

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

eden
ICE CIDER COMPANY