MONSON RANCH DISTILLERS VSOP BRANDY

Prosser, Washington





ABOUT: Monson Ranch VSOP Brandy is a balance of fruit, sweetness, and oak flavors with a smooth and approachable character. It's a versatile spirit that can be enjoyed neat, on the rocks, or as a component in cocktails, making it a staple in many home bars.

TASTING NOTES: Rich amber color with hints of copper. Layers of complexity unfold, with notes of honey, caramel, and butterscotch adding depth. Warm vanilla and caramel undertones from oak aging are accented with hints of baking spices like cinnamon and nutmeg.

PRODUCTION: This American Estate Brandy (aged 6 years) is made from Cabernet Sauvignon grapes, hand-selected by the winemaking and distilling team. Farmed and distilled using sustainable practices.

STORY: Monson Ranch Distillers is led by the third and fourth generations of Monson ranchers together with Master Distiller Brian Morton to create uniquely crafted spirits. With vineyards, orchards and new rye and corn plantings at the family's home ranch in Goose Gap and a state-of-the-art distillery in Eastern Washington, Monson Ranch Distillers controls every step of the progress for a complete farm to bottle experience. Pull these handcrafted spirits off the bar or step foot in the distillery for an authentic taste of Washington farming heritage that serves as the foundation for Monson Ranch Distillers.

REGION: Prosser, Washington

PROOF: 87 (43.5% ABV)



