

FERDINAND'S

The Focus

Simply Terroir.

Independent of their mutual friendship, they all instantly agreed they wanted a gin which reflected the terroir of the region and their independent specialities.

The Craft

The Still

Andreas engineered the still used for the Ferdinand's product line. Slow distillation is fundamental with his stills able to run a maximum of 2 distillations per day.

The unique hybrid, copper pot still has a reputation which far exceeds their hometown in the Saar as producers around the world have given recognition and bought into it's pristine production. Only 64 stills were ever sold, leaving Andreas' engineering to utmost exclusivity.

A True Farm to Bottle

To be true to their vision, the group distills their own neutral grain alcohol of wheat, spelt, and rye.

All botanicals and the quince for their vodka are sourced from the Saar region including some being farmed by the brothers and master distiller. Organic in nature and true to it's source, you can taste the terroir in each and every bottle.

Riesling Perfection

Zilliken brings forth over 200 years of family tradition and deemed one of the most prominent German wineries to date.

Volcanic and slate soil with harsh weather conditions makes for the brightest acidity with floral notes, with a beautiful round vanilla finish. The Rausch vineyard Riesling is an ideal composition to stand up to botanicals in a gin and embrace a wine region's vermouth.

The Finishing Touch

Triple washed corks dipped in beeswax provide the final touch in bringing together the terroir of wine and spirit.

The Name

The Royal Prussian District, Forester Ferdinand Geltz, was the historical co-founder of the VDP Mosel-Saar-Ruwer growers group. As such, this product line pays homage to Ferdinand.

The Team

- › Denis Reinhardt and Eric Wimmers, Brother duo in Capulet & Montague
- › Andreas Vallendar, Master Distiller & Still Engineer
- › Dorothee Zilliken, VDP Estate Producer in the Saar, Forstmeister Geltz-Zilliken



BOTANICALS

Over 30 botanicals to include angelica, coriander, ginger, lavender, rose, and lemon thyme.

The semi-sweet Rieslings from the Saar are world famous for their maximum degree of extract density which adds a fundamental refinement to Saar Dry Gin, giving it its unique character on the nose and palate.



Ferdinand's Saar Dry Gin

TASTING NOTES

- › Piney juniper aroma with pungent lavender and lemongrass notes
- › A nose of lemon meringue, vanilla, and coriander
- › Slight sweet of cracked black pepper and ginger, vanilla cream soda
- › Mid-palate of lemon curd with pear drops are balanced by dry pine needles and juniper berry

SERVING RECOMMENDATIONS

- › Chilled in a rocks glass
- › Pair with tropical fruits
- › Utilize in a martini

AWARDS

- › **CHAIRMAN'S TROPHY** *Ultimate Spirits Challenge 2017*
- › **97 POINTS, EXTRAORDINARY** *Ultimate Spirits Challenge 2017*
- › **DOUBLE GOLD MEDAL** *San Francisco World Spirits Competition 2015*
- › **★★★★★ EXCELLENT, OUTSTANDING** *Difford's Guide*

NEVERLAND

- 1 oz Ferdinand's Saar Dry Gin
- 1 ¾ oz Pinot Noir Rosé
- ¾ oz Hibiscus Syrup
- Sliced Strawberries

*Stir Ferdinand's Saar Dry Gin, the Rosé and Hibiscus Syrup with ice
Pour into a chilled rocks glass with ice
Garnish with sliced strawberries*



PRODUCTION PROCESS



¹ See page 45 for more information on the botanicals used.

² Spätlese classification is the lightest of the late harvest wines. These wines were left on the vine a little longer to gain more sugar content, resulting in a wine likely to be more powerful and rich.



Ferdinand's Saar Quince Vodka

"Fruit of Aphrodite"

TASTING NOTES

- › Aroma of ginger tea and herbs
- › Bobs of vanilla with a touch of juniper
- › Bits of rose with a finishing burst of tart pear and apple

SERVING RECOMMENDATIONS

- › Slightly chilled
- › Pair with mild cheese
- › In a Gin and Tonic

AWARDS

- › **DOUBLE GOLD; BEST OF SHOW, FLAVORED VODKA** *WSWA 2019*
- › **PLATINUM, 96 POINTS** *International Review of Spirits 2018*
- › **SILVER** *LA Int'l Spirits Competition 2016*
- › **92 POINTS, BEST KABINETT WINE OF THE YEAR** *Gault Millau 2013*

30%
ALC / VOL

750mL
BOTTLE SIZE



PRODUCTION PROCESS



2018 BEST FLAVORED VODKA, SUPERLATIVE

- Tastings.com

Sugar levels of the quince are measured with each crop to provide balance year-to-year. Each vintage may vary in color and in taste.

