

Spirit of Pear

Commonly produced in Alsace, pear brandy is probably the best known *eau de vie* in France. Bartlett pears from our neighboring Keswick Flats orchard are picked while still green and allowed to ripen from within at the distillery. The ripe fruit is then pressed and the pulp fermented prior to distillation.

Flavor and Aroma

The resulting clear Spirit of Pear delivers an explosion of succulent pear aroma and taste, richly flavored, dry, and with an elegant after taste.

Thoughts for Food

Use in braising vegetables and stir fry. Add to salsa with chopped pears. Flavor guacamole. Add 1 oz. to every pound of meat in creating pâtés or terrines. Macerate fruit for dessert presentations.

Medals

Best of Show/Honorable Mention: Great Lakes Cider and Perry Festival



BLACK STAR FARMS

