

# KORBEL 18

## CALIFORNIA BRANDY

<b>APPELLATION:</b>	CALIFORNIA
<b>DISTILLATION:</b>	BLEND OF ALAMBIC POT STILL AND CONTINUOUS COLUMN
<b>DISTILLATION PROOF:</b>	140 AND 169 PROOF
<b>BARREL AGING:</b>	OVER 18 YEARS IN 60 GALLON FRENCH OAK AND 52 GALLON AMERICAN WHISKEY BARRELS
<b>BARREL AGING PROOF:</b>	130 PROOF
<b>BOTTLING PROOF:</b>	80 PROOF (40% BY VOLUME)
<b>CASES PRODUCED:</b>	100 CASES

### 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.

Korbel 18, is the oldest ultra-premium brandy in Korbel's portfolio. Korbel 18 is a blend of brandies produced by two distinct distillation methods. Approximately one third of the blend is distilled in an Alambic pot still and two thirds in a copper lined continuous column still.

Alambic pot stills have been used to make brandy for at least 400 years. They are still used in Cognac, and are used by a few California producers for luxury brandies. For the Korbel 18, we distilled French Colombard wine from the Russian River Valley. The distillate was aged in 60 gallon French Oak barrels, which had previously been used to ferment Chardonnay wines.

The column distilled portion of the Korbel 18 blend was distilled in exactly the same manner as Korbel Classic Brandy. Like Classic, it was aged in 52 gallon whiskey barrels. The only difference is in the 18 years of barrel aging.

The blend of the two brandies is an incredibly subtle and complex marriage of flavors. The richness, vanilla and butterscotch notes of the French oak aged Alambic brandy blend well with the spicy and lively fruit characters of the whiskey barrel aged column distilled brandy to create a true luxury brandy.

