



PEACH STREET
DISTILLERS

PEAR BRANDY

Each bottle is made from about 20 pounds of pears, every one of them from right here in Palisade. We get them when they are too ripe to go to market, a process that allows us to save 200,000 pounds of Bartlett pears. We take those beauties, air ferment them and distill them just once before aging in 100-gallon French and American oak barrels.

