

# 1850

## WINE CELLARS

*California was founded on the promise of gold and that is the standard we hold ourselves to. Inspired by breath-taking natural beauty and a sense of discovery, we produce high quality wine from sustainably farmed grapes that are intended to be a part of your next adventure.*

### TASTING NOTES:

Our first release of a hard apple cider is vibrant and refreshing. You'll find unmistakable red apple aromas and flavors, with delicate floral aromas and a freshly cooked bread nuance reminiscent of champagne, due to the champagne method used to produce this cider. On the palate you'll find it light and bright enough to be perfect for a hot summer afternoon but structured enough to satisfy.

### WINEMAKING NOTES:

We created this cider using the traditional Méthode Champenoise. This method is more tedious but creates a much more nuanced and complex finished cider. We fermented the base of this cider using Champagne yeast. A slow and cool fermentation in a stainless steel tank really locked in the fresh aromatics found in this cider. After bottling, a secondary fermentation took place in each bottle which creates a smaller and more favorable bubble profile in the cider. This gave the cider a great mouthfeel. We then riddled and disgorged the spent yeast cells out of each bottle to create brilliantly clean color in the finished cider.

### AGING:

Drink by 2027 to enjoy the most of the fresh apple flavors.

### FOOD PAIRING:

You can pair this cider much as you would champagne. It is wonderful with Brie and sharp cheddar paired with fresh apple slices, and smoked trout or salmon. At brunch, pair it with fresh strawberries or fruit salad. At lunch, this cider is delicious with Chef Lisa Scott's Grilled Cheese Sandwich with Brie, green apple and caramelized onions on Sourdough bread. For main dish pairings try it with grilled salmon or white fish, pork chops, or even fried chicken! The sweetness of butternut squash soup will also balance well with the acidity in this cider.

## 2024 Hard Apple Cider



### WINE SPECS:

100% APPLE JUICE

6.5% ALCOHOL

100 CASES PRODUCED

\$30 PER BOTTLE

