



LAIRD'S APPLEJACK

SKU: BRLAJ

William Laird, a county Fyfe Scotsman, settled in Monmouth County, New Jersey in 1698. While in Scotland, it is believed that William was involved in the production of Scotch. Upon his arrival to the New World, he employed his expertise by using the most abundant natural resource in the area: apples.

The rest they say is history.... Since 1698, when William settled in Monmouth County, the Laird Family has been associated with the production of AppleJack and are recognised as the oldest family of distillers in the country. Today, Laird's is headed by members of the eighth and ninth generations.

Laird's Applejack is a blend of 35% apple brandy and 65% neutral spirit with a distinctive note of fresh tree-ripened apple flavours and aromas. The apple brandy base is aged for 3 to 4 years giving Laird's Applejack a unique smoothness and a deeper, richer flavour.

Awards: Wine Enthusiast - 92 Points

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