

KING FAMILY



# HARD CIDER

*Estate Grown*



## KING FAMILY HARD CIDER

Made from apples that grow on our estate, this cider features fruit from our carefully tended orchard complemented by about 20% that is “wild,” harvested from trees scattered about the estate that aren’t pruned or pampered in any way. Grown from remnants of orchards past, the wild apples come from strong stock, imparting a rich tannic flavor that blends beautifully with the cultivated apples. (For the curious, it takes 14,542 pounds of apples to make 600 cases of hard cider.) Like the vineyard, our orchard and gardens are certified organic and Biodynamic®.

### TASTING NOTES

The cider’s fragrance fills the nose with notes of fresh apple, geranium, earth, clove, allspice and cinnamon. Apple flavors are complemented by cinnamon and clove accents. This cider is dry and bright, with fresh fruit character and just enough tannin to provide good tension for a satisfying, refreshing and effervescent finish – very much a winemaker’s cider.

### CIDERMaking PROCESS

The cider is cold settled in stainless steel, then racked and fermented to dryness. Aged eight months in neutral French oak barrels.

**Orchard:** 100% King Estate Orchard

**Varietals:** Golden Delicious, Braeburn, Gala

**Alcohol:** 8%