



APPLEJACK BRANDY

Apple brandy was one of the first distilled spirits crafted by European colonists in North America and this product pays tribute to the efforts of generations that came before. Starlight Distillery's Applejack Brandy highlights the traditions of previous Huber generations who immigrated to Starlight, Indiana from Baden, Germany. At Starlight Distillery, we press fresh, and estate grown apples that are then fermented and distilled using our 80-gallon copper pot still. The applejack brandy is then allowed to reach maturity while aging in charred American oak barrels.

The result is a sustainably crafted small batch 83-proof applejack brandy that provides apple aromas, mingled with caramel and spicy oak. Applejack Brandy's soft and sweet palate is to be enjoyed neat, on the rocks, or in extraordinary craft cocktails.





19816 Huber Road • Borden, IN 47106 • 812.923.9463

CRAFT DISTILLER ASCOT OF THE YEAR - 2022 AWARDS