¹ Kabinett classified wine is made from fully ripened grapes of the main harvest, typically picked in September, and are usually made in a light style



QUINCE APPLE FIZZ

- 1 ¾ oz Ferdinand's Saar Quince Vodka
- 1 oz Lemon Juice
- ¾ oz Sugar Syrup
- Apple Cider

*Stir Ferdinand's Saar Quince Vodka, lemon juice, and sugar syrup with ice
Pour into a highball glass with ice
Top with Apple Cider*

TURTLE TOE

- 1 ¾ oz Ferdinand's Saar Quince Vodka
- 1 oz Grüner Veltliner Wine
- ¾ oz Sugar Syrup
- Fresh Tarragon
- Lemon Wheel

*Muddle tarragon and build with crushed ice
Pour ingredients into glass and stir
Garnish with a tarragon sprig and lemon wheel*



MOSEL FUDER CASKS

HANDCRAFTED IN SMALL BATCHES WITH LIMITED AVAILABILITY.



Ferdinand's Saar Dry Vermouth

Infused with native regional and vineyard botanicals. The large, steep south-facing slope of the Grand Cru Saarburger Rausch vineyard, its rough Devonian shale soil and the cool climate of the Saar are perfect conditions for the beginnings of this fine vermouth.

The minerality and fruit of the hand-picked Saar Riesling, the bitterness of the wormwood and the floral, spicy aromas of the regional herbs and flowers give this selection its unique lightness and elegance.

TASTING NOTES

- › Drying though subtly sweet with white grape
- › Paired with wormwood elegance
- › A peppery touch of coriander and a light-whisper of thyme

SERVING RECOMMENDATIONS

- › Slightly chilled
- › Pairs well with stone fruits and spices
- › Great addition to any martini

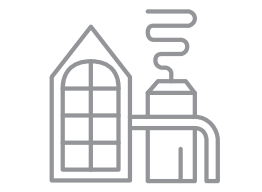
AWARDS

- › **SILVER** WSWA 2019
- › **GOLD, PACKAGING DESIGN** Los Angeles Int'l Wine Competition 2015
- › **SILVER** Los Angeles Int'l Wine Competition 2016
- › **GERMAN VERMOUTH OF THE YEAR** Berlin International Spirits Competition 2017

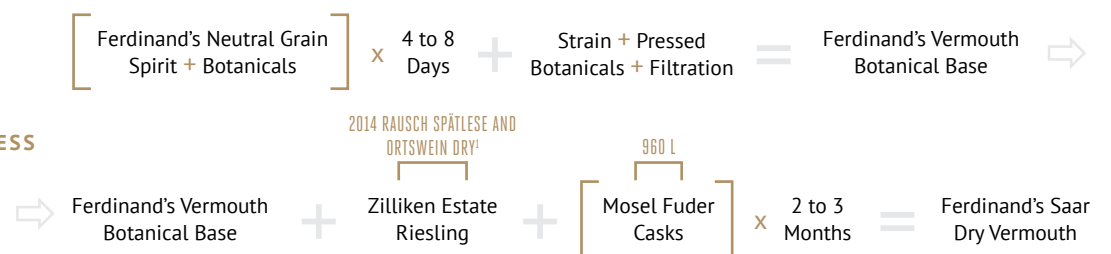
APRICOT-VERMOUTH HIGBALL
 1 ¾ oz Ferdinand's Dry Vermouth
 1 oz Bailoni Gold-Apricot Liqueur
 Club Soda
 Mint

*Fill a highball glass with ice
 Pour the vermouth and liqueur into the glass
 Top with Club Soda and stir
 Garnish with mint*

18% **500ml**
 ALC / VOL BOTTLE SIZE



PRODUCTION PROCESS



¹ Ortswein is part of the a newer classification in Germany known as VDP. These wines originate from a village's best vineyards that are planted with grape varieties typical of their region.

MASTER DISTILLER ANDREAS VALLENDAR

