

HORSE & PLOW

2018 GRAVENSTEIN CIDER, SONOMA COUNTY



ANALYSIS

Apple Varieties: **100% Gravenstein**

Appellation: **Sebastopol, Sonoma County**

Harvest Date: **08/10/18 to 08/20/18**

Harvest Brix: **12.3 to 13.7 Brix**

Cidermakers: **Chris Condos & Suzanne Hagins**

Fermentation: **French Oak Barrels (neutral).**

Residual Sugar: **Dry**

Alcohol: **8.0%**

Production: **100 Cases**

Horse & Plow makes natural wines and ciders in Sonoma County, California. The Gravenstein is a unique apple grown almost exclusively in Sebastopol, Ca. It is early ripening, and has a lovely balance of sweetness and acidity. We ferment the juice in neutral French oak barrels, then bottle condition for a fine bubble and dry finish. The natural yeasts settle at the bottom, you may either leave them behind, or incorporate into your cider.

Horse & Plow Winery is owned by husband and wife team, Chris Condos and Suzanne Hagins. We started Horse & Plow in 2008 to merge the best of old and new world techniques and produce authentic, hand-crafted wines & ciders. Utilizing organic farming, small lot fermentations and traditional techniques we make balanced, food friendly and site specific



wines & ciders. Our organic vineyards & orchards dot the North Coast of California; including Sonoma, Napa & Mendocino Counties. These sustainable practices allow us to craft wines with greater complexity and sense of place, while caring for worker health and the environment. Our wines & ciders are made

naturally with no synthetic nutrients or additives; no GMO's, are vegan and contain low sulfites. We strive to convey a sense of time and place in every handcrafted bottle, we hope you enjoy. To learn more about our organic winegrowing, please visit us online or in person. Tastings available by appointment.

