

# CINNAMON GIRL HARD CIDER MICHIGAN HEIRLOOM APPLES

## STYLE:

North American Spiced Cider

## THE LONG VERSION:

This is a classic combination - apples and cinnamon. The apples are harvested from two farms on the Old Mission Peninsula and allowed to age off the tree for 4-8 weeks prior to pressing. This allows the starch in the fruit to convert into sugar making the apple sweeter and softer. The juice is fermented in stainless steel for 6 weeks. It is then removed from the yeast before all of the sugar has been consumed, leaving a balanced, natural sweetness. Whole cinnamon sticks are then added and steeped in the cider for 4-6 weeks.

Our batch bottling method is designed to keep the cider fresh. We recommend that these ciders are consumed young. Keep cool for the best storage.



APPELLATION: Old Mission Peninsula  
VARIETIES USED: Northern Spy,  
Golden Delicious, Ida Red

## CIDER GEEK TECHNO SPEAK:

RESIDUAL SUGAR: 31 g/L  
pH: 3.30  
TITRATABLE ACIDITY: 6.7 g/L  
ALCOHOL: 5%

**LEFT FOOT CHARLEY**  
WINE & HARD CIDER

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