



PROOF/ABV: 60 PROOF/ 30% ABV

CALORIES: 90-110
PER 1.5 OZ. (44 ML)

RAW MATERIALS: WINE GRAPES AND
APPLE LIQUEUR
(COMBINATION OF
PREMIUM NEUTRAL
SPIRIT AND NATURAL
APPLE FLAVORING)

**SOURCE OF
RAW MATERIALS:** WINE AND MIDWEST
NEUTRAL GRAIN
SPIRIT

TOTAL SUGAR: 13.0 g
(G/100ML)

GLUTEN FREE: YES



PRODUCT NAME

E&J Brandy with Apple Liqueur

YEAR LAUNCHED

2015

WHERE IS THE PRODUCT BLENDED/DISTILLED:

Modesto, CA

HOW IS THE BASE MADE?

Brandy is produced from fermentation of optimally ripe grapes to enhance the flavor and aroma of each different grape varietal used (ex. French Colombard, Grenache, Barbera). Once the fermentation is complete the wine is then distilled using a column still.

HOW IS THE PRODUCT BLENDED/DISTILLED?

We start off with our unique Brandy base, premium neutral spirits and crisp apple flavor extracts. These components are combined to make the Brandy with Apple Liqueur.

IN WHAT MEDIUM AND HOW LONG IS THE PRODUCT AGED?

After distillation the brandy distillate leg is put into primarily American Oak barrels for a minimum of 2 years.

HOW IS THE PRODUCT BEST SERVED?

Best served straight or with your favorite mixer.

WHAT ARE THE MOST COMPLEMENTARY MIXERS?

Cranberry Juice, Ginger Ale, Hard Cider

TASTING NOTES

Bright flavors of fresh green apple with layers of brown aromatics and citrus.

PRODUCT BENEFITS

- Our experience of making brandy since 1938 has allowed us to perfect our craft and bring only the best Brandy products to market.
- We distill only the freshest wine to make E&J Apple's brandy leg.
- We distill each vintage year of brandy within 3 months of fermentation to capture the freshest flavor and aroma of the fruit.
- Bright flavors of fresh green apple at 60 proof provide a great drink on the rocks, neat, or mixed with your favorite mixer.