

Santa Fe Spirits Core Brands

Since its inception in 2010 Santa Fe Spirits has achieved international recognition and distribution, all their spirits have received national acclaim, and they are one of the premier craft spirits producers in the Southwest.











TALKING POINTS

- Santa Fe Spirits captures the essence of the Southwest by using local ingredients and regional flavors;
- New Mexico's premier artisan distillery
- Truly handmade, artisanal products, no shortcuts;
- Distilled, bottled and labeled in Santa Fe, NM;
- Colkegan is barrel aged for three+ years in 53gallon barrels for a mature tasting whiskey that's never over-oaked;
- Sophisticated products for sophisticated drinkers;
- Each spirit has several awards from nationally acclaimed judging panels;
- Competitive pricing.





TALKING POINTS, cont.

- Santa Fe Spirits has been recognized in national publications The Wall Street Journal, Forbes, Whiskey Advocate, The New York Times, Edible Magazine, Toronto Star and more;
- Started in 2010, Santa Fe Spirits is the oldest craft distillery in New Mexico;
- Capacity to distill 36,000 gallons a year;
- Distributed in 11 states, from East to West Coast;
- Exported to Germany, Australia, and Japan.



COLKEGAN SINGLE MALT

Colkegan Single Malt is mesquite smoked to give it a distinctly Southwestern flavor that is reminiscent of a fine scotch. Aged a minimum of three years in new American oak and used bourbon barrels, Colkegan has a mature flavor not found in many American craft whiskies. Hand crafted and hand bottled in small numbered batches. Bottled at 92 proof for extra flavor.

TASTING NOTES:

Whisky Magazine says, "A nose of white chocolate, orchids... summer berry fruits, and marzipan...this is a real delight of a nose." The palate is...charming in the mouth with white chocolate... warm hickory wood, rosehip syrup, black currant... some bitter cherry stones, a hint of Mozart chocolate bitters and a bit of raw rhubarb." Finish is "chewy and soothing."









Gold – 2022 Beverage Tasting Institute 91 Points – Whisky Advocate Summer 2022

Gold – 2022 Whiskey & Barrel Consumer Choice Awards Silver – 2022 Tokyo Whisky & Spirits Competition

WHEELER'S GIN

Wheeler's Western Dry Gin is a true expression of the high desert of New Mexico. All the botanicals – juniper, cholla cactus blossoms, white desert sage, osha root and cascade hops – grow within 30 miles of the distillery. This truly unique and regional gin is an excellent sipper but stands up well in a variety of cocktails.







TASTING NOTES:

The Gin Is In says, "Vividly and powerfully aromatic, bright sage...after a spring rain aroma, leading you into some deeper juniper notes, with earthy depth in the lower notes...At first, a touch of a floral lift, with a stab of sage oil, the mid-notes are richly complex with at first vegetal, crisp, green notes, then some sweeter, spicier hints...recognizable juniper here, before a hint of citrusy sweetness giving way to a long sage note that dominates the finish. Crisp and bright."

Silver Medal – 2022 Beverage Tasting Institute

Best in Category – 2015 American Distilling Institute Gold – 2015, 2017 Breckenridge Craft

Spirit Festival

SANTA FE APPLE BRANDY

Santa Fe Spirits Apple Brandy is an unsweetened brandy made in the Calvados style. It uses Jonathan and Gala apples from Norhtern New Mexico and Southern Colorado. Aged up to 4 years in lightly toasted new American oak barrels, it is then bottled by hand in Santa Fe, NM.





TASTING NOTES:

Serious Eats says, "an oak-laced homage to the classic Calvados brandies from France. Its medium-bodied with bursts of honey and allspice from the time spent in new American oak barrels, and a crisp closing bite from the use of Jonathan and Gala apples. Mix a few ounces in a hot toddy with a ribbon of honey to counteract the brandy's dryness."

Gold – 2013 Denver International Spirits Competition Silver – 2012 San Francisco World Spirits Competition

Silver – 2012 Beverage Testing Institute

ATAPIÑO LIQUEUR

Santa Fe Spirits roasts piñon nuts and puts them into a barrel to soak in Silver Coyote single malt white whiskey for two months to extract the essence of the piñon. At the top of Atalaya mountain, nearly 2,000 feet above Santa Fe, ponderosa trees sway in the breeze, their resin also gives off scents of vanilla and pine. Santa Fe Spirits collects this resin and uses it to sweeten Atapiño and give it the flavor of the Mountain West. The result is a liqueur that encapsulates the terroir of Santa Fe in a bottle.

TASTING NOTES:

- 38% alcohol by volume;
- Local piñon nuts are soaked in Silver Coyote single malt white whiskey;
- Aged for 2 months in a new oak barrel;
- Sweetened with hand-collected ponderosa pine resin and sugar;
- Available only in 375 milliliter bottles.



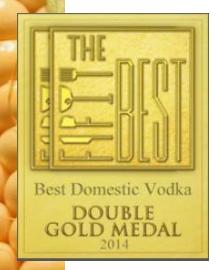
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EXPEDITION VODKA

Expedition is a premium vodka distilled six times from corn for a smooth, award-winning vodka that is competitively priced for a craft spirit. Proofed with Sangre de Cristo Mountain water and hand bottled in Santa Fe, NM.

TASTING NOTES:

Tastings.com says: "Mild aromas of candy corn and toasted nut bread with a supple, dryish medium body and a... frosted fruit pastry, and pepper accented finish. Nicely styled for sipping or mixing."





Double Gold – 2014 Fifty Best Silver – 2013 San Francisco World Spirits Competition Silver – 2013 Beverage Testing Institute Double Gold – 2013 Fifty Best

SALES MATERIALS

