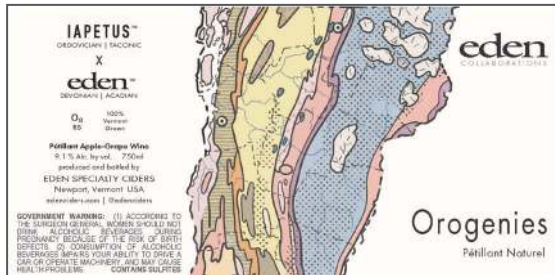


eden

SPECIALTY CIDERS



Produced and bottled by
Eden Specialty Ciders
Newport, Vermont

www.edenciders.com
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HARVEST CIDERS

OUR HARVEST CIDERS ARE PRODUCED FROM LOCALLY-GROWN TANNIC AND HEIRLOOM VARIETY APPLES. Our apples come from our own biodynamic cider orchard, and from other local orchards with whom we share a passion for quality, sustainable growing practices, and relationships built on mutual trust. But at the end of the day what matters most is flavor. Our ciders are meant to go with food. They are happy companions to a wide variety of dishes, and provide a balanced alternative between the heaviness of beer and the higher alcohol level of wine.

- Juice pressed once per year within 60 days of harvest
- Slow, cold fermentation and months of careful maturing to allow apple character to shine
- Never any added sugar, always gluten free



COLLABORATION Orogenies 2019

APPLE - GRAPE PETILLANT NATUREL WINE

We are thrilled to release this coferment collaboration with Iapetus Wines. Orogenies are mountain building events in geological terminology. The grapes are from Shelburne Vineyards, located on the West side of the Green Mountains in the Taconic Orogeny, and the apples are from Eden Orchards on the East side of the Green Mountains in the Acadian Orogeny. See what two different formations bring to this delightful natural sparkling wine!

Wine Character:	white, bubbly, tart, juicy
Varieties:	Grapes: Itasca, Louise Swenson Apples: Gravenstein, St. Edmund's Russet, RubINETte, Binet Rouge, Cherry Cox
Harvest Date / Press Date:	October 2019 / October 2019
Release Date:	October 2020
Alcohol by Volume:	9.1%
Residual Sugar:	0g/L
Elevage:	Spontaneous fermentation, bottled before finishing Not disgorged, contains residual lees
Tasting Notes:	grapefruit, lemon, rosewater, slate
Color:	●
Bottling:	750ml cases of 12 90 cases

AVAILABLE TO THE TRADE

For contacts, check: edenciders.com/trade