

Hard Apple Cider



DESCRIPTION:

Five carefully selected varieties of Hillside Orchard apples are blended together to produce this crisp, smooth and refreshing hard cider with just a hint of sweetness. Enjoy chilled and responsibly!

PRODUCTION METHOD:

Apples are picked and pressed. Juice is then cool fermented with cider yeast in stainless steel.

PAIRINGS:

Pair with Fenugreek or Tequila Lime Cheddar cheese. Try with a turkey dinner, squash soup, or pancakes! After dinner, enjoy with apple pie, gingerbread, or cinnamon sugar doughnuts.

INSPIRATION:

As most of you know, the wine-making team is always experimenting. What started out as a two barrel experiment years ago has expanded into a monstrous cider operation. To showcase the fruit grown here in Kewaunee and Door County, we have created ciders for all to love.

Serving Temperature: 40°F

Cellar Life: 2 years

Appellation: Wisconsin

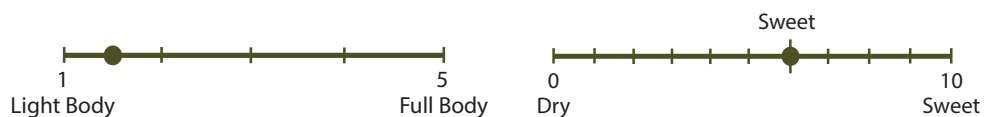
Residual Sweetness: 5.1%

Alc. By Volume: 6.5%

Product UPC: 728284040047



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OUR MISSION:

To create an innovative and diverse wine experience.

