

# 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!



## Barrel Aged Northern Spy

HARVEST | 2023  
BOTTLED | 2025

VARIETIES | 100% Northern Spy Apples

RESIDUAL SUGAR | 150g/L  
ALCOHOL | 10%

ELEVAGE | Matured 12 months in stainless  
followed by 12 months in used French Oak  
Chardonnay barrels

TASTING NOTES | Toffee, Toasted Hazelnut,  
Autumn Spice, Tart Cherry

This Vermont Ice Cider is made from 100% Northern Spy apples, and aged in French oak chardonnay barrels for an extra year. Northern Spy is an antique variety of apple that was one of the three most popular in America at the end of the 19th century. It has a sweetly tart flavor that is superbly enhanced by the oak. Spicy, with honey caramel under-tones, it is a wonderful after-dinner drink. Enjoy in front of the fire with almond cookies, nuts, dried fruit or a ripe blue cheese.