

Guava Hopped Session Hard Apple Cider



DESCRIPTION:

Hard apple cider with a unique balance of juicy guava and West Coast hops. The classic American tropical dry hop character marries with an intense fruit-forward fermented apple bouquet. Surprising, mouthwatering, and refreshing!

PRODUCTION METHOD:

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

INSPIRATION:

We wanted an unfiltered hard cider that would appeal to the I.P.A. beer drinking crowd. West Coast hops citrus flavors along with a tropical fruity flavor from the guava makes this a lite, refreshing, and easy drinking hard cider.

Serving Temperature: 46°F

Cellar Life: 1-2 years

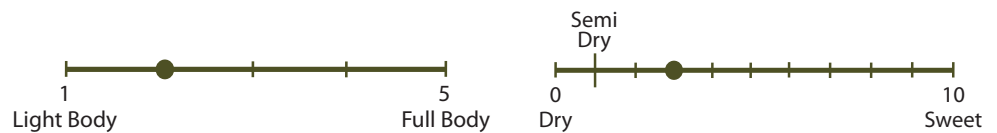
Residual Sweetness: 3.5%

Alc. By Volume: 5.5%

Product UPC: 728284040054



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To create an innovative and diverse wine experience.

