

HENRIETTA STICH

HARD APPLE CIDER



BLACKBERRY HARD CIDER

Apples from our 60 year old orchard at Delfino Farms. This hard cider is 100% Arkansas Black apples co-fermented with estate grown organic blackberries.

Barrel fermented with native yeast in French Oak barrels, barrel aged sur lie for 6 months. It is then put through a secondary fermentation with the blackberries then put back into barrel for 3 more months. Then bottle conditioned to add the perfect amount of carbonation.

This cider has a beautiful pink hue with a fruity nose and a creamy texture.

ORCHARD: DELFINO FARMS

SOILS: Musick, very rocky, sandy loam, with granitic parent material

CELLAR AGING: Barrel fermented and aged in French oak barrels for 8 months.

ALC. %: 6.2

HARVEST DATE: 10/27/2021

BOTTLE DATE: 6/06/2022

CASES PRODUCED: 76

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