

CLEAR CREEK DISTILLERY



American artisan distilling at its finest—Rachel, Emily, Daniel and Elizabeth at your service. Clear Creek Distillery, Portland, Oregon, USA, January 2007

Pure Fruit Spirits

FROM THE PACIFIC NORTHWEST

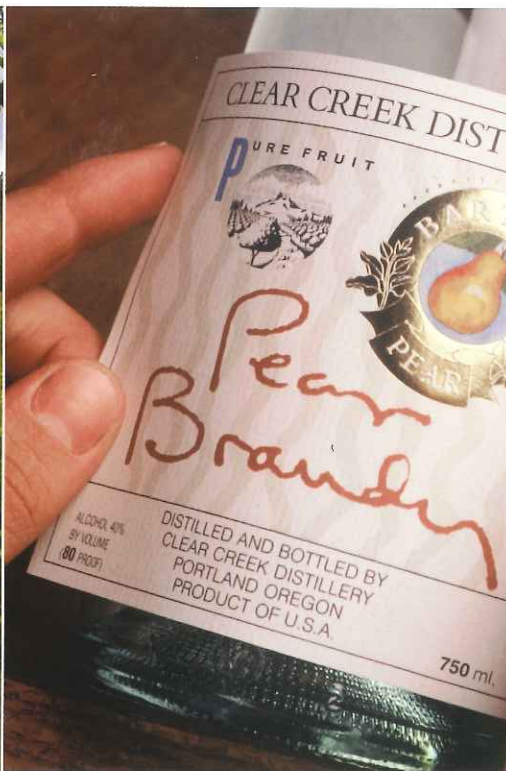
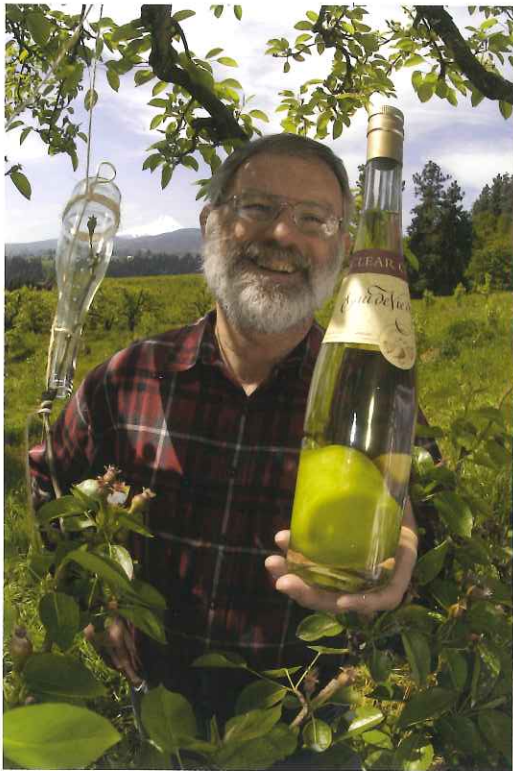
SINCE 1985



CLEAR CREEK DISTILLERY



Our factory—the volcanic soil, glacier water and perfect fruit growing climate at our family orchards near Parkdale, Oregon, on the north side of Mt. Hood (elev. 11, 250 ft.)



Every spring we put several thousand branches with small pears forming at the branch end into bottles and tie the bottles onto the trees. And we grow the pear inside the bottles. Yes, we do.

Handmade pear brandy.

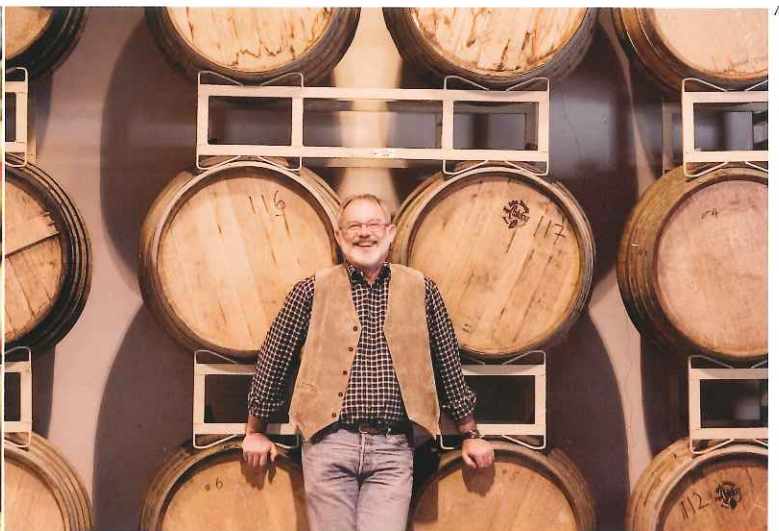
Pear grown in the bottle in the orchards of the Hood River Valley and filled with Clear Creek eau de vie of pear.

