



**South Fork
Hard Apple Cider
California**

Harvest

100.0% Apple Juice – Barsotti Juice Co.
Date: 12 December 2012
Brix: 13.0
pH: 3.43
Total Acidity: 0.72 grms. /100ml

Wine

Alcohol: 7.3%
pH: 3.45
Total Acidity: 0.80 grms. /100ml
Residual Sweetness: Dry
Cases Produced: 200

Winemaking Notes

Living in heart of an area famous for apples and as a member of the Apple Hill Growers Association our WAV South Fork Hard Apple Cider has become the standard for hard cider. The varieties Fuji for aroma, Golden Delicious for sweetness, Pippin and Granny Smith for tartness and Arkansas Black for tannin all play a part in the complexity of the cider. Taking an approach as a winemaker 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 ten months before disgorging.

Tasting Notes

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

Paul