



KORBEL®
CALIFORNIA BRANDY

KORBEL 12

San Francisco Chronicle

"A hint that the old dogs are paying attention to the market and learning new tricks. Korbel's column-distilled spirit is made primarily from Colombard and Chenin Blanc grapes, then aged for 12 years in used, charred American oak barrels. The age and oak seem designed to appeal to the bourbon drinker, but interestingly, the spirit emerges from its slumber more like a light aged rum. When mixed into a sour, floral vanilla, pineapple and coconut characteristics develop. Sipped neat, it has a lightness in flavor with touches of oak, apple, cinnamon, tropical fruit and some sweetness." - Lou Bustamante

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