

HORSE & PLOW

2018 HEIRLOOM CIDER, SONOMA COUNTY



ANALYSIS

Apple Varieties: *Akane, Belle du Boskoop, Spitzenburg, Newtown Pippin, York, Newtown Pippin, Crab Apples, Arkansas Black, Wickson, Ashmead's Kernel Wine Sap, Blue Pearmain, and Northern Spy*

Appellation: *Sonoma County*

Harvest Date: *08/28/18 to 11/201/18*

Harvest Brix: *12.7 to 16.5 Brix*

Cidermakers: *Chris Condos & Suzanne Hagins*

Fermentation: *French Oak (neutral) & Stainless Steel Barrels*

Residual Sugar: *Dry*

Alcohol: *8.0%*

Production: *250 Cases*

This dry cider is a blend of heirloom apple varieties from local orchards. Our ciders are traditionally made: we pick all apples at peak of ripeness, and ferment in small lots until dry. At bottling, we add priming sugar, for a true and unique bottle conditioned cider. We do not disgorge, the spent yeast will settle at the bottom to be either poured off, or enjoyed in the glass.

Horse & Plow Winery is owned by husband and wife team, Chris Condos and Suzanne Hagins. Started 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 practices, please visit us online or in person. Tastings are available at our barn in beautiful, Sebastopol, Ca.