

HARVEST CIDERS

OUR HARVEST CIDERS ARE PRODUCED FROM
LOCALLY-GROWN TANNIC AND HEIRLOOM
VARIETIES




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:	bubbly, 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

Produced and bottled by
Eden Specialty Ciders
Newport, Vermont

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AVAILABLE TO THE TRADE

For contacts, check: edenciders.com/trade