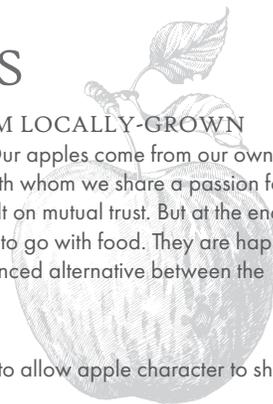




HERITAGE CIDERS

OUR HERITAGE CIDERS ARE PRODUCED FROM LOCALLY-GROWN TANNIC AND HEIRLOOM VARIETY APPLES. Our apples come from our own biodynamic cider orchard, and from other local orchards with whom we share a passion for quality, sustainable growing practices, and relationships built on mutual trust. But at the end of the day what matters most is flavor. Our ciders are meant to go with food. They are happy companions to a wide variety of dishes, and provide a balanced alternative between the heaviness of beer and the higher alcohol level of wine.

- Juice pressed once per year within 60 days of harvest
- Slow, cold fermentation and months of careful maturing to allow apple character to shine
- Never any added sugar, always gluten free



Extra Sec champagne-method cider

This champagne method cider is the perfect daily luxury. The primary fermentation and aging took place in stainless steel. The secondary fermentation was started in the bottles in June of 2017, and the cider rested on its lees in the bottle until we disgorged the yeast beginning in February, 2018. Beautifully balanced between fruit, acid, and tannin, the barely perceptible dosage serves to bring forth the fruit character of the cider. Perfect with roast pork, turkey and vegetable gratin dishes.

Cider Character:	dry, tannic, naturally sparkling
Varieties:	Kingston Black • Roxbury Russet • Esopus Spitzenburg McIntosh • Dabinett • Yarrington Mill • Calville Blanc Hudson's Golden Gem • Orleans Reinette • Empire • Black Oxford Blue Pearmain • Rhode Island Greening • Baldwin
Harvest Date / Press Date:	October 2016/ October 2016
Release Date:	June 2018
Alcohol by Volume:	8.0%
Residual Sugar:	9g/L
Elvage:	secondary fermentation in bottle, rested on lees at least 7 months hand disgorged, ice cider dosage
Tasting Notes:	red apple skins, lily of the valley, biscuit, granite
Color:	●
Bottle Size:	750ml 375ml cases of 12

BEST IN CLASS | HERITAGE CIDER

Great Lakes International Cider Competition 2015

Produced and bottled by
Eden Specialty Ciders
Newport, Vermont

www.edenciders.com
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AVAILABLE TO THE TRADE

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