

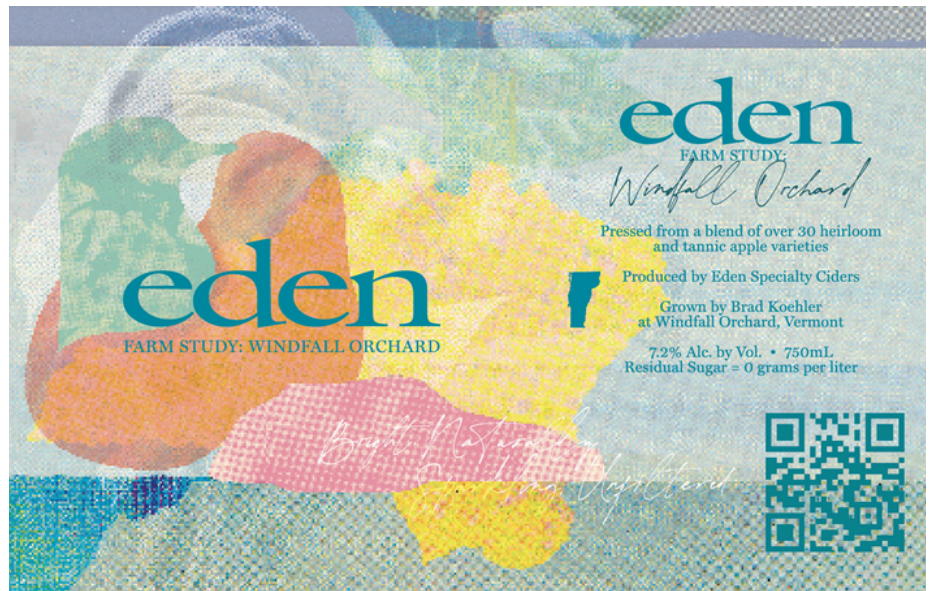
# eden

SPECIALTY CIDERS

## ABOUT EDEN

Eden's mission is to support the agricultural working landscape of Vermont, both in our holistic estate orchards as well as through our Vermont orchard partners. Cider specific apples are pressed once a year at harvest and aged before bottling. Our ciders are unique and innovative, respecting the rare tannic and heirloom apples we use, and requiring minimal intervention.

Introducing the second in our Farm Study Series (showcasing interesting varietals, orchards, or cidermaking techniques) this time featuring apples sourced from a single site. All of the apples in this cider are sourced from the beautiful Windfall Orchard in Cornwall, Vermont. We have worked with fruit from Windfall for quite some time and have come to rely on this site for exceptional fruit. Windfall Orchard is owned and managed by our bud Brad Koehler.



## FARM STUDY : WINDFALL FARMHOUSE

### Cider Style:

Dry Sparkling Cider

### Varieties:

30+ Heirloom varieties

### Elevage:

Spontaneous yeast fermented in stainless steel tank. Bottle conditioned using ice cider; undisgorged.

### Tasting Notes:

Lemon pith, wet stone, fresh grass

Harvest Date | 2023

Release Date | 2024

Alcohol by Volume | 7.5%

Residual Sugar | 0g/L

Bottle Size | 750ml case of 12

Drink Through | 2028



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