

Spirit of Cherry

Cherry brandy is widely consumed throughout Europe, especially in Germany and Switzerland where it is known as Kirsch. It delivers subtle cherry flavors and hearty alcohol for straight consumption or use as a flavoring ingredient.

Flavor and Aroma

Spirit of Cherry is produced from an estate-grown blend of black sweet cherries, including Hearty Giant, Ulster, Schmidt, Heidel, Fingen, Nelson, Van and Sam, and from red tart varieties including Montmorency and Balaton. It has a clear appearance and distinctive subtle cherry flavors with robust but balanced alcohol. It is neither sweet nor tart.

Thoughts for Food

Cherry brandy is the traditional flavoring agent in Swiss fondue. Add to spice rubs for jerked chicken or pork. Flavor chopped cherry salsa. Use as a flavor enhancer in relishes. Add to a red onion confit. Pair with oil and vinegar in marinades. Use when flambéing crêpes and in any chocolate dessert.

Alcohol 40%



THE WASHINGTON CUP
SPIRITS COMPETITION

WASHINGTON CUP WINNER!

Medals

Gold: 2012 Michigan Wine & Spirits Competition

Silver: 2010 Michigan Wine & Spirits Competition

94 Points (Exceptional): Beverage Testing Institute Competition



BLACK STAR FARMS

