



## Klocke Estate 'Brevis' Bittersweet Vermouth

**Winery:** Klocke Estate

**Category:** Vermouth

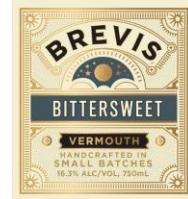
**Grape Variety:** Vidal Blanc, infused with 20+ botanicals

**Region:** Hudson Valley / New York

**Vineyard:** Estate + grapes bought from a vineyard in the Finger Lakes

**Winery established:** 2024, property bought in 2016

**Feature:** Sustainable and organic



### Product Information

**Soil:** clay-rich soils

**Elevation:** 122 meters (400 feet)

**Age of vines:** 6+ years old

**Vinification:** Hand-harvest, up to two months before regular Vidal Blanc harvest. Spontaneous fermentation with native yeast that can take up to two months. Short ageing in stainless steel tank. Then, following old-world techniques, it is infused with a rich blend of 20+ botanicals, including dried sour plum, rosemary, sureau, marjoram, savory, hyssop & artemisia. Afterwards it is fortified with unoaked grape brandy and organic raw cane sugar. Bottled in early Spring the following year.

**Tasting Note:** Aroma: full nose centered on cola, black cherry and menthol with light wood smoke  
Palate: fresh orange and lemon with cinnamon and clove up front with lingering camphor and sarsaparilla. Finish: long, complex, lastingly bitter.

Klocke Estate's newest Vermouth selection is specifically designed to integrate with other spirits in cocktails. Of course, that doesn't mean it's not delicious enjoyed on its own, on the rocks with a twist.

**Shelf life once opened:** 3-6 months if stored in the fridge. 1-2 weeks at room temperature.

**Alc.:** 16.3%

**RS:** 205 g/L

### Producer Information

Klocke Estate covers over 160 acres of impeccable farmland just five miles from downtown Hudson, perched on a picturesque hill overlooking the Catskills.

Historically an apple orchard, Klocke Estate's team has brought this magnificent tract back to its farming roots. Along with their vines and trees, they are also home to one of the premier dining destinations in the Hudson Valley. Klocke Estate's restaurant is integral to their market strategy as the perfect theatre to showcase their terroir and spirits.

60 acres are currently dedicated to sustainable, organic vineyards and orchards, with the remaining land supporting sustainable biodiversity and future planting.

Clay-rich soils and the Hudson River's influence provide a climate similar to that of the Charente and Normandy, ideal for nuanced, highly structured brandies.

43 apple and 9 grape varieties are currently planted, all selected for micro-climate compatibility and aging. Vidal Blanc is being used for the Vermouth production, the other grapes grown are: Baco Blanc, Seyval Blanc, Ugni Blanc, Traminette, Riesling clones from Germany and Alsace, and Cayuga.