

Spirit of Apple

Apple brandy was the first spirit produced in America during the Revolution. Following in the Colonial tradition, our small batch, hand-crafted apple brandy is distilled from a true cider blend of several apple varieties including Jonagold, Winesap, Rhode Island Greening, Spy, McIntosh, and Jonathan. It is then barrel-aged for three to five years, using both French and American oak. At the precise time the distiller feels is optimum to showcase the fruit from Leelanau County, the brandy is bottled – often a single barrel at a time.

Flavor and Aroma

In this brandy we strive for a distinctive fruit-driven style when compared to its French cousin, Calvados, which is aged 6-8 years and is typically more oaky. Pale golden amber in color, ours is well balanced with opulent, sweet-wood apple and caramel aromas and mellowed, spicy warmth.

Thoughts for Food

Apple brandy is traditionally sipped from a snifter after dinner. It can also be used in mixed drinks and for flambéing, in sauce reductions, or in desserts.

Awards

Silver: 2010 Michigan Wine & Spirits Competition
83 Points: Beverage Testing Institute Competition



BLACK STAR FARMS