





Produced and bottled by Eden Specialty Ciders Newport, Vermont

www.edenciders.com fb|tw|ig @EdenCiders

## HARVEST CIDERS



## OUR HARVEST 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 #16: Benjamin 2019

PETILLANT NATUREL CIDER

The first cellar series release from the 2019 harvest is named after our Orchard Manager, Benjamin Applegate. It is a petillant naturel cider made only from fruit of our Eden trees that he has so carefully biodynamically tended for the past 11 years. The varieties include French and English tannic apples and old American heirlooms. It is bright and incredibly juicy, with natural carbonation and no sulfur added.

Cider Character:	bubb;y, tart, juicy
Varieties:	English and French bittersweets, American heirlooms
Harvest Date / Press Date:	October 2019/ October 2019
Release Date:	March 2020
Alcohol by Volume:	8.0%
Residual Sugar:	0g/L
Elevage:	Spontaneous fermentation, bottled before finishing Not disgorged, contains residual lees
Tasting Notes:	tangerine, white roses, granite
Color:	•
Bottling:	750ml cases of 12   85 cases

## AVAILABLE TO THE TRADE

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

For contacts, check: edenciders.com/trade