

Golden Moon Colorado Grappa



We work with local vineyards here in Colorado. Most of the grappa we produce are made with grapes from Bookcliff Vineyards, on Colorado's western slope. Each grappa is a single estate, single varietal distillate. Each bottle will be marked with the vineyard, varietal, season (year of production), batch and bottle number.

To produce our grappa, we work with the vineyard and their winery to assist with the press. We capture the fruit (pomace) as it comes out of the press and put it into rehydration within 2 hours. We get it under fermentation within 24 hours. If we can't do either of these things, the pomace is sent to a local farmer for animal feed or compost. We do this to avoid any oxidation and acidification with the fruit that would result in off flavors.

Note here that we control fermentation. This is very "old school" and is uncommon for a distillery to do. In fact, there's only one major producer of grappa in Italy that still produces in this manner.

Once we've fermented the pomace, we distill it twice, resulting in an unaged fruit brandy. We add a tiny amount of sugar (less than 10 grams per liter) to this final spirit (all grappa's are slightly sweetened in some way, this is traditional). The tiny amount of sugar actually brings out the flavors of the fruit, rather than increasing the sweetness.

At this point, most of our grappa's are bottled, though a few are cask-aged before bottling.

We only do a small amount of grappa each year, with yield and number of varietals varying from year to year based upon harvest and availability of raw material.

We've only ever entered our grappa in two competitions, back in 2012. We took a gold medal (Best in Class) at the 2012 American Distilling Institute competition, and a Silver (Best in Class) at the 2012 San Francisco World and Spirits Competition, with our 2012 Muscat Grappa.

