

HARRISON HARD CIDER

Engle Ridge Farm Grand Traverse County

We isolated the Harrison apples with our most recent vintage of Cellar Selection ciders because, as we experimented with the juices of different apples, we found that the Harrison juice fermented in a way that was strikingly wine-like. The cider is dry with high acid and green herbal qualities: In fact, it drinks much like Sauvignon Blanc! Serve this cold and enjoy it in the sunshine.

These apples were grown among over a dozen other heirloom varieties on the Engle Ridge Farm in Grand Traverse County. Only 38 cases were bottled.

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: <10 g/L

PH: 3.31

ABV: 9.3%

38 cases

Aged: Stainless

Aging window: 7 years