



STARLIGHT
DISTILLERY

BOTTLED-IN-BOND ESTATE APPLE BRANDY

ELEVEN YEARS OLD

At Starlight Distillery we use our estate-grown apples and traditional production methods to create brandies with exceptional depth of flavor. This exclusive bottled-in-bond apple brandy is distilled from sustainably farmed apples grown on the 700+ acre Huber estate.

This Apple Brandy is aged in French oak casks for a minimum of 11 years to develop its amber color and acquire nuanced aromas of vanilla, spice, and toffee.

We then bottle this Apple brandy at 100 proof under the Bottled-in-Bond Act of 1897. An easy sipper neat or on the rocks.

- Sustainably crafted, farm-to-bottle single barrel
- 100 proof, unfined & unfiltered
- Finishing Cask: 90-gallon French oak
 - white grain select oak cask with toasted heads
- Aging Location: Rickhouse #1 and #3



19816 Huber Road • Borden, IN 47106 • 812.923.9463

  www.starlightdistillery.com

CRAFT DISTILLER
OF THE YEAR - 2022