OUR PRODUCTS • Grappa of Muscat, Grappa of Pinot Gris, Grappa of Pinot Noir, Grappa of Nebbiolo, Marc de Gewürztraminer • Liqueurs: Loganberry, Cassis, Cherry, Pear, and Raspberry • Ea





Perfection in pear flavor and aroma comes from the best Bartlett pears, only from the pure fermented fruit—28 pounds of it per bottle. There are no shortcuts.



Our barrel room—several hundred French and Oregon oak barrels to age our Apple Brandy, Oregon Pot Still Brandy, and our McCarthy's Oregon Single Malt Whiskey.

ARTISAN DISTILLING IN AMERICA

“We used to say that Clear Creek rivaled the finest European spirits; now we say they set the standard for fine distillates the world around.”

— Paul Bolles-Beaven, Managing Partner Union Square Café, New York City, Sept. 10, 2001

Paul introduced Steve McCarthy, Clear Creek founder, at Le Cirque restaurant in New York City when McCarthy was presented with the Bon Appetit Magazine “Wine and Spirits Professional of the Year” award for 2001.



A genuine artisan distillery reflects the best of the natural and agricultural resources of its region. We continue this tradition, searching for local fruit that has character and then crushing, fermenting, distilling and aging in ways that capture that character. The result is pure, clear eau de vie. Everything that is in the bottle was growing on a tree.

Stephen R. McCarthy
 Founder Clear Creek Distillery

Pure Fruit Spirits

FROM THE PACIFIC NORTHWEST

de-Vie de Poire, Eau-de-Vie de Pomme, Pear-in-the-Bottle, Apple-in-the-Bottle • Blue Plum Brandy, Mirabelle, Kirschwasser, Framboise • McCarthy's Oregon Single Malt Whiskey, Oregon Brandy





OLD FRIENDS – CLEAR CREEK WILLIAMS PEAR BRANDY

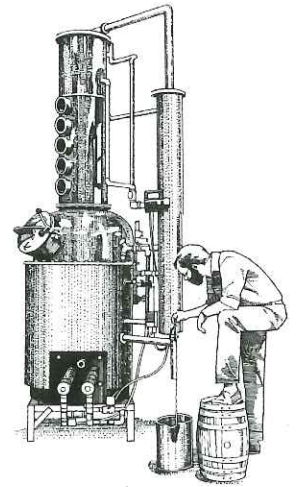
- Our first product and still our best selling product over 20 years later.
- It takes 28 pounds of pears to make each bottle of eau de vie.
- We crush perfectly ripe Bartlett pears, ferment the whole pear mash and then distill in traditional German made copper pot stills.
- The result is a pure, clear, bone dry, incredibly aromatic 80° eau de vie, best served cold, after dinner.

“...the most extraordinary eau-de-vie in America, indeed, in the world.”

– Karen MacNeil, *The Wine Bible*, 2001

“Quite spectacular”

– R. W. Apple Jr, *New York Times*,
January 1999



Traditional eau de vie pot still

NEW FRIENDS – LIQUEURS

A genuine artisan distillery reflects the best of the natural and agricultural resources of its region. Clear Creek Distillery has succeeded in making elegant eau de vie and grappa for over twenty years. We continue this tradition of using the best Northwest fruit and berries with our new liqueurs: Loganberry, Cassis (black currant), Cherry, Pear, and Raspberry. These liqueurs are of superior quality, made with our fine brandies and beautiful locally grown fruit – and they’re not too sweet!

“After years of experimentation, McCarthy is offering a lineup of fruit liqueurs, and they rise to his usual extraordinary standards.”

– Paul Gregutt, *Seattle Times*, 2006

