



**WOFFORD ACRES VINEYARDS**  
**South Fork**  
**Hard Apple Cider**  
**California**

Harvest

100.0% Apple – Barsotti Juice Co.  
Date: 29 Aug. 2008  
Brix: 12.2  
pH: 3.60  
Total Acidity: 0.68 grms. /100ml

Wine

Alcohol: 7.3%  
pH: 3.45  
Total Acidity: 0.80 grms. /100ml  
Barrel Aging: 6 months  
Residual Sweetness: Dry  
Cases Produced: 65

**Winemaking Notes**

Living in heart of an area famous for apples and as a member of the Apple Hill Growers Association, it was only a matter of time before we tried our hand at a Hard Apple Cider. Taking the “winemaking approach” we barrel fermented the apple juice in 1 yearold French oak barrels, then further aged the new cider for six months. We wanted a cider that was slightly spritzzy so we followed the Mèthode Champenoise approach and did a secondary fermentation in the bottle to give us the bubbles. The cider was then in triage for three months before disgorging.

**Tasting Notes**

Luscious apple aromas entice the taster to a crisp dry cider. The slight spirtz highlights green apple tartness with Fuji apple perfume. Bright and refreshing this cider is thoroughly enjoyable as a summer quaff or a great accompaniment to any lighter fare.

Paul