

Nostalgie (Black Walnut Liqueur)

Key Facts:

- Handmade by Miles Karakasevic, 12th generation Master Distiller & his son, Marko, generation 13
- Black, English and Carpathian walnuts are gathered from local trees—picked by Marko. The extraction process takes 2 years
- After two years, Miles & Marko blend the extract with a secret mix of herbs and spices to round out the rich walnut flavors, using their own triple copper pot distilled brandy (Pinot Noir) as the base.
- There are three key components in a fine classic liqueur: aroma, rich flavors, and a long finish. This liqueur does not disappoint!
- Nostalgie captures the natural walnut meatiness coming directly from the hand-picked nuts. The balanced complex flavors roll on and on long after the last sip.

***** CHARBAY USES ONLY
100% REAL WHOLE WALNUTS *****



Technical Facts:

Classification:	Liqueur
Alcohol:	30% ABV
Raw Source:	Napa Valley
Bottle Size:	375 ML/ 12 Pack
Suggested Retail:	\$85

“Best Liqueur in the World” ... *Paul Pacult (Spirit Journal)*

Nostalgie was named by Miles and Susan Karakasevic at the family’s tiny Winery & Distillery in Northern CA. The word conjures up the image of sitting back and enjoying the walnut flavors that are so meaty and specific that they have been known to bring back fond memories. Wine reviewer, Gerald Asher, once said it reminded him of Christmas. Miles and his son, Marko, create Nostalgie in small batches (70 +/- cases at a time).

Serving Size: About 2 oz. in a tall fine stemware glass

Serving Suggestions:

- Over Ice Cream or Tapioca Pudding
- Add to your favorite Coffee Drink
- Enjoy with Fresh Nuts Drizzled over pumpkin pie over chocolate fudge brownies or nut torte
- As Dessert—in a fine stemware glass

Nostalgie Brownies

Over a new batch of freshly baked brownies, drizzle the Black Walnut Liqueur over the entire batch.

Nostalgie Whipped Cream

Into 1 cup of chipped Cream, fold 2 tablespoons of Nostalgie and serve over brownies, pie, or float in coffee drinks.