



GEORGIA CROWN DISTRIBUTING CO.

NEWSLETTER | Oct. 2017



ON PREMISE

Spirits

Gunpowder Gin

- Slow distilled with oriental botanicals, gunpowder tea and Irish curiosity.
- Hand distilled in a medieval Copper Pot in Drumshambo Ireland.
- Taste is fresh, hint of spice, full, lingering and satisfying.



Wine

Emerald Hare Chardonnay 2015

- Variety: 100% Chardonnay
- Winemaking notes: Mendocino chardonnay was tank fermented and aged on the lees for verve and focus. The Carneros & Sonoma Coast lots were barrel fermented and aged. Again, very light fining and sterile filtration prior to bottling.

Emerald Hare Sauvignon Blanc 2016

- Variety: 100% Sauvignon Blanc
- Winemaking notes: 100% tank fermented on the fine lees to build character & mouthfeel whilst retaining focus. Sauvignon Blanc selection and production method results in juicy tropical as well as pink grapefruit notes to the nose and palate.

Emerald Hare Rosé 2016

- Variety: Pinot Noir & Cabernet Sauvignon
- Winemaking notes: Saignée method production from Pinot Noir & Cabernet Sauvignon. We collaborated with Turnbull head winemaker, Peter Heitz (100pt Robert Parker Cabernet Sauvignon), to produce and obtain the Cabernet Sauvignon juice.

Emerald Hare Red Wine 2015

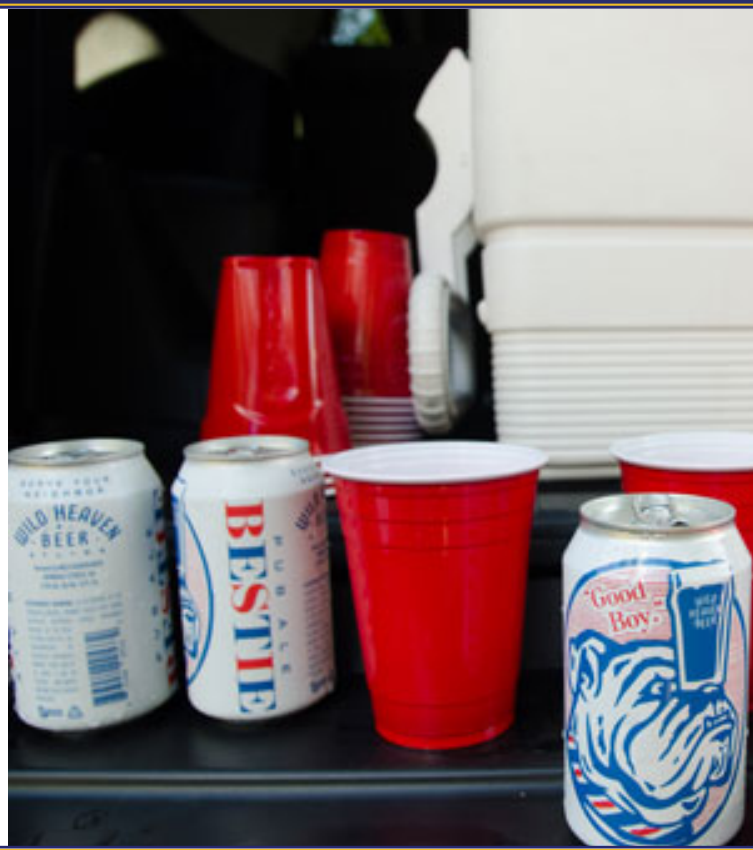
- Variety: Zinfandel, Merlot, Cabernet Sauvignon, Petit Sirah and Carignan
- Winemaking notes: Fermented in closed top tanks, pressed and aged in neutral oak barrels. Very lightly fined and sterile filtered prior to bottling.

Beer

Wild Heaven Bestie

Bestie is a delicious session Pub Ale brewed in collaboration with England's Arundel Brewery, Wild Heaven Beer and Robert Merrick of Atlanta's 9 Mile Station. Built on the backbone of a traditional Standard Pub Ale with Wild Heaven's own twist added, Bestie is designed to be a flavor-forward, yet easy-drinking beer. It is medium amber in color with light hints of peat and dark fruits and finishes crisp and clean with lingering floral hops.

- Local, Local, Local!
- Draft and Cans
- English Style Pub Beer
- ABV: 3.9%



*PLEASE DRINK RESPONSIBLY

Crown Talk

While the calendar is suggesting Fall is upon us, the weather in the South dictates otherwise. It's a time of year when rosé sales tend to slow down, but perhaps it's time for rosé to be a year round wine. The category has seen 57% growth over the past rolling 12 months (according to Nielsen data), and why should we let the cool weather that seems to never come stop that momentum? Besides the fact that rosé is thirst-quenching in the perpetual Southern heat, it is super-versatile at the dinner table. When the holiday season feasts roll around, few things will pair better with all the different foods on the table. Year-round rosé. It's a thing now. Or, at least it should be.

- Joe Herrig, CSW, Certified Sommelier
Fine Wine Retail Account Manager

