

THE PIONEERING SPIRIT OF THE

ARGONAUT®

STAKING A CLAIM IN BRANDY



At Argonaut, we believe California brandy is ready to rank alongside the world's most acclaimed spirits. Exceptional brandy starts with exceptional grapes. We source from our own vineyards and from growers we've worked with for generations. We use our 80-plus years of California vineyard expertise to pick grapes at their optimal ripeness for distillation with the ideal balance of acid and sugars for peak brandy flavors.



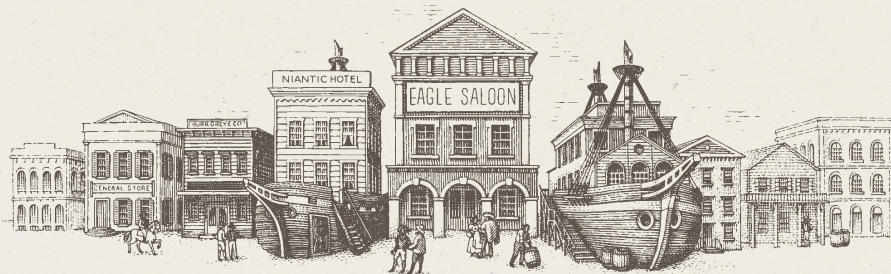
Our Argonaut blends are unique in that they combine both Alembic and Coffey distilled brandies. In our Sanger, California distillery, we use our 20 copper Alembic pot stills, made by renowned manufacturer Robert Prulho of Cognac, France. The centuries-old method of double distillation in an Alembic pot still is a more labor-intensive process than distillation in a continuous still, but it's one that produces spirits of exceptional smoothness and balance. Alembic pot distilled brandies are prized for their roundness on the palate and layered aromatic expression. We also use Coffey stills which allow us to distill immediately after fermentation, capturing the freshest character of the brandy wine. Through Coffey distillation, we can pinpoint the notes and peak fruit flavors we prefer. The resulting marriage of these two different brandy styles is a fuller, very complex and balanced blend.



When the brandy has reached its prime, our Master Distiller and Blender, Rita Hansen, pulls from more than 100 premium brandy lots, aged in ex-bourbon and French Limousin oak barrels. Rita blends an array of ages, grape varieties, and distillations to create the complex characteristics and unique flavors in our brandies.

OUR GUIDE TO GRAPES

WHITE			
<p>French Colombard</p> <p>Apple, pear and floral notes with a balanced mouthfeel.</p>	<p>Chardonnay</p> <p>Apple, pear, pineapple, and oak character with a medium mouthfeel.</p>	<p>Muscat</p> <p>Fresh orange blossom, honeysuckle and lychee with a slightly rich mouthfeel.</p>	<p>Sultana</p> <p>Crisp pear character with a light mouthfeel.</p>
RED			
<p>Grenache</p> <p>Red raspberry with a lush mouthfeel.</p>	<p>Cabernet Sauvignon</p> <p>Dark berry with notes of green grass.</p>	<p>Barbera</p> <p>Bright red/maraschino cherry notes.</p>	<p>Zinfandel</p> <p>Grassy vegetal notes as well as darker red fruit (blackberry).</p>



ARGONAUTBRANDY.COM | @ARGONAUTBRANDY



SALOON STRENGTH

The Argonauts of the Gold Rush were forced to endure harsh and unforgiving conditions in the gold fields. The Saloon offered an escape from the reality of life as a miner. Fortune seekers often came from the table games and entertainment but stayed for the brandy libations.

Argonaut Saloon Strength was developed by bartenders for bartenders. Bottled at 91 proof, this blend allows today's barkeeps to showcase the complexity and depth a Brandy can offer in cocktails.

THE BRANDY

% OF BLEND	YEARS AGED	STILL TYPE	VARIETAL
45%	2	Coffey	Blend 1
23%	19	Coffey	Sultana
11%	16	Coffey	Blend 2
10%	14	Coffey	Chardonnay
6%	21	Coffey	French Colombard
3%	10	Coffey	French Colombard
2%	14	Coffey	Muscat

Blend 1: 50% Pinot Grigio, 40% Chard/PG/Muscat/Semillion, 10% Merlot
Blend 2: 90% Colombard, 5% Carignane, 3% Tokay, 2% Barbera

2018 Washington Cup

GOLD MEDAL

DRINKING

BRANDY HIGHBALL

- 2 oz Argonaut Saloon Strength
- 4 oz club soda
- Lemon Twist

TASTING

At 91 proof, Saloon Strength offers fresh picked red apple, baked peach, candied citrus peel, toasted almond, vanilla, caramel, and baking spice, black raisin, dried apricot, mid-palate warmth.



