



The name Etter is synonymous with Swiss Kirsch, made by the same family since 1870. In this bottle is distilled more than 10 pounds of fresh mountain cherries exclusively of the region surrounding Zug. The brandies gently evolve for years in glass demijohns before bottling. Kirsch is famously enjoyed sipped neat after dinner, or as aperitif mixed with club soda. In cocktails it pairs magically with G  n  py. In the kitchen, it's an essential ingredient in a traditional fondue.



FRUIT
BRANDY
Switzerland
41% Alc/Vol

375 ml | 7610693400037 12 x 375 | 7610693001999

Highlights:

- ✦ The name Etter is synonymous with fine Swiss eau-de-vie.
- ✦ Distilled from more than 10 pounds of fresh mountain cherries.
- ✦ Glass aging reveals the spirit's uncommon depth and richness.
- ✦ Sip neat or as aperitif mixed with club soda.
- ✦ Essential to a traditional fondue.



Paul Etter founded the distillery in the Swiss region of Zug in 1870. Etter remains a family-owned business, with the fourth generation, Eveline and Gabriel Galliker-Etter, taking the reins from longtime leader Hans Etter in 2012. Etter brandies gently evolve for years in glass demijohns before bottling. This glass aging is essential to reveal the uncommon depth and richness of these spirits.

Fruit brandy, or eau-de-vie ("water of life"), is brandy made with any fruit apart from grapes. Most commonly, orchard fruits such as apples, pears, plums, cherries and blackberries are harvested, crushed and fermented, and the resulting must distilled twice. These spirits are an important part of cultures in areas of Europe where production is most common and traditional.



The Rose

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Shake with ice:

2 oz Dolin Dry Vermouth de Chamb  ry
1 oz Etter Kirsch
1 tsp raspberry syrup or jam

Strain into cocktail glass.
Garnish with cocktail cherry.

Bishop Street Daiquiri

Shake with ice:

2 oz white rum
0.5 oz Etter Kirsch
0.75 oz lime juice
0.5 oz pink grapefruit juice
0.25 oz rich syrup

Fine strain into cocktail coupe. Garnish with lime wheel.

Kirsch Highball N  1

Build in highball glass:

1 oz Japanese whisky
0.5 oz Etter Kirsch
1 tsp Dolin G  n  py
le Chamois

Add ice.
Top with 4.5 oz soda.
Stir. Express and discard lemon peel.

La Contadi

1 oz Hayman's London Dry Gin

1 oz Etter Kirsch
1 oz Comoz Blanc Vermouth

Stir with ice.
Strain into a cocktail glass.
Garnish with an orange twist.