



**White Oak Point
Hard Apple Cider
El Dorado County
“No Bubbles”**

Harvest

100.0% Apple Juice – Rainbow Orchards
Date: 2 April 2018
Brix: 14.0
pH: 3.90
Total Acidity: 0.72 grms. /100ml

Wine

Alcohol: 7.3%
pH: 3.61
Total Acidity: 0.80 grms. /100ml
Barrel Aging: 15 months in two
year old French Oak, COF MT+
Residual Sweetness: Dry
Bottling Date: 20 July 2019
Cases Produced: 50

Winemaking Notes

A mix of Golden Delicious, Fuji, Granny Smith and Arkansas Black apples are used to give this cider complexity. With barrel fermentation and specialty yeast “Steinberg” we decided to also allow extended lees contact to fully develop barrel characteristics into the cider. The cider was then aged an extended 15 months in a two year old French Oak barrel from the Center Of French with a Medium Plus toast.

Tasting Notes

Crisp apple and spice aromas predominate. In the mouth the oak aging displays a complexity of spice, smoke and sweet oak. The finish is full and extended with spicy fruit and oak. This is a serious cider that can compliment fish dishes (think grilled salmon) and lighter cuisines.

Paul