



GOLDEN RUSSET

Golden Russet is another American Heirloom apple discovered by chance in the 1800s. The skin of this apple is russeted like a potato which lends some texture to the juice. The tannins combined with high sugar make a natural apple wine with elevated alcohol and age-worthy potential. We left a touch of residual sugar in this cider to keep the alcohol moderate and to balance the heat and acidity.

THE ORCHARD

Engle Ridge

APPELLATION: Grand Traverse County

VARIETIES PLANTED: Ashmeads Kernel, Baldwin, Binet Rouge, Brown Snout, Calville Blanc d'Hiver, Chisel Jersey, Cortland, Dabinett, Enterprise, Golden Russet, Harrison, Harry Masters Jersey, Medaille D'Or, Northern Spy, Porter's Perfection, Spitzenburg, Tremlett's Bitter, Wickson, Winesap, Yarlington Mill

ACREAGE: 11

YEAR PLANTED: 2009

CIDER GEEK TECHNO SPEAK

RESIDUAL SUGAR: 16 g/L

ALCOHOL: 9.9%

CASES PRODUCED: 109

AGING WINDOW: 3 years

AWARDS

2021
GLINTCAP
Modern Cider -
Sweet
Bronze Medal