

CINNAMON GIRL

Michigan Heirloom Apples

Our most popular cider is a classic combination - apples and cinnamon. We began making this cider in 2008 as a seasonal addition to the menu, but it quickly became our number one seller and a mainstay staple.

The apples are harvested from Michigan farms, including from the orchards of several of our grape growers. The fruit is allowed to age off the tree for 4-8 weeks between harvest and pressing. This allows the starch in the fruit to convert to sugar, making the apple sweeter and softer. Once pressed, the juice is fermented in stainless steel for six weeks before being removed from the yeast. We stop the fermentation before all the sugar has been consumed by the yeast, which leaves the cider with a balanced, natural sweetness. Whole cinnamon sticks are then added to the tank and steeped with 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.

THE ORCHARDS

Lyon Farm/Island View Orchard

Appellation: Old Mission Peninsula

Apple Varieties: Northern Spy

Acreage: 11.33

Year Planted: 2014

Grown by: The Lyon Family

Island View Vineyard

Appellation: Old Mission Peninsula

Apple Varieties: Northern Spy, Ida Red,

Yellow Delicious

Acreage: 1

Year Planted: 1995

Grown by: Werner and Margrit Kuehnis



cider specs

RS: 31 g/L

PH: 3.30

ABV: 5%

Aged: Stainless

distinctions

2022 Red Hot Best Winner

2021 Red Hot Best Winner

2020 Red Hot Best Winner

2018 GLINTCAP Silver

2017 GLINTCAP Silver

2016 GLINTCAP Silver

2013 GLINTCAP Silver

2012 GLINTCAP Silver