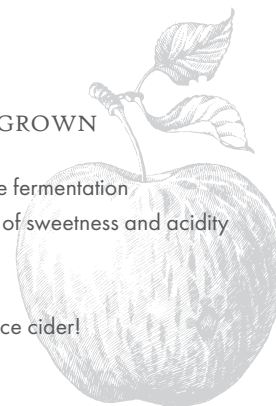


ICE CIDERS


OUR ICE CIDERS ARE PRODUCED FROM LOCALLY-GROWN TRADITIONAL AND HEIRLOOM VARIETY APPLES.

- Juice is cold-concentrated naturally in our winter weather before fermentation
- Slow, cold fermentation, arrested to leave just the right balance of sweetness and acidity
- Carefully matured to allow the flavors to integrate and mellow
- No added sugar, flavoring or color
- It takes over 8 lbs. of apples to produce one beautiful bottle of ice cider!



HONEYCRISP

This tangy, elegant ice cider is made 100% from Vermont-grown Honeycrisp apples. The Honeycrisp is a prized Northern USA apple variety. As its name suggests, there is a honeyed quality to its sweetness, accompanied by sufficient acidity to keep the flavor fresh and crisp. Enjoy with cheese, maple crème brulee, or butter cookies. No added sugar, coloring or flavoring of any kind.

Cider Character:	still, sweet, unctuous
Varieties:	100% Honeycrisp
Harvest Date / Press Date:	October 2015/ December 2015
Release Date:	September 2017
Alcohol by Volume:	10.0%
Residual Sugar:	150g/L
Elevage:	matured 17 months in stainless steel
Tasting Notes:	candied lemon rind, apricot jam, peach marmalade, clove
Color:	
Bottle Size:	375ml cases of 6

CHAIRMAN'S AWARD | BEST DESSERT CIDER
Dan Berger Cider Competition 2016

Produced and bottled by
Eden Specialty Ciders
Newport, Vermont

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AVAILABLE TO THE TRADE

VT, CA, CO, CT, DC, MA, ME, IA, IL, MD, NC, NH, NJ
NY, OR, PA, RI, SC, VA

For contacts, check: edenciders.com/trade