas of its ingredients.



ESPIRITO

Espirito Biodynamic® Brandy

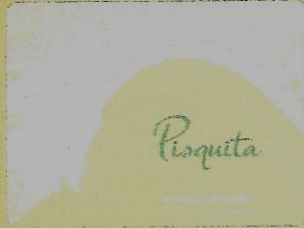
Aged for over five years in French oak barrels, this brandy unites the flavor and purity of California's grapes with the sophistication that comes from aging and old world techniques. Barrel-aging also gives the spirit more texture and a lustrous golden hue. Smooth, caramelly and with traces of vanilla, 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, 750ml, certified Biodynamic® by Demeter USA.



Curacao

Farmhouse Curacao


A liqueur made with oranges we grow ourselves, our farmhouse curacao gets its flavor from the rich, citrus-friendly land, and abundant sunshine of the San Joaquin Valley. Demeter-certified Biodynamic® sugar from the lush fields of South America adds just enough sweetness to round out the bitterness of the citrus. This classic curacao is perfectly versatile for all styles of cocktails, old and new. 56 proof, 750ml, certified Biodynamic® by Demeter USA.



Pisquita

Farmhouse Pisquita

Traditionally the national spirit of Peru and Chile, we decided to make our own pisquita (our nod to pisco) because of its special connections to San Francisco: pisquita 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 pisquita: it was the key ingredient in two different cocktails voted the "Best of 2010." 80 proof, 750ml, certified Biodynamic® by Demeter USA.



Eau de Vie

Farmhouse Eau de Vie

Double-distilled in our German copper pot still, this is eau de vie as it would have been made 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 spirit for sipping as well as mixing. 80 proof, 750ml, certified Biodynamic® by Demeter USA.