



ENGLE'S RANSOM

MICHIGAN HEIRLOOM APPLES

STYLE:

North American Heritage Cider

THE LONG VERSION:

Ken Engle planted and grew these apples. It is his first crop from this orchard. Ransom is a an old family name from Jan's side of the family. Together they grow incredible fruit for LFC. We combined the two names to create a story that reflects the farmer's commitment to the plants. The plants really control the farmer throughout the growing season with many demands upon the caretaker's time and energy. The farmer is, in a sense, kidnapped by the plants and is only freed once the Ransom (the fruit) has been harvested.

We were able to bottle about 250 cases from this first crop. We blended all 17 varieties together and fermented them in stainless steel. In the future we may isolate certain varieties for single varietal cider or look at specific blends. For now we are just celebrating the initial success of the first crop and beginning the long process of discovery.

APPELLATION: Grand Traverse County

VARIETIES USED:

Winesap – American Heritage
Esopus Spitzenberg – American Heritage
Golden Russet – American Heritage
Dabinette – English Bitter sweet
Brown Snout – English Bitter sweet
Porter's Perfection – English Bitter sharp
Enterprise – American Sweet
Binet Rouge – French Bitter Sweet
Wickson – American Crab
Yarlington Mill – Bitter sweet
Baldwin – Sharp American Heritage
Harry Master's Jersey – English Bitter Sweet
Ashmead's Kernel – English Dessert
Calville Blanc – French Sharp
Tremlett's Bitter – English Bitter Sweet
Cortland – American Heritage
Northfield Beauty – American Heritage

CIDER GEEK TECHNO SPEAK:

RESIDUAL SUGAR: 0 g/L

TITATIBLE ACIDITY: 3.76

ALCOHOL: 7.8%

LEFT FOOT CHARLEY

WINE & HARD CIDER

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