



Wise Villa Winery

"ARM & YAK" BRANDY



Arm & Yak is a highly aromatic yet balanced brandy, with notes of fruit, honey, toasted vanilla, and citrus followed up with a lingering crème brûlée finish.

WINEMAKER'S TASTING NOTES:

"Arm & Yak is a collaboratively created brandy. Wise Villa Winery fermented and aged the red wine base for this brandy for 2 years in French oak, then local California Distilled Spirits distilled the wine into brandy a single time to retain complex aromatics, using an old fashioned direct fire single wall still. The resulting brandy was aged for an additional 2 more years before bottling. Output was 60% abv raw brandy, which was aged for over two years in a new American charred white oak barrel. Bottled at 47% after tastings to determine optimal flavor point. "Arm & Yak" is our spirited take on the distinctly well known brandy, Armagnac. Keeping with tradition and distilled only once, this process results in a more fragrant and flavorful spirit. Long ageing in oak barrels softens the taste and causes the development of more complex flavors and a beautiful caramel colour."

---Owner & Winemaker Dr. Grover Lee & Winemaker Steven Eriksen

Base Wine Grape Varietals

Cabernet Sauvignon, Malbec, Merlot, & Petit Verdot

Apellation

Sierra Foothills

Climate

Continental, warm dry days and cool nights with 40°F temperature shifts

Distillation

Old fashioned direct fire single wall still. Output was 60% abv raw brandy

Soil

Sandy loam

Alcohol

47% at bottling

Aging

2 years in new American charred white oak barrels

Final Production

53 cases