



Francis Ford Coppola

MARIA GAETANA

AGNESI 1799

SMALL BATCH
AMERICAN BRANDY

AGED 5 YEARS



San Francisco World
Spirits Competition
2021



PR%F Awards
2019



MEET MARIA GAETANA AGNESI

Italian. 16 May 1718 – 9 January 1799

Born into one of Milan’s wealthier families, Maria Gaetana Agnesi was a mathematician and polyglot whose life was shaped by her fervent religious beliefs and the many reforms championed by the Age of Enlightenment, She is the first woman to have written a comprehensive textbook in mathematics, *Instituzioni analitiche ad uso della gioventù italiana* (“Analytical Institutions/Foundations for the Use of Italian Youth”), a two-volume folio published in 1748 that took ten years to complete. The significance of her achievement was praised by the most prestigious scientific institutions and resulted in her appointment as the first female professor of mathematics at the University of Bologna, a position she accepted but never officially occupied.

Instituzioni analitiche was regarded as such a valuable resource worldwide that it was translated into several languages. However, in the English edition, a misinterpretation occurred in Agnesi’s discussion of a cubic curve: the word *la versiera* (“versed sine curve”) was mistaken for *l’avversiera* (“witch”). This error in translation was never corrected and the curve has ever since been referred to as “The Witch of Agnesi,” which is supremely ironic given Agnesi’s spiritual devotion. Agnesi is a near personification of the ideals expected of a highly educated, upper-class, Catholic woman living during the Enlightenment and Great Women Spirits is pleased to embody her sincerity of spirit with this namesake brandy.

THE MAKING OF AGNESI 1799 BRANDY

The grape-based brandies for Agnesi 1799 are sought, sourced, and blended by Great Women Spirits from barrel stocks in California's finest brandy distilleries.

Our initial brandy release is a blend of 2012 Dolcetto grapes from Russian River Valley and 2009 French Colombard grapes from the Central Valley. Agnesi 1799 is a true taste of California soil, ambient yeast, naturally filtered water, and warm climate of the Golden State. Through careful selection of barrels and delicate blending of water and spirit, our brandy assumes the best qualities of the artisanally-crafted individual spirits. By sourcing brandy made in different types of stills, both Old World Alembic Charentais stills and modern column stills, and from various local grapes, we are able to craft a proprietary blend that we believe is greater than the sum of its parts.



OUR WATER IS SPECIAL IN SO MANY WAYS

Our brandy is proofed with Napa Valley spring water from the Coppola family's estate in Rutherford, CA. Our water contains low levels of dissolved solids that contain minerals that add character and mouthfeel to our finished spirits. Located at the base of the extinct Mount St. John volcano, the water is naturally filtered through lava rock high in carbon, a natural and efficient filter.



TASTING NOTES

Nose: Layered cinnamon in front, small amount of tobacco. Hints of vanilla and almonds give it a well-rounded profile of oak characters.

Taste: Overall high complexity. Baking spices on entry. Small hints of clove. Toasted bread in mid-pallet. Pleasant mouth coating, some sweetness in the mid-palate, and a silky smooth finish. Very clean overall, with some honey.



$$y = \frac{a^3}{a^2 + x^2}$$