SPECULATOR

The Argonauts of the Gold Rush were Speculators, leaving home for the unlikely opportunity of striking it rich in the gold fields. The miners too were speculating when staking claims, betting that the gold in these plots were worth more than the purchase price.

Argonaut Speculator pays homage to our former Master Distiller, who laid down quality stocks of Brandy for decades, without a specific program in mind. This blend is proof that he made a good bet.

THE BRANDY

% OF BLEND	YEARS AGED	STILL TYPE	VARIETAL
29%	3	Coffey	Blend 1
25%	3	Alembic Pot	Blend 2
12%	14	Coffey	Chardonnay
10%	19	Coffey	Chardonnay
10%	9	Coffey	French Colombard
6%	14	Coffey	Grenache
4%	16	Coffey	Blend 3
3%	18	Coffey	French Colombard
1%	14	Coffey	Muscat

Blend 1: 80% Chard/PG/Muscat/Semillon, 20% Merlot

Blend 2: 41% Colombard, 31% Sultana, 22% St. Emillion, 6% Monbadon

Blend 3: 54% Colombard, 28% Chenin Blanc, 18% Monbadon

2018 Washington Cup
WINNER

DRINKING

THE SIDECAR

- 2 oz Argonaut Speculator
- 1 oz triple sec
- .5 oz of lemon juice

TASTING

At 86 proof, Speculator offers bright green apple, ripe pear, apricot and stone fruit, honeysuckle and orange blossom, nutmeg and clove, chamomile, golden raisin, tropical notes of ripe banana and pineapple.



FAT THUMB

During the California Gold Rush, gold dust served as the preferred currency. A miner would open his purse of gold, offering merchants and barkeeps to take a pinch of dust as payment. Prosperous merchants were said to have ‘Fat Thumbs,’ thanks to a reputation for taking generous pinches of gold.

In blending Argonaut Fat Thumb, our Master Distiller showed she too had a ‘Fat Thumb’ when pulling from our alembic brandy stocks. The resulting blend showcases the quality of some of our more scarce blending legs.

THE BRANDY

% OF BLEND	YEARS AGED	STILL TYPE	VARIETAL
25%	9	Alembic Pot	Blend 1
20%	3	Alembic Pot	Blend 2
13%	2	Coffey	Blend 3
11%	9	Coffey	Grenache
10%	9	Coffey	French Colombard
9%	7	Alembic Pot	French Colombard
8%	16	Coffey	Blend 4
4%	14	Coffey	Muscat

Blend 1: 80% Colombard, 20% St. Emillion

Blend 2: 41% Colombard, 31% Sultana, 22% St. Emillion, 6% Monbadon

Blend 3: 46% Merlot, 23% Cabernet, 14% Alicante Bousche, 10% Zinfandel, 7% Ruby Cabernet

Blend 4: 54% Colombard, 28% Chenin Blanc, 18% Monbadon

95 Point Score &
2019 Ultimate Spirits Challenge
**CHAIRMAN'S
TROPHY**

2018 Washington Cup
WINNER

DRINKING

THE HORSE'S NECK

- 1.5 oz Argonaut Fat Thumb
- 4 oz ginger beer
- 4 dashes Angostura bitters

TASTING

At 86 proof, Fat Thumb offers baked apple cobbler, caramelized pear, toasted oak and coconut, vanilla, nutmeg and clove, red apple, overripe pear, traces of caramelized banana, rich, silky mouthfeel.



THE CLAIM

The Argonauts of the Gold Rush were charmed and captivated by Sam Brannan's claim of gold in the American River. His proclamation proved the catalyst to a new era in American history, accelerating Westward expansion.

This is Argonaut's Claim, a blend chosen by established industry experts. A one time only limited bottling, this brandy was mined from our rare aged stocks. What you will find is a claim-worthy spirit, deserving of its own place in history.

THE BRANDY

% OF BLEND	YEARS AGED	STILL TYPE	VARIETAL
37%	14	Coffey	Grenache
20%	20	Coffey	Cabernet Sauvignon
19%	25	Coffey	Barbera
16%	23	Coffey	French Colombard
8%	17	Coffey	Zinfandel

DRINKING

NEAT POUR RITUAL

Start by taking a small sip and swish it around in your mouth.

Make sure the brandy hits every part of your tongue to activate your tastebuds. Now think about it, and repeat.

TASTING

At 84 proof, The Claim offers bing cherry and dried red fruit, ripe macintosh apple, dried plum and apricot, tarragon, currant, clean minerality, cracked oat, toasted vanilla, mace and nutmeg, an average of 19 years in oak.

95 Point Score—2018 Ultimate Spirits Challenge

ULTIMATE BRANDY RECOMMENDATION

And

CHAIRMAN'S TROPHY

ARGONAUTBRANDY.COM | @ARGONAUTBRANDY