

ALAMERE SPIRITS

Williams Pear Vodka



QUICK FACTS

Variety

Williams (Bartlett) Pears.

Aging

Copper alembic still.

Spirit Maker

Susannah & Olivier Souvestre

Spirit Region

Marin County

Story

Susannah and Olivier, weary of managing two successful Sausalito restaurants, channeled their midlife crisis into a distillery. Differing from mass-production, they opted for a traditional method, using a European copper still and local ingredients, influenced by their French roots. The name Almere, derived from a coastal waterfall, reflects the local geography and means 'to the sea' in French.

Distillation

The pears are carefully peeled and cored, then macerated and distilled using unripe, ripe, and slightly overripe fruit to capture the full character of the pear—from bright freshness to richer depth. Named Pear Williams, as in France, the spirit is distilled in a custom 800-liter alembic-style copper still imported from Bordeaux. A single distillation run softens harshness while preserving the fruit's natural aromatics, creating a supple, balanced, and expressive spirit with fresh orchard notes.

Tasting Notes

Clear and colourless in the glass. Fresh pear aromas with delicate floral notes and orchard freshness. Smooth and expressive on the palate, balancing crisp pear character with soft ripe fruit. Clean, elegant finish with lingering freshness.

Food Pairing

Enjoy chilled on its own, over ice, or in cocktails. Pairs beautifully with soft cheeses, charcuterie, light desserts, or fruit-based dishes. Also shines in a Pear Martini, French 75 twist, or simply topped with sparkling water and a squeeze of lemon.

