



From our soil to your glass®

Our Specialty is Hand Crafted, Small Batch, Biodynamic® & Organic Spirits

Our Farmhouse Spirits motto, "From our soil to your glass," is the cornerstone of our distilled spirits operation. We grow all of the raw materials for our spirits ourselves, from Washington Navel oranges to several varieties of grapes. Our fruit bursts with the flavor and quality that comes from Biodynamic® agriculture. We bring out the best in what we grow by treating the farm as a whole, interconnected system. That means that we pay attention to the life and health of the soil, the rhythm of the moon and planets, and the vibrancy of the overall system in addition to the health of the plants. We only use natural methods to fertilize and grow our crops, including Biodynamic® sprays and compost that we make on the farm.



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ESPIRITO BIODYNAMIC® BRANDY

Aged for over five years in French oak barrels, this brandy unites the flavor and purity of Biodynamically-grown California grapes with the sophistication that comes from aging and old-world techniques. Barrel-aging also gives the spirit more texture and a lustrous golden hue. Smooth, caramelly, and with traces of vanilla, our Espirito de la Valada brandy is bold enough to stand on its own and subtle enough to mix in cocktails. 80 proof, certified Biodynamic® by Demeter USA.



FARMHOUSE PISQUITA

Pisquita is our nod to pisco, traditionally the national spirit of Peru and Chile. We decided to make our own because of the special connection of pisco to San Francisco, where it was the drink of choice for generations of miners and sailors. Smooth and aromatic, Marian Farms' distillate captures the essence of the grapes that were used to make it. The proof is in the pisquita, which was the key ingredient in two different cocktails voted the "Best of 2010." 80 proof, 750 ml, certified Biodynamic® by Demeter USA.



AZUCARE

Azucare is our unique contribution to the vast world of craft rum. Produced in our artisan copper pot still, Azucare is made from the same Demeter-certified Biodynamic® sugar which is used in our classic Curacao orange liqueur. Azucare's flavor profiles are distinctive not only because of the high quality of sugar grown and processed in the heart of South America, but also the yeast needed to convert the sugar to alcohol is created on site with farm grown Biodynamic ingredients. Like all Marian Farmhouse Spirits, Azucare is made seasonally and in small batches.



FARMHOUSE CURAÇÃO

A liqueur made with oranges that we grow ourselves, our farmhouse Curaçao gets its flavor from the rich citrus-friendly land and abundant sunshine in the San Joaquin Valley. Demeter-certified Biodynamic® sugar from the lush fields of South America adds just enough sweetness to round out the citrus. This classic Curaçao is a versatile ingredient for all styles of cocktails, old and new. 56 proof, 750 ml, certified Biodynamic® by Demeter USA.