

THE HUBER ESTATE
ARTISAN DISTILLATES


*Starlight
Distillery*

“Family Owned and Farmed Since 1843”

GRAPPA

TASTING NOTES

In 2002, we began experimenting with different grape varieties that would show special characteristics when made into this traditional after dinner spirit. We decided that Traminette, with it's abundance of fruity and floral aromas, would be perfect to make an outstanding grappa.

With each vintage we turn the pulp and skins of these grapes into a maceration that extracts the intense aromas and delicate flavors. Then we coax the essence of the fermented grape from our brandy still. The result is a multiple gold medal winning delicacy that displays notes of rose petals and fruit blossoms followed by a silky texture and pleasant lingering aftertaste.

TECHNICAL DATA

COMPOSITION: 100% TRAMINETTE SKINS

AGING: 2 YEARS

COOPERAGE: STAINLESS STEEL

ALCOHOL: 80 PROOF



A DIVISION OF:

Huber's

ORCHARD, WINERY & VINEYARDS



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

