



# Applejack



**Appellation/Farms:** Western NY

**Alcohol:** 80 proof, 40% abv

**Aging:** Approximately 15 months

**Distilling Notes:** This is our take on what is said to be the first liquor distilled in the New World. This spirit is made from local NY apple cider which is fermented and distilled then aged in our used whiskey barrels. After aging, we add some fresh apple cider back into the spirit before bottling so there may be some haze in the bottle.

## Suggested Cocktail Recipe:

### Applejack Rabbit

2 oz. Five & 20 Apple Jack  
.75 oz. lemon juice  
.75 oz. orange juice  
.5 oz. maple syrup

Add all ingredients to a cocktail shaker then add ice.  
Shake until well chilled and strain into a coupe glass.