

# KORBEL®

## CALIFORNIA BRANDY

<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>	350,000 CASES ANNUALLY
<b>BOTTLE SIZES:</b>	50, 200, 375, 750ML, 1.0L & 1.75L

### BRANDYMASTER'S NOTES

Korbel is the only major Brandy maker in the US which still maintains total control of its own wine making, brandy distillation, barrel aging, blending and bottling. Our own people, in our own facilities, closely control every step of the brandy making process.

We crush and ferment only the finest California brandy grapes to make our base wines. The young wines are then distilled in a copper lined still to ensure the highest level of purity and flavor. The fiery heat of the water-white new distillates is slowly mellowed in one of our 30,000 small, American oak, barrels.

These barrels are specially charred during their construction to leave a layer of natural charcoal in contact with the brandy. This slow barrel aging, in contact with both the oak and the natural charcoal, gives the brandy its golden color and smooth, elegant flavor.

After barrel aging, we blend many individual lots of brandy into our solera system at Korbel Champagne Cellars. The solera system is never emptied, as brandy is removed for bottling. Instead, new barrel aged brandy is added back to the tank. This allows us to maintain a high level of consistency and the ultimate quality in our bottling blends.

