

HARVEST CIDERS

OUR HARVEST CIDERS ARE PRODUCED FROM LOCALLY-GROWN TANNIC AND HEIRLOOM VARIETY APPLES.



CELLAR SERIES #1:

*Cinderella's Slipper 2018*

DRY, STILL NATURAL CIDER

Cinderella's Slipper is produced from a field blend of apple varieties estate-grown at our biodynamic orchard in West Charleston, Vermont. Spontaneously fermented and racked only once from tank to bottle in June of 2017, it was aged 18 months in bottle to allow its powerful tannins and acidity to integrate and mellow naturally. It is unfiltered and unfined, with no added sulfites. Enjoy as you would a bold white wine. It pairs particularly well with rustic roast pork, mustard-braised guinea hen, and cassoulet.

Cider Character: dry, still, robust

Varieties: Muscadet de Dieppe • Stembridge Cluster • Spartan • Baldwin Michelin • Egremont Russet • Esopus Spitzenburg • Medaille d'Or Golden Russet • Orleans Reinette • Rhode Island Greening • Northern Spy Blue Pearmain • Grimes Golden • Zabergau Reinette • Binet Rouge Ashmead's Kernel • Roxbury Russet • Calville Blanc • Reinette Clochard

Harvest Date / Press Date: October 2016/ October 2016

Release Date: January 2019

Alcohol by Volume: 7.5%

Residual Sugar: 0g/L

Elevage: rested in tank on lees for 6 months, then aged in bottle 18 months

Tasting Notes: honeycomb, white flowers, bittersweet apple, ocean

Color: ●

Bottling: 750ml cases of 12 | 120 cases produced

GOLD MEDAL | STILL CIDER  
CiderCraft Magazine Competition 2018

Produced and bottled by  
Eden Specialty Ciders  
Newport, Vermont

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