

REPUBLIC RESTORATIVES DISTILLERY

WOMEN-OWNED, CROWDFUNDED

CHAPMANS APPLE BRANDY

- Fruit bill: Jonagold, Fuji, Gala, Honeycrisp apples
- Age: 6 months in 50/50 American and French oak
- Proof: 84
- Sizes: 750ml
- Case Size: 6 packs

OUR PROCESS

For our take on America's oldest spirit we partner with a fourth generation apple grower 200 miles from the distillery. We ferment a blend of biodynamic apple juice then rest and distill the cider on the lees in our pot still to produce the robust apple notes of Chapmans.

The resulting apple spirit is dual-aged in French and American oak for not more than 6 months, resulting in bold orchard fruit notes. The finished blend highlights our favorite qualities of apple brandy from French and American traditions. We think Johnny "Appleseed" Chapman would be proud.

NOSING AND TASTING

The nose is fruit forward with notes of sweet citrus, baked golden delicious apple, and pear. The palate has a medium body carrying Bartlett pear, honey dew, and white chocolate. The sip finishes with notes of caramelized ginger, overripe pear and vanilla- lingering and complex.

Delicious on its own, Chapmans is also delightful added to a glass of champagne or mixed in an Old Fashioned style cocktail like the American Trilogy.



OUTSPOKEN • DISRUPTIVE • AMERICAN
