

# Hard Apple Cider



## DESCRIPTION:

Five carefully selected varieties of Door County apples are blended together to produce this dry, crisp, and refreshing hard cider. Enjoy chilled with better than average friends.

## PRODUCTION METHOD:

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

## 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 in Door County, we have created ciders for all to love.

Serving Temperature: 40°F

Cellar Life: 2 years

Residual Sweetness: 2.0%

Alc. By Volume: 6.5%

Product UPC: 728284040047



SEE ONLINE



## OUR MISSION:

To create an innovative and diverse wine experience.

