



ST. GEORGE

CALIFORNIA RESERVE APPLE BRANDY

OVERVIEW

It's back! Our 2025 California Reserve Apple Brandy is a beautiful expression of fresh California apples. We've been making fruit brandies since we were founded in 1982, and this limited release distillate speaks to our love for working with fresh fruit and our heritage as brandy distillers.

WHAT'S IN IT

A field blend of local apples, sourced from a family-owned farm in Mendocino County. Varieties include Fall Pippin, Jonathan, Golden Delicious, Black Arkansas, Red Delicious, Granny Smith, Gravenstein, McIntosh, Sierra Beauty, Swaar, and Winter Banana.

HOW IT'S MADE

We cold-ferment fresh-pressed apple cider and distill with more fresh apples in our pot stills. The resulting apple brandy is aged in a range of American and French oak casks prior to blending. In addition, we blended in apple brandy from our 2023 bottling that had been held in reserve in stainless steel tanks and drums.

AGE / COOPERAGE

Our 2025 blend was aged in a mix of American and French oak barrels previously used for cider, whiskey, and wine. With the reserve blends included, the age range of the 2025 release is 3–12 years.

TASTING NOTES

On the nose: Dry cider, lemon meringue, crisp green apple, baking spices. On the palate: Apple pie, clover honey, finishing with sage, clove, and jasmine tea.

ABV 43%

ST. GEORGE SPIRITS

AMERICA'S ORIGINAL ARTISAN DISTILLERY SINCE 1982

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