

# KORBEL 12

## CALIFORNIA BRANDY

<b>APPELLATION:</b>	CALIFORNIA
<b>DISTILLATION:</b>	COPPER LINED CONTINUOUS COLUMN
<b>DISTILLATION PROOF:</b>	169 PROOF
<b>BARREL AGING:</b>	OVER 12 YEARS IN 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>	1800 CASES
<b>BOTTLE SIZES:</b>	750ML

### BRANDYMASTER'S NOTES

Korbel has been crafting fine California brandies since 1889 when Francis Korbel had our first still installed in the newly built brandy tower at the Korbel Winery. Today Korbel is a leader in the American premium brandy market, and the only major distiller that makes exclusively California brandies.

We are proud to introduce Korbel 12, a new ultra premium brandy in our portfolio. Korbel 12 is aged for more than 12 years in handcrafted oak barrels made from the forests of Appalachia.

Each year, when we are distilling our classic Korbel Brandy, we select a small portion of one of our favorite lots for extended aging. The lots are chosen based on purity of flavor and a sense of what is best about that particular vintage. The newly distilled brandy is clear like water, and fiery hot. Both the attractive amber –golden color and the richness of flavors will develop with time in the barrel.

The barrels we use for all Korbel brandies are specially charred during their construction to leave a layer of natural charcoal in contact with the brandy. The slow barrel aging, in contact with both the oak and the natural charcoal, gives the brandy its golden color and smooth, elegant flavor. For the Korbel 12, we use exclusively older barrels; that have given up even the slightest hint of any excessively woody flavors. The brandies used in this blend actually spent between 12 ½ and 17 years transforming into this rich and amazingly nuanced luxury brandy.

