

EAU-DE-VIE

Etter
F. Meyer
Luxardo

ETTER ★

A Family Legacy of Fruit & Finesse

ETTER ZUGER ETTER KIRSCH

Aged Cherry Brandy • 3 year old • The origins of Kirsch go back to the 17th century when a French monk and alchemist tried to find a cure for cholera. Even today, kirsch is consumed for 'medicinal' purposes. Home to more than a million cherry trees and 300 different kinds of cherries, Switzerland is a perfect backdrop for the production of exceptional kirsch. Etter harvests only the finest aromatic black Mountain Cherries—cherries that are smaller and sweeter, growing on tall, noble trees high up on the mountain slopes. After careful distillation, the young kirsch is transferred to 50 liter demijohns, and subjected to mercurial changes in temperature prevalent in the Alpine region. Zug Kirsch matures for several years, and is then transferred into original Etter bottles. Etter Kirsch has a lovely bouquet, and is pure in flavor. Also available in 375 ml. 41% alc/vol.

ETTER FRAMBOISE

Raspberry Brandy • Raspberries at the highest degree of maturity are the key to this delicious fruit brandy. Before reaching the market, the raspberry distillate is professionally aged according to the highest specifications. Characterized by its full aromatic bouquet and exceptional round taste, Etter Framboise is a superlative pleasure—harmonious and excellent. Also available in 375 ml. 41% alc/vol.

ETTER POIRE WILLIAMS

5 Stars * SPIRIT JOURNAL

William's Pear Brandy • "The most spiritual way to get to know a *Williams*. The nose of this pear brandy is only the beginning of a most pleasurable experience. Etter's Poire Williams is made from Swiss Williams pears, known as Bartlett pears in the U.S., which grow in sunny Southwest Canton of Wallis, Switzerland. Unlike other producers of Poire Williams, Etter never puts the fruit in cold storage. Each pear is picked



ripe to arrive at the distillery at the peak of perfection. It takes up to nineteen pounds of ripe pears to make one bottle! The pears take eight to ten weeks to ferment, and during the distillation only the narrowest of middle cut, or heart, is used. The distillate is then aged in glass for three years to allow the aroma and delicate taste to mature. Also available in 375 ml. 42% alc/vol.



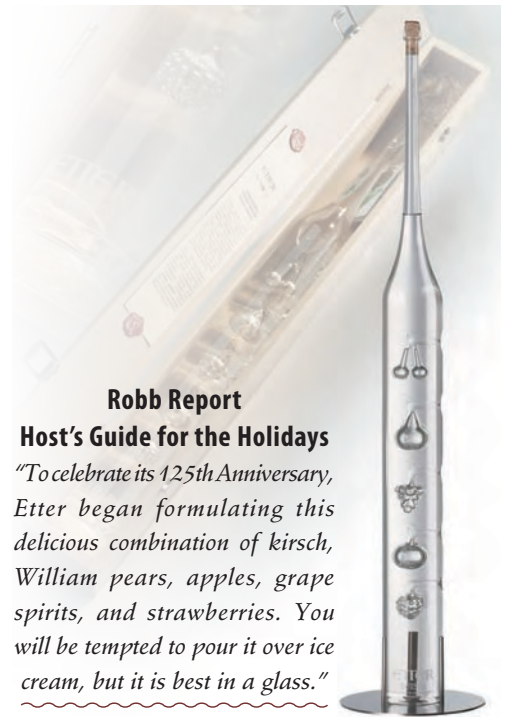
ETTER 5-FRUIT TREE JUBILEE

Hand-Blown Glass Menagerie

Cuvée Jubilé • In 1995, Etter honored their 125th Anniversary by formulating a spectacular eau-de-vie blend of five premium Etter eaux de vie. Comprised of Zuger Kirsch, Williams (pear spirits), Traubenbrand (grape spirits), Pomme Gravine and Framboise—Fruit Tree is a festival for the senses, sure to tantalize any eau-de-vie lover. This is like no other fruit spirit, and befitting this special blend, artist Peter Schreiber has created the perfect accommodation designing an extraordinary glass masterpieces of high precision, delicacy and elegance... as beguiling and intriguing as the spirit within. 41% alc/vol.

"A delicious combination. You will be tempted to pour it over ice cream, but it is best in a glass."

-Robb Report, After Dinner Delights



Robb Report

Host's Guide for the Holidays

"To celebrate its 125th Anniversary, Etter began formulating this delicious combination of kirsch, Williams pears, apples, grape spirits, and strawberries. You will be tempted to pour it over ice cream, but it is best in a glass."

*** RECOMMENDED * Wine Enthusiast**

"A fruit salad eau-de-vie distilled from pears, raspberries, grapes, apples and cherries. A ripe, gently sweet, opening bouquet. Palate entry is clean and pear-like; midpalate sees the cherry and apple emerge. Finish is quick, tart, acidic and lean."