



HOMEGROWN FROM TREE TO BOTTLE

When you buy Core Vodka, Cornelius Applejack, or any of our spirits, you help support local agriculture. Harvest Spirits and Golden Harvest Farms work closely with several local farms. We promote strong ties among our local farmers and share information readily, from tree to bottle.

We never compromise on quality. Every one of our products are homegrown and meticulously hand-crafted. Never any Neutral Grain Spirits. 100% Gluten Free.

Harvest Spirits is one of the only distilleries in the country where we produce our products right where the ingredients are grown... Truly farm distilled.

Visit Our Farm Distillery

Distillery tours, tastings and sales
weekends 12pm-5pm.

When you bring your empty bottle back,
you get a free shot glass.

COME ON BY!



Double Gold

Cornelius Applejack - SF World Spirits Competition

Gold

Pear Brandy - SF World Spirits Competition

Gold

Pear Brandy - Chicago International Review of Spirits

Gold

Core Vodka - Chicago International Review of Spirits

Silver

Core Vodka - SF World Spirits Competition

Bronze

Core Black Raspberry - American Distillers Institute

Bronze

Rare Pear - American Distillers Institute

Best in Class

Core Vodka - New York State Awards



www.harvestspirits.com

HARVEST SPIRITS



THE FARM



IN THE RIVER VALLEY that stretches between the Berkshires and the Catskills, just 4 miles east of the Hudson river and 20 miles south of Albany, sits our third-generation apple farm: Golden Harvest Farms. Our farm has a road stand that is open all year round, selling fresh fruits, vegetables, apple cider and baked goods. We also have a distillery from which all kinds of fruit spirits are created.



When the trees are in bloom on our farm's 200 acres, both the smells and the beauty are intoxicating. In the fall it is pick-your-own apples season, complete with tractor rides.

We own and operate an old-fashioned cider press from which our apples are pressed weekly for fresh cider for our road stand, and for fermentation and distillation in our farm distillery.



THE DISTILLERY



LOCATED ON THE APPLE FARM, our distillery is a very modern work of art. Our German copper still can only hold 100 gallons at a time. This means that each batch is meticulously hand-crafted and carefully distilled. By pulling out only the best from each run, we create some of New York's finest fruit spirits.

This distillery is truly one-of-a-kind, a homegrown eclectic mix where farm meets high class spirits in a working environment, and where copper, steel and wood sit comfortably together.

We invite you to come in for a tour, see our farm distillery at work, and enjoy a taste of some of our latest creations.



THE SPIRITS



CORE VODKA

This spirit is truly hand-crafted, using nothing but our own apples. Cold pressed and three times distilled, Core Vodka has a bright floral nose and a buttery start, leading to a long and clean apple finish.

CORE BLACK RASPBERRY

Our own fresh black raspberries, macerated in Core Vodka and re-distilled in the French 'Framboise' style. A touch of the juice is added for a magnificent color. Profound aromas, dry, with a juicy black fruit finish.

CORNELIUS APPLEJACK

Our Applejack is 100% apples, aged in premium bourbon barrels. Notes of baked apple finish with delicately spiced oak and maple wood. Complex and warming.

CORNELIUS PEACH & CORNELIUS CHERRY

Double barrel aged, made from fresh peaches or cherries, soaked in our Cornelius Applejack. These unique spirits have a mellow sweetness with flavors of peach or cherry and spiced oak wood.

RARE PEAR BRANDY

Made from Hudson Valley Bosc pears, this spirit is aged in new American oak barrels. Notes of honeysuckle and carmerlized pear fade into a subtle oak finish.

PEAR BRANDY

Unaged and unsweetened, this brandy is a perfect expression of its Bartlett pear origin. Big, bold pear aromas develop into a rich mouth feel and finish with a surprisingly smooth satisfaction.

