



HARVEST CIDERS

OUR HARVEST CIDERS ARE PRODUCED FROM LOCALLY-GROWN TANNIC AND HEIRLOOM VARIETY APPLES. Our apples come from our own biodynamic cider orchard, and from other local orchards with whom we share a passion for quality, sustainable growing practices, and relationships built on mutual trust. But at the end of the day what matters most is flavor. Our ciders are meant to go with food. They are happy companions to a wide variety of dishes, and provide a balanced alternative between the heaviness of beer and the higher alcohol level of wine.

- Juice pressed once per year within 60 days of harvest
- Slow, cold fermentation and months of careful maturing to allow apple character to shine
- Never any added sugar, always gluten free

eden

CELLAR SERIES

#8: ezekeiel
KINGSTON BLACK CIDER

Ezekiel is a gray wizard. He shepherds his flock of trees as though they were elves of the first order, each to its own character and propensity. He brings forth fruit that is intensely flavored, carefully gathered, and poised to become the libation of the deserving. In this case, 100% Kingston Black apples from his care were pressed, fermented and aged in stainless steel for 8 months, then bottle-conditioned. The result is a serious dry sparkling cider, with robust tannins, rough-cheeked acidity and sprightly bubbles. A perfect accompaniment on whatever quest you pursue. Enjoy with oysters, a ploughman's lunch, or a well-roasted porcetta.

7.5% Alc. by Vol. 750ml Batch: **2018**



CELLAR SERIES #8:

ezekeiel

KINGSTON BLACK CIDER

We named this cider after the wonderful orchardist Ezekiel Goodband who created a living museum of special apple varieties at Scott Farm. The cider is made from a famous British bittersharp variety, Kingston Black. A unique single variety, naturally sparkling cider with sprightly acidity, it is delicious with food, especially oysters, charcuterie, or a farro bowl.

Cider Character:	dry, sparkling, bright acidity
Varieties:	Kingston Black
Harvest Date / Press Date:	October 2018/ October 2018
Release Date:	November 2019
Alcohol by Volume:	8.0%
Residual Sugar:	0g/L
Elevage:	Aged in stainless steel 8 months Bottle-conditioned, not disgorged
Tasting Notes:	citrus, rose water, green apple, slate
Color:	
Bottling:	750ml cases of 12 75 cases

Produced and bottled by
Eden Specialty Ciders
Newport, Vermont

www.edenciders.com
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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