

eden

SPECIALTY CIDERS

OUR ICE CIDERS ARE
PRODUCED FROM
LOCALLY-GROWN
TRADITIONAL AND
HEIRLOOM VARIETY
APPLES.

- Juice is cold-concentrated naturally in our winter weather before fermentation
- Slow, cold fermentation, arrested to leave just the right balance of sweetness and acidity
- Carefully matured to allow the flavors to integrate and mellow
- No added sugar, flavoring or color
- It takes over 8 lbs. of apples to produce one beautiful bottle of ice cider!



Heirloom Blend Ice Cider

HARVEST | 2024

BOTTLED | 2026

VARIETIES | Roxbury Russet, Blue Pearmain, Hudson's Golden Gem, Esopus Spitzenburg, Golden Russet, Calville Blanc, Baldwin, McIntosh, Empire, Ashmead's Kernel, Darcy Spice

RESIDUAL SUGAR | 150g/L ALCOHOL | 10%

ELEVAGE | Matured 12 months in stainless

TASTING NOTES | Apple compote, pineapple, citrus, turbinado

Our flagship ice cider is made with over 15 heirloom apple varieties all grown in Vermont. All our ice ciders are made with the Quebec method, relying on our naturally cold climate to produce the highest quality concentrated juice for fermentation. The combination of heirloom apples creates a beautifully textured, still, sweet dessert-style cider that is elevated by a backbone of bright acidity. Drink it on its own, after dinner, in a cocktail - with a drink this good the possibilities are endless!