



Hard Cherry Cider

DESCRIPTION:

Kewaunee County apples married with Door County Montmorency cherries beget a subtle balance of sweet and tart. Intensely aromatic with a touch of cherry at the finish, this is Wisconsin in a glass!

PRODUCTION METHOD:

Apples are picked and pressed. Juice is then cool-fermented with cider yeast in stainless steel. Door County Montmorency cherry juice is added.

PAIRINGS:

Pair with any dessert containing cinnamon, caramel or almond, or try your favorite apple crisp recipe drizzled with maple syrup. Also nice with ham or light creamy salads or sauces.

Serving Temperature: 46°

Cellar Life: 1 year

Appellation: Wisconsin

Residual Sweetness: 8%

Alc. By Volume: 6.5%

UPC: 728284040030

