

# WINDFALL ORCHARD

## VERMONT ICE CIDER

### Best in Show 2013

Great Lakes International Cider & Perry Competition

### Double Gold Medal 2012

Finger Lakes International Wine Competition

*This small-batch ice cider is made from apples grown by Chef Brad Koehler on the farm he shares with his wife Amy Trubek, UVM Professor and author of "The Taste of Place". There are 80 trees in Brad's orchard, and each one is a different heirloom variety of apple. Over thirty of them are used to make this light, smooth and extremely elegant ice cider.*



### WINDFALL ORCHARD

Made from over 30 heirloom apple varieties, all grown at Windfall Orchard, Cornwall, Vermont

**Brix after cryo-concentration:** 35°

**Alcohol by Volume:** 9%

**Residual Sugar:** 15%

**Total Acidity:** 1.5%

No added sugar, coloring or flavoring of any kind.  
Concentration using natural Northern Vermont winter cold.

Limited quantities available in 375ml and 187ml

Produced and bottled on premises at  
Eden Ice Cider Company  
West Charleston, Vermont

**More at [www.edenicecider.com](http://www.edenicecider.com)**

**eden**  
ICE CIDER COMPANY