

NEW RELEASE Q2 2019



Produced and bottled by Eden Specialty Ciders Newport, Vermont

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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

CELLAR SERIES #11: Pet Gnat 2018 NATURALLY SPARKLING CIDER

Our Assistant Cider Maker Mary picked 5 heirloom apple varieties very carefully from the 2018 harvest, and made a pétillant-naturel cider: That's a cider that is bottled before the end of fermentation to capture natural bubbles from the primary, rather than secondary fermentation. The high acidity of these varieties ensures a clean fermentation and a lively fresh flavor. Grown at Eco-Apple Certified Scott Farm (VT)

Cider Character:	bubbly, juicy, bright acidity
Varieties:	Cox's Orange Pippin • Reine de Reinette • Holstein Orleans Reinette • Gravenstein
Harvest Date / Press D	te: October 2018/ October 2018
Release Date:	April 2019
Alcohol by Volume:	6.8%
Residual Sugar:	0g/L
Elevage:	Methode ancestrale. Bottled during primary fermentation Not disgorged - expect some light sediment
Tasting Notes:	peach, orange, minerals, banana
Color:	•
Bottling:	750ml cases of 12 50 cases produced

AVAILABLE TO THE TRADE

VT, CA, CO, CT, DC, MA, ME, IA, IL, MD, NC, NH, NJ NY, OR, PA, RI, SC, VA

For contacts, check: edenciders.com/trade