

HUMBOLDT DISTILLERY

THE SPIRIT OF CALIFORNIA



INTRODUCING ORGANIC APPLE BRANDY

Here at Humboldt Distillery, we're known for producing an award-winning line of craft spirits inspired by the natural beauty surrounding us here on the California's Redwood Coast. We're proud to announce the limited release of a new spirit capturing the Spirit of California: Humboldt Distillery Organic Apple Brandy.

Apple Brandy, or Applejack as it was often referred to, has a long history in the United States, going back to the 1600's when it was a very popular spirit among the colonies. Despite its appeal and premium quality, over time it lost share to rum and whiskey which were generally cheaper and easier to make. FDR was rumored to favor it in his presidential cocktails, but in recent decades apple brandy has become a somewhat obscure and niche liquor. But it remains a great spirit with tons of potential for mixing in cocktails, or enjoying more simply on the rocks or neat. Since this forgotten spirit doesn't enjoy the support of the biggest liquor brands, its revival is being led by craft distilleries.



FAST FACTS

- It takes approximately twenty pounds of apples to make a single bottle.
- Made with juice from organic apples, including local sources such as the College of the Redwoods' Sustainable Agriculture Farm in Shively.
- This is a limited release of a small bottling, from a blend of batches aged from 2-5 years in once used bourbon barrels, the majority of which came from Sonoma Distilling Co.
- Certified Organic: All apples were grown organically without synthetic fertilizers or pesticides.
- Contains zero artificial colors or flavors, non-GMO & gluten-free

TASTING NOTES

- Subtle aromas of baked fruit and a hint of oak.
- A very slight sweetness balanced with a faint tartness reminiscent of childhood juice boxes.
- Nice finish with little alcoholic burn.
- Amber color with good clarity.
- Delicious neat or in a variety of brandy cocktails, or as a grain-free substitute for whiskey.

SGWS ITEM #572611

SOUTH FORK SIDECAR

2 oz. Humboldt Distillery Organic Apple Brandy
1 oz. Orange Liqueur

1 oz. Fresh Lemon Juice
Garnish: Lemon Twist

Superfine Sugar Rim,
Optional

Cut a notch in a lemon wedge, then run the lemon around the rim of a cocktail glass. Dip the edge of the rim into a plate of superfine sugar. Place all ingredients in a cocktail shaker with a handful of ice and shake until cold. Strain the drink into the prepared glass. Garnish with a lemon twist.



THE BIG APPLE

2 oz. Humboldt Distillery Organic Apple Brandy
1 oz. Sweet Red Vermouth

3 Dashes Angostura Bitters
Garnish: Maraschino Cherry and Lemon Peel

Add ingredients to a mixing glass with ice and stir until chilled. Strain into a cocktail glass, add garnish, and serve.



MATERIAL DESCRIPTION	BOTTLES/CASE	CASES/PALLET	CASE WEIGHT	CASE L/W/H	BOTTLE UPC	CASE SEC
HUMBOLDT APPLE BRANDY 40% ABW/80 PROOF	12	55	39 LB	14/11/11	030915 143844	030915 143851

