

GOLDEN RUSSET

Engle Ridge Farm Grand Traverse County

Golden Russet is an 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 from the skins combined with high sugar in the fruit 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 cider has aromas of pear and baking spice and is a perfect after-dinner sipper paired with a cheese plate.

These apples were grown among over a dozen other heirloom varieties on the Engle Ridge Farm in Grand Traverse County.

THE ORCHARD

Engle Ridge Farms

Appellation: Grand Traverse County

Varieties: Riesling, Chardonnay, Gewürztraminer, Cabernet Franc, European and American heritage apples

Acreage: 11

Year Planted: 2009

Planted by: Ken and Jan Engle



cider specs

RS: 16 g/L

PH: 3.55

ABV: 9.9%

109 cases

Aged: Stainless

Aging window: 3 years

distinctions

2021 GLINTCAP

Modern Cider - Sweet

Bronze Medal