



Klocke Estate 'Brevis' White Vermouth

Winery: Klocke Estate

Category: Vermouth

Grape Variety: Vidal Blanc, infused with 10+ 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 2 months. Short ageing in stainless steel tank. Then, following old-world techniques, they infuse it with a rich blend of 10+ botanicals, including Angelica, Blessed Thistle, Centaurea, Germander, Gentian. Afterwards it is fortified with unoaked grape brandy and organic white cane sugar. Bottled in early Spring the following year.

Tasting Note: Aroma: Aromatic & fresh, chamomile, bright field herbs. Palate: Lively and bright with earthy bitterness. Notes of straw with floral & citrus undertones. Finish: Long and delicately sweet with hints of citrus and wood.

Brevis White is a refreshing, versatile, fortified wine that is ideal in your favorite White Negroni or El Presidente cocktails. Or enjoy it simply: on the rocks with a twist of lemon.

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

Alc.: 16.8%

RS: 135 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.