



A PRESTIGIOUS ESTATE, A STORIED PAST

In 1859 the charming farmhouse that stands on the Domaine Pinnacle property was built.

In its first years, the house served as a stop on the famous 'Underground Railroad' providing a safe haven for slaves seeking freedom. Many years later, it became a convenient meeting place for smugglers during Prohibition.



The estate's apple orchards, some of the first in Frelighsburg, were planted nearly a century ago, but it wasn't until 2000 that Domaine Pinnacle created its very first ice cider. In the short time since, Pinnacle has taken its place among the finest producers, winning dozens of gold medals at international wine competitions.

In this spirit of innovation and tradition, Domaine Pinnacle proudly presents its 1859 Reserve. This one-of-a-kind product is the result of an artful blend of our acclaimed ice cider and the finest apple brandy, slowly aged to perfection in Appalachian oak barrels and bottled on the estate.

TASTING NOTES

EYE

Antique gold with amber highlights.

NOSE

Quite complex, with comforting notes that call to mind apple crisp, homemade applesauce, cinnamon toast, and vanilla oak.

PALATE

Full-flavoured and intense; reminiscent of fine Sherry and other fortified wines. Well-balanced, full and round in the mouth. The notes perceived on the nose carry through to the palate with a pleasant hint of bitterness and a remarkably long finish.

SERVING SUGGESTIONS

Perfect as a digestif, it offers a uniquely satisfying and lower alcohol alternative to Port, brandy and other liqueurs.

Serve slightly chilled (9-12°C)

FORMAT 500 ML (50 CL)	CCNP 10850156	UPC 8 54745 00034 0
ALCOHOL CONTENT 16 % ALC./VOL.	RESIDUAL SUGAR 150 G/L	PRODUCTION STRICTLY LIMITED



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