

THE HUBER ESTATE
ARTISAN DISTILLATES


*Starlight
Distillery*

“Family Owned and Farmed Since 1843”

APPLEJACK BRANDY

TASTING NOTES

Apple brandy was one of the first distilled spirits by European colonists in North America. At Starlight Distillery we continue the tradition by pressing fresh apples that are fermented and distilled using our 80-gallon copper pot still. The Applejack brandy is then allowed to reach maturity while aging in charred American oak barrels. Apple aromas mingle with caramel and spicy oak.

TECHNICAL DATA

COMPOSITION: SMALL BATCH HUBER APPLE BLEND

BARREL AGING: 4 YEARS WHISKEY BARRELS

COOPERAGE: 51 GAL. WHISKEY BARRELS

ALCOHOL: 83 PROOF

PRODUCTION: 350 CASES



A DIVISION OF:

Huber's

ORCHARD, WINERY & VINEYARDS



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OVER 35 VARIETES OF
WINES, INFUSIONS, PORTS,
AND BRANDIES.

