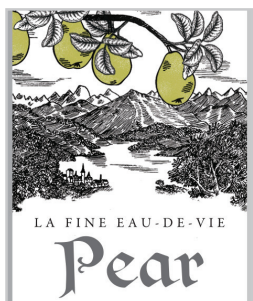
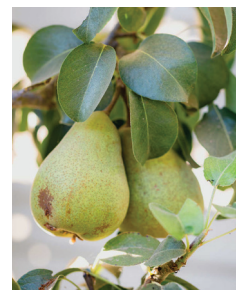


Etter Pear Williams Eau-de-Vie

AUSTRIA



Since 1870, the Etter family has been synonymous with fine Swiss eau-de-vie. In this bottle is distilled more than 10 pounds of fresh Williams pears from the right bank of the Rhône in the Canton of Valais. The brandy then gently evolves for years in glass demijohns before bottling. Pear brandy is famously enjoyed sipped neat after dinner, or as aperitif mixed with club soda. Add lime juice, sugar and club soda for a Pear Rickey highball.



FRUIT

BRANDY

Switzerland

42% Alc/Vol

375 ml | 7610693430034 12 x 375 | 7610693001302

Highlights:

- ✦ The name Etter is synonymous with fine Swiss eau-de-vie.
- ✦ Distilled from more than 10 pounds of fresh Williams pears.
- ✦ Glass aging reveals the spirit's uncommon depth and richness.
- ✦ Sip neat or as aperitif mixed with club soda.
- ✦ Add lime juice, sugar and club soda for a Pear Rickey.



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.



Sgroppino

Sgroppino

Whisk to combine in cocktail shaker:

0.75 oz Etter Pear Williams
0.75 oz vodka
1 cup lemon sorbet
2 oz prosecco

Pour into double rocks glass.
Garnish with mint sprig.

Calvados & Tonic

Build in collins glass:

1.5 oz calvados
0.5 oz Etter Pear Williams
4 oz tonic water

Add ice. Stir to combine.
Garnish with lemon twist.

Falling Leaves

Shake with ice:

2 oz dry riesling
1 oz Etter Pear Williams
0.5 oz curaçao
0.25 oz honey syrup
1 dash Peychaud's bitters

Fine strain into cocktail coupe. Garnish with star anise pod.

Triangle Highball

Build in highball glass:

0.5 oz Etter Pear Williams
0.5 oz Salers Gentiane
0.5 oz triple sec
3 oz club soda

Add ice. Stir to combine.
Express & discard orange peel. Garnish with mint sprig.