



Bartlett-Spirits of Maine Distillery Pleases Palates at SF World Spirits Competition and Wins Both Double Gold and Silver Medals in Largest Field of Contenders Ever

April 7, 2011—Gouldsboro, ME—Proprietors and vintner/distillers Robert and Kathe Bartlett received word last week that the 2011 San Francisco World Spirits Competition (March 18-20) has honored the Bartlett Pear Eau-de-Vie with a Double Gold Medal and the Bartlett Fine Apple Brandy with a Silver Medal.

“We’re delighted with the news,” says Robert Bartlett. “Distilling is perhaps the pinnacle of the craft. It’s the culmination of years spent perfecting our techniques for fermenting fruit wines. Perhaps that’s the edge we enjoyed.”

In recognition of its Double Gold, the winning Bartlett Pear Eau-de-Vie will participate in a 14-city tour, sponsored by *The Tasting Panel Magazine*. Results of the competition will appear in the May issue.

Bartlett Won Among Strong Competition

The World Spirits Competition, one of the largest and most widely recognized in the industry, is in its 11th year. It received a record-breaking 1,106 entries of premium spirits from 61 countries. The panel of 33 judges—“some of the finest spirits palates working in the industry today,” says competition director Tony Abou-Ganim—judged entries using a blind consensual procedure to ensure competitive integrity.

The “Double Gold” Pear Eau-de-Vie and the “Silver” Fine Apple Brandy are based from fermented fruit mash distilled in a custom-made, hand-hammered copper potstill, which was manufactured to Bartlett’s specifications and imported from Germany. The pear spirit is drawn right from the still and remains crystal clear while the lovely golden hue of the apple brandy is a result of resting in small French oak cooperage for at least a year.

Eaux-de-Vie and fruit brandies are produced using traditional European techniques. Their long heritage throughout Europe is a taste only recently acquired in the United States. While not widely produced in this country, small artisanal distilleries are opening their doors from Maine to Oregon. “As consumers travel farther a field,” says Kathe Bartlett, “they are becoming more educated in the esoteric spirits of eau-de-vie and apple brandy; they are expanding their palates and looking for more, and that could be interesting.”

Bartlett Spirits Also Score High Marks in the 2011 Ultimate Spirits Challenge

New York was the scene in March of Publisher/Editor (*Spirit Journal*) F. Paul Pacault’s prestigious Ultimate Spirits Challenge. Both Bartlett-Spirits of Maine products made strong impressions:

- Bartlett Pear Eau-de-Vie received 92 points (Excellent, Highly Recommended)
- Bartlett Fine Apple Brandy received 88 points (Very Good, Strong Recommendation)

Since 2009, Bartlett’s distilled spirits have earned 14 awards. Taking the good news in stride, Bartlett-Spirits of Maine Distillery looks forward to releasing some of its new products later this year.

The Bartlett Tasting Room—off Route 1 in Gouldsboro—opens June 7th. It will be open Tuesday – Saturday, 11 am to 5 pm through early October (closed holidays).

In the Tradition of Bartlett Maine Estate Winery

Bartlett-Spirits of Maine Distillery brand is owned and operated by Bartlett Maine Estate Winery in Gouldsboro, ME. Founded in 1982 by Robert and Kathe Bartlett, it is the first winery in the State of Maine and a respected leader in the

fruit wine industry, vinifying award-winning fruit wines from freshly harvested fruit grown by select farmers. Bartlett has been a pioneer in value-added Maine agriculture for more than 28 years.

Bartlett-Spirits of Maine began distilling February 2007. Its current product line includes Pear Eau-de-Vie and Fine Apple Brandy. Their products are currently distributed in the State of Maine.

Visiting Bartlett Maine Estate Winery and Spirits of Maine Distillery is a visual and environmental experience as well as a tasting treat. Robert has a degree in Environmental Design and is responsible for the design and construction of the contemporary buildings; Kathe designs and cares for the ever-changing garden landscape.

For more information:

www.bartlettwinery.com

Or phone 207-546-2408