

C. CASSIS

‘60 Women Who Are Shaping the Future of the Wine, Beer and Spirits Industry’ -Girlboss

‘A Spritz with a Cassis Pedigree’ -The New York Times

**‘I’m Still Wearing Sweaters, but Current Cassis Is My First Taste of Spring
The herbaceous, ripe black currant liqueur is like liquid Daylight Saving Time.’ -Bon Appétit**

Year Founded: 2018

Region: Hudson Valley, New York

Founder: Rachael Petach

Known For: Very good, not very sweet, lightly fermented, blackcurrant liqueur.



Back in 1841 in Burgundy, France, the cassis gospel quickly spread to the United States where distillers began growing their own blackcurrants. However, U.S. production came to a halt in the beginning of the 20th century when it was discovered that the plant was a potential threat to white pine. It wasn't until 2003 that a New York botanist made blackcurrants his mission, and the ban was overturned in New York state. We now buy much of our fruit from that same botanist (hi Greg Quinn!). C. Cassis is made by Rachael Petach in the Hudson Valley, just a few miles from where their blackcurrants are grown. Rachael fell for the spirit while WWOOFing on organic farms in France, and years later, decided to make a new interpretation that goes big on herbaceous, almost savory flavor. C. Cassis sources all of their blackcurrants in NY State, and is a much less sweet, more vermouth-style approach to the classic liqueur. Great as an aperitif, in a spritz, or as a vermouth alternative.



Spritz

A sparkling blackcurrant cocktail made with only real ingredients. Our C. Cassis spritz brings together lightly fermented Hudson Valley blackcurrants, with vibrant botanicals, citrus peel, crisp seltzer, and just a touch of wild honey. A simple and convenient way to enjoy the liqueur - one of our favorite things to make since the beginning.