
Klocke Estate 'Brevis' Sweet Vermouth

Winery: Klocke Estate

Category: Vermouth

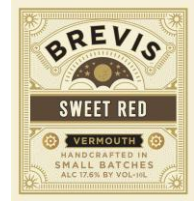
Grape Variety: Vidal Blanc, infused with 15+ botanicals

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 15+ botanicals, including bitter orange, clove, coriander, galangal, nutmeg, orris root, and quin quina. Afterwards it is fortified with unaged grape brandy and organic raw cane sugar. Bottled in early Spring the following year.

Tasting Note: Aroma: rich orange peel, baking spice, vanilla and dried fruit take the lead. Palate: refreshingly rich, bitter and bright – mellow and balanced. Finish: Long, velvety and complex. A complex beverage that can be used creatively in cocktails or served simply: on the rocks with an orange twist.

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

Alc.: 17.6%

RS: 175 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 for 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.