

# KORBEL<sup>®</sup>

## CALIFORNIA BRANDY

### V.S.O.P.

### Gold Reserve

<b>APPELLATION:</b>	CALIFORNIA
<b>DISTILLATION:</b>	COPPER LINED CONTINUOUS COLUMN
<b>DISTILLATION PROOF:</b>	169 PROOF
<b>BARREL AGING:</b>	52 GALLON CHARRED AMERICAN OAK
<b>BARREL AGING PROOF:</b>	130 PROOF
<b>BOTTLING PROOF:</b>	80 PROOF (40% BY VOLUME)
<b>CASES PRODUCED:</b>	3,000 CASES (6PKS) ANNUALLY

#### BRANDYMASTER'S NOTES:

Korbel Gold Reserve V.S.O.P. brandy is made with the same commitment to quality as our California champagnes. We believe in making an honest brandy, crafted in a traditional style, without using expedient short-cuts.

We begin the process by selecting the finest grapes from California vineyards. Both white and red grapes are harvested at night to make sure that the grapes arrive cool to the distillery. Cool grapes help us make a delicate brandy base wine which captures the natural fruit essences found in California grapes. The grapes are pressed and fermented into wine using the same careful techniques applied to many of the cuvee base wines for Korbel California champagnes.

The base wines are distilled in a copper column still and promptly barreled into small 52 gallon oak barrels. The barrels are charred on the inside to create a layer of charcoal which helps to soften and integrate the flavors of the brandy. The charcoal layer also gives Korbel Gold Reserve V.S.O.P. brandy a nuanced smoky aromatic style. The brandy is quietly aged in these barrels until the proper level of smoothness is achieved, a process which takes a few years.

After aging, only the best brandy lots are chosen for the Gold Reserve V.S.O.P. We pay particular attention to selecting lots which have richness and depth of flavor, while still carrying the fruit essences from the vineyard.

To finish the process, Korbel Gold Reserve V.S.O.P. is cut to bottling proof using only pure water. Finally, the brandy is bottled at our historic winery next to the Russian River, in California's Sonoma County.

