

# HARD-PRESSED CIDER

## HEIRLOOM

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. The Heirloom Cider is a special blend of seven unique varieties of heirloom apples. We use a classic champagne yeast when fermented the juice to create a drier English style cider. The Heirloom cider offers a crisp refreshing dry option for those who want to enjoy a pint or two along with a steaming bowl of mussels or while sitting along with Lake Michigan Lakeshore on a hot summer day. It has layers of complex flavors derived from the heritage of the apple varieties used.

### NOSE & PALATE

The aromas on this cider are complex. At first you are drawn into the glass by aromas of a French apple pastry, however, stay a little longer and scents of pear followed by floral notes grab your senses. The Heirloom cider is dry, crisp, refreshing, and has a medium finish. It has a wide range of pairing possibilities.

### TECHNICAL DATA

ALCOHOL 6.5%

