THE CUNNING HAM HARD CIDER MICHIGAN HEIRLOOM APPLES



STYLE: New World Cider

THE LONG VERSION:

In the realm of rustic ciders, the pursuit of funky qualities requires a cunning hand if one is to avoid disaster. This farmhouse style cider is named for a previous cellar hand, Graham, who shed light on the possibility of alternative yeast selections.

We fermented this hard cider with Saison yeast in French Oak puncheons. Including an extended rest with the yeast, cider unfiltered. It was bottled unfiltered to highlight the great combination of phunk and phruit. It's dry and tannic, yet still retains a bright reminder of the orchards from whence it came.

CIDER GEEK TECHNO SPEAK:

RESIDUAL SUGAR: 1 g/L PH: 3.35 TITRATABLE ACIDITY: 6 g/L ALCOHOL: 7%

