

WINESAP HARD APPLE CIDER

Engle Ridge Farm Grand Traverse County

Winesap is an apple with a long history dating back to colonial times. It was prized for its blend of juicy fruit and striking acidity. It was one of the best apples to store during winter because it holds its snap for months. Winesap dominated both kitchens and cider presses until the 1950s when Red Delicious came on the scene. Red Delicious was able to age in storage and handle warmer conditions better, and quickly replaced Winesap in popularity.

This cider is 85% Winesap apple with equal parts Baldwin and Harrison blended in to add a little acidity. All the apples were grown on the Engle Ridge Farm along East Bay. The cider was fermented entirely in stainless steel. We were able to stop the fermentation to leave some residual sugar and moderate alcohol. It's a great semi-dry cider with all the natural apple qualities we love to the core.

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: 17 g/L

PH: 3.49

ABV: 6.8%

200 cases

Aged: Stainless