

# Covenant

DOUBLE-EDGED SWORD BATCH 5777

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BRANDY

## ABOUT THE SPIRIT:

After years of sampling the best Cognacs from France, Covenant winemakers Jeff Morgan and Jonathan Hajdu determined to craft a fine brandy of their own—one that could stand up to the best brandies in the world. Made exclusively from Chenin Blanc fermented at Covenant Winery in Berkeley, California, this tiny production brandy (only two barrels) was distilled and then aged in Covenant French oak barrels. The name, DOUBLE-EDGED SWORD, is a biblical reference: In the hands of a skilled swordsman, a double-edged sword has two sharp edges that cut in both directions.

## TASTING NOTES:

This is a smooth-textured spirit, redolent of coffee, camphor, butterscotch and spice. On the palate, it yields long-lasting flavors that evolve to reveal more depth and complexity on the finish. DOUBLE-EDGED SWORD stands up beautifully to a fine cigar but is also highly appreciated with nothing more than the desire to drink an exceedingly refined spirit.

## VARIETAL:

Chenin Blanc

## APPELLATION:

California

## PRODUCTION NOTES:

Distilled in traditional copper alembic

## AGING:

2½ years in Barrel

## VOLUME PRODUCED:

2 barrels

## SUGGESTED RETAIL:

\$175



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