

Starlight ★ Distillery

BY HUBER WINERY

"Family Owned and Farmed since 1843"

APPLEJACK

In keeping with the spirit of the colonial tradition and Huber's heritage of growing apples since 1843, this Applejack is 100% copper pot distilled apple brandy aged in charred oak barrels.

**BEST OF CATEGORY 2013
SILVER MEDAL**

2012 BRONZE • 2011 BRONZE
AWARDS FOR APPLEJACK BRANDY
FROM THE AMERICAN
DISTILLING INSTITUTE

STARLIGHT, INDIANA
WWW.STARLIGHTDISTILLERY.COM



Starlight ★ Distillery

BY HUBER WINERY

"Family Owned and Farmed since 1843"

APPLEJACK

In keeping with the spirit of the colonial tradition and Huber's heritage of growing apples since 1843, this Applejack is 100% copper pot distilled apple brandy aged in charred oak barrels.

**BEST OF CATEGORY 2013
SILVER MEDAL**

2012 BRONZE • 2011 BRONZE
AWARDS FOR APPLEJACK BRANDY
FROM THE AMERICAN
DISTILLING INSTITUTE

STARLIGHT, INDIANA
WWW.STARLIGHTDISTILLERY.COM



Starlight ★ Distillery

BY HUBER WINERY

"Family Owned and Farmed since 1843"

APPLEJACK

In keeping with the spirit of the colonial tradition and Huber's heritage of growing apples since 1843, this Applejack is 100% copper pot distilled apple brandy aged in charred oak barrels.

**BEST OF CATEGORY 2013
SILVER MEDAL**

2012 BRONZE • 2011 BRONZE
AWARDS FOR APPLEJACK BRANDY
FROM THE AMERICAN
DISTILLING INSTITUTE

STARLIGHT, INDIANA
WWW.STARLIGHTDISTILLERY.COM



Starlight ★ Distillery

BY HUBER WINERY

"Family Owned and Farmed since 1843"

APPLEJACK

In keeping with the spirit of the colonial tradition and Huber's heritage of growing apples since 1843, this Applejack is 100% copper pot distilled apple brandy aged in charred oak barrels.

**BEST OF CATEGORY 2013
SILVER MEDAL**

2012 BRONZE • 2011 BRONZE
AWARDS FOR APPLEJACK BRANDY
FROM THE AMERICAN
DISTILLING INSTITUTE

STARLIGHT, INDIANA
WWW.STARLIGHTDISTILLERY.COM



The Jack Rose

1 ½ oz Starlight Distillery Applejack Brandy
1 tsp. Grenadine
Juice of one half of a lime

The Ginger Jack

1 ½ oz Starlight Distillery Applejack Brandy
4 oz ginger ale
Dash of Angostura bitters

The Lumber Jack

1 ½ oz Starlight Distillery Applejack
4 oz apple cider
¼ oz maple syrup
Squeeze of lemon

Southern Hospitality

1 ½ oz Starlight Distillery Applejack
¾ oz lemon juice
5 oz sweetened brewed iced tea



The Jack Rose

1 ½ oz Starlight Distillery Applejack Brandy
1 tsp. Grenadine
Juice of one half of a lime

The Ginger Jack

1 ½ oz Starlight Distillery Applejack Brandy
4 oz ginger ale
Dash of Angostura bitters

The Lumber Jack

1 ½ oz Starlight Distillery Applejack
4 oz apple cider
¼ oz maple syrup
Squeeze of lemon

Southern Hospitality

1 ½ oz Starlight Distillery Applejack
¾ oz lemon juice
5 oz sweetened brewed iced tea



The Jack Rose

1 ½ oz Starlight Distillery Applejack Brandy
1 tsp. Grenadine
Juice of one half of a lime

The Ginger Jack

1 ½ oz Starlight Distillery Applejack Brandy
4 oz ginger ale
Dash of Angostura bitters

The Lumber Jack

1 ½ oz Starlight Distillery Applejack
4 oz apple cider
¼ oz maple syrup
Squeeze of lemon

Southern Hospitality

1 ½ oz Starlight Distillery Applejack
¾ oz lemon juice
5 oz sweetened brewed iced tea



The Jack Rose

1 ½ oz Starlight Distillery Applejack Brandy
1 tsp. Grenadine
Juice of one half of a lime

The Ginger Jack

1 ½ oz Starlight Distillery Applejack Brandy
4 oz ginger ale
Dash of Angostura bitters

The Lumber Jack

1 ½ oz Starlight Distillery Applejack
4 oz apple cider
¼ oz maple syrup
Squeeze of lemon

Southern Hospitality

1 ½ oz Starlight Distillery Applejack
¾ oz lemon juice
5 oz sweetened brewed iced tea

