



**SPIRIT
WORKS**
DISTILLERY

Custom Distillation **Services**

DISTILL YOUR WINE INTO BRANDY

Turn excess bulk or bottled wine into brandy and create a new revenue stream.



Work with the Best Craft Distillery in the USA, as chosen by the American Distilling Institute.



Conveniently located in Sonoma County, California.



Advanced, custom-designed hybrid pot still for ultimate flexibility and spirit quality.

GET STARTED TODAY!



707-634-4793

hello@spiritworksdistillery.com

Sebastopol, CA



WORK WITH US!

Frequently Asked Questions



1

What do I need to get started?

You'll need proper licensing (type 02, type 07, etc) and a casual conversation. Once we've assessed your situation and needs, we can start work within a couple weeks.

2

Can faulty wine make good brandy?

Yes. Distilling faulty wine is one of the best ways to recover lost potential revenue. Whether it's smoke taint, high VA, EA, etc, many common faults can be mitigated through the distillation process.

3

Will all varietals work for making brandy?

Yes. Each varietal brings its own character to the brandy. As a broad generalization, you can expect the primary fruit flavors of the wine to show through in the distillate.

4

What are your minimums?

Our minimums vary by project complexity, though most projects start at around 750 gallons. Let's have a chat and we'll see what we can do for you.

5

How long do I need to age the brandy?

That really depends on your desired end product. Some of our clients want a "classic" brandy and age it for a minimum of two years. Some want to make a fortifying spirit and don't age it at all.

6

Can I store & sell the brandy at my winery?

Yes. According to the California ABC, you can store and sell your brandy through your licensed facility.

www.spiritworksdistillery.com

