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LAIRD & COMPANY at The London International Wine & Spirits Fair

London, May 10, 2006 – Laird & Company, America’s oldest licensed distiller and famous for AppleJack, is exhibiting at The London International Wine & Spirits Fair which takes place from May 16th to 18th at Excel, London.

“We are anxious to open export markets for our products. The Laird family first produced AppleJack 225 years ago in New Jersey. We are long overdue in sharing this fine product with Europe and other foreign markets,” said Tom Alberico, Sr. VP – Sales & Marketing at Laird & Company.

Laird & Company, which celebrated its 225th Anniversary last year, will introduce to the world market Laird’s AppleJack and Laird’s 12 Year Old Rare Apple Brandy along with our made in America spirits.

Laird’s AppleJack is a blend of 35% apple brandy and 65% neutral spirits that possesses a hint of apple flavor and aroma. The apple brandy base gives Laird’s AppleJack a unique smoothness – a deeper, richer flavor. Laird’s 12 Year Old Rare Apple Brandy is produced from barrels of apple brandy that are hand selected by our Master Distiller, Lester Clements for exceptional taste and character. We bottle a limited quantity, by hand, one batch at a time, with each bottle bearing the batch number, date of bottling and bottle number.

About Laird & Company

In 1698 William Laird, a county Fyfe Scotsman and rumored producer of Scotch in his native Scotland, moved to America settling in New Jersey, where his descendants continue to produce and import a variety of exceptional spirits and fine wines. Upon his arrival in the New World, William Laird employed his expertise to create AppleJack by using the most abundant natural resource in the area, apples.

Robert Laird was a Revolutionary War soldier under the command of George Washington, and when in the New Jersey area, the troops were supplied with AppleJack. Historical records indicate that George Washington was so impressed that he wrote to the Laird family asking for their Applejack production recipe, which was subsequently given and entries appear in George Washington's diary in the 1760's regarding the production of "cyder." To this day, Washington is the only outsider to receive a copy of the recipe.

Today, the Laird family in Scobeyville, NJ is recognized as the oldest family of distillers in the country, and produce close to 1.5 million cases of distilled spirits annually. Larrie W. Laird, eighth generation Laird, is the president of the distillery. Lisa Laird Dunn and John E. Laird III, both ninth generation, hold the positions of vice president and executive vice president respectively.

For more information about the spirits of Laird & Company's Export Division or the company's other fine products, contact 732-542-0312 or visit our web site at www.lairdandcompany.com.

