

RELIC HARD CIDER

Michigan Heirloom Apples

The apples in this blend of dry cider are relics from an American era that cannot exist again. They were cultivated throughout the 1700-1900s but nearly disappeared as time and culture changed. These apples go back to a time when pies cooled on window sills, when storage in earth cellars (such as the LFC Barrel Room) was vital for winter survival. Cider was the common drink. Cider brought us to where we are now, but during prohibition we nearly let it slip away to memory.

Preservation of the heirloom varieties like Baldwin, Rhode Island Greening, Winesap, Hubertson Nonesuch and Jonathan will ensure that these relics continue to fuel the dreams for our future. This cider, bottle conditioned over the course of three years, is dry and tart with full fruit flavor and a lingering tannin that keeps you going back for more.

THE ORCHARDS

Boal's Orchard

Appellation: Grand Traverse County
Apple Varieties: Rhode Island Greening
and Jonathan
Acreage: 100
Grown by: Ron and Kay Boals

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

Engle Ridge Farms

Appellation: Grand Traverse County
Apple Varieties: European and American
Heirloom - various
Acreage: 11
Year Planted: 2009
Planted by: Ken and Jan Engle



cider specs

RS: 0 g/L

ABV: 6%

Aged in: Stainless

Bottle conditioned:
3 years