



BAYEUX TAPESTRY

The original Bayeux Tapestry was made to commemorate the Battle of Hastings in 1066. In this battle, a small Norman Army invaded Anglo-Saxon England to begin the Norman conquest of England and establish a new monarchy. This cider represents this notion by combining one French bittersweet apple - Binet Rouge - with two English bittersweet varieties - Yarlington Mill and Ashmead's Kernel. The cider is dry and structured, with a broad display of flavor bound to the palate by an array of cohesive tannins.

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: 0 g/L

ALCOHOL: 8.4%

CASES PRODUCED: 81

AGING WINDOW: 7 years

AWARDS

2021 GLINTCAP
Heritage Cider - Dry
Bronze Medal