

ALAMERE SPIRITS

California Straight Bourbon Whiskey



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 Alamere, derived from a coastal waterfall, reflects the local geography and means 'to the sea' in French.

Distillation

Handcrafted in California from blue corn and malted barley, this bourbon is aged for six years in new charred American oak barrels. Non-chill filtered, with no added coloring or flavoring. Distilled once in a custom 800-liter copper alembic still from Bordeaux, France, this single distillation preserves the natural character of the grain while delivering a smooth, refined spirit with softened edges.

Tasting Notes

Amber color in the glass. Smooth and rich, with aromas of vanilla, caramel, toasted oak, and sweet corn. The palate is full-bodied, with notes of brown sugar, baking spices, and charred oak, leading to a long, warm finish. Bold, balanced, and far too opinionated to blend.

Food Pairing

Best enjoyed neat or over ice, if you must. Pairs beautifully with barbecue, grilled and smoked meats, aged cheeses, roasted nuts, and dark chocolate. Its rich caramel and toasted oak notes also complement rich, indulgent desserts.

QUICK FACTS

Variety

California Blue Corn & Malted Barley.

Aging

New Charred American Oak.

Production

Single Barrel.

Age

6 years.

