

HARD-PRESSED CIDER BOURBON

We use fresh pressed apple juice from apples grown in Southwestern Michigan for our hard ciders. Using Michigan grown fruit and high quality ingredients helps create the clean, fresh, and natural flavored ciders that consumers desire. In addition to using high quality fruit as the base for our Bourbon cider, we decided to use used barrels from the Buffalo Trace distillery to impose an authentic Bourbon flavor on cider. Following fermentation, we moved the cider into the barrels where we closely monitored the product for eight months prior to removing it from the barrels and transferring it to stainless steel tanks to wait to be bottled. We wanted an unmistakable Bourbon aroma on the nose but did not want it to overpower the palate. The Bourbon cider is a rich savory tasty beverage that is best enjoyed chilled. It would be a wonderful pairing with cherry braised short ribs, savory barbeque, or a hard cheese.

NOSE & PALATE

A lovely candied bourbon aroma on the nose followed by a light buttered toffee. The bourbon is stronger on the nose then on the palate. On the palate, the apple and bourbon flavors work side by side. One does not overpower the other. This is a dry cider, with medium tannins, balanced acidity, and a long finish.

TECHNICAL DATA

ALCOHOL 6.9%

