

# WINESAP HARD APPLE CIDER

## Royal Farms Antrim 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 made from 100% Winesap apples grown on Royal Farms in Antrim County. 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

### Royal Farms

Appellation: Antrim County

Varieties: European and American heritage apples

Acreage: 350

Year Planted: 1995

Planted by: Patrick and Sara McGuire



### cider specs

RS: 11 g/L

PH: 3.57

ABV: 6.45%

258 cases

Aged: Stainless