

BRANDY PEAK DISTILLERY

In 2014, Brandy Peak Distillery will be celebrating its 20th year of operation. It is Southern Oregon's oldest craft distillery, and the second oldest in Oregon!

Named after the highest mountaintop in Curry County, Brandy Peak Distillery is distinctive in many ways.

Utilizing unique wood-fired pot stills, likely the only legal ones in the country, the Nowlin family have been making award-winning brandies, grappa and blackberry liqueur since 1994.

R.L. Nowlin, along with son, David built this micro-distillery high in the coastal hills above Brookings, Oregon, located along America's Wild Rivers Coast. Yes, it's Rain Forest Moonshine - but refined.



Beginning with sun ripened blackberries in the Summer and moving to fresh pears and grapes in the Fall, the Nowlins carefully process this perfectly ripe bounty to produce a drink that captures all the natural flavors and aromas of the fruit. No colors or flavors are added.

The result is 100% pure spirits that are smooth, rich and aromatic.



BRANDY PEAK DISTILLERY PRODUCTS
Aged Pear Brandy, Natural Pear Brandy,
Aged Pinot Noir, Muscat, Grappa,
Brandy & Blackberry Liqueur



*The distillery is open for tours and tastings
from March until the first weekend of January.
Hours are Tuesday - Saturday, 1PM-5PM.*

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