

WILLETT DISTILLERY IMPORTS

Bardseth XO Single Cru Cognac



Bardseth's XO Single Cru bottling is obtained through the distillation of wines coming from the unique and underrepresented Petit Champagne cru of the Cognac region. Located in the area surrounding the Grande Champagne in the center of the region, Petit Champagne consists primarily of a clay stone soil, which is terrible for most agriculture but fantastic for the production of wine - particularly wine that lends itself to making brandy. The XO bottling is a blend of 10-20-year-old brandies, aged in lightly toasted limousine oak barrels in a humid, temperature controlled cellar before being bottled.

On the nose, there is a fantastic balance of minerality and dried fruit, with prunes, crystallized citrus, classic old Cognac rancio, tobacco, and a brooding hint of dankness. The palate follows with more bright fruits, minerality, oxidized notes, light cigar box, and warm baking spices, which linger on the finish.

Hovding Aquavit



Long before the Norwegian Viking Harald Harfagre (850 – ca 933) unified Norway, there were chieftains (“hovdinger”), jarls and local kings. A Hovding was the Norse leader of a well-respected tribe. This Aquavit is naturally

flavored with wild herbs handpicked in the Norwegian mountains and finished in Oloroso Sherry casks crafted from American oak. This Aquavit is made with the finest botanicals found in Norway. Including: caraway, coriander, star anise, fennel seed, orange peel, lemon peel and licorice, along with other botanicals from our own botanical garden. The flavor and character of this super Aquavit reveals hints of caraway, fennel, juniper berries and vanilla bean and serves as a suitable companion to a fine craft beer.

Père Dom Brandy VSOP 'Napoleon'



Père Dom Brandy has been distilled in Coey stills from grape wines and aged in our cellars in French oak 400 liter casks for a minimum of one year. Thereafter, it is blended with our older Brandies. Typical grape varieties can be Colombard, Merlot, Muscat or Airen. Considering the

shorter period of aging for brandy than the typical aging period for Cognac, we age our Brandy in rather dry cellars with exposure to temperature movements. The casks we use for aging our Brandy are the same as the casks we use to age our V.S. Cognac; large grain French oak with high temperature toasting (up to 200 C, equivalent of 392 degrees Fahrenheit), with a small percentage of new casks being used. Light, soft palate, with a delicate mix of Muscat grapes, winy notes and toasted oak. Nice, soft finish, mixing typical French oak notes with a hint of exotic fruits.

Harahorn Small-Batch Gin



Over many centuries, hunters and mountain men swear they have glimpsed it. In North American folklore this creature is known as the Jackalope; in Norway we know it as the Harahorn. Harahorn is also the name of a Norwegian Mountain which rises into a midnight sky filled with northern lights. This inspired us to develop Harahorn small batch Gin. In that mountain plateau, we gather the ripe juniper

berries. We trace the Harahorn's tracks through abandoned mountain farms where we harvest our rhubarb, to the deep forests of the Norwegian Lowlands where we pick our blueberries. A genuine craft gin made with love and care. We only produce 300 liters at a time—to retain total control of quality. We use berries and herbs from the wilds of Norway and from our own botanical garden. Norwegian herbs and botanicals are among the world's most flavorful due to the soil and geographical placement. We use juniper berries, wild blueberries, rhubarb, seaweed, angelica root, wild marjoram and many more. Fine notes of juniper and citrus on the nose. Fresh, clean flavors of juniper, fruit and spices.

Gold – Bartender Spirits Awards 2021

94 Points – Gold – New York International Spirits Competition 2019

Gin of the Year – Gold - USA Spirits Ratings 2019

Gold – San Francisco World Spirits Competition 2019

Gold – London Spirits Competition 2019