

Etta Place Pear Cider



CIDERMAKING

When neighbors offer pears, what could we do but make pear cider? Sourced from majestic, towering pear trees from Torrey to Teasdale, augmented with the brilliantly acidic and tannic Barland pear from our Kingbird orchard, we made just 60 gallons in 2020.

Orchard/fruit source: estate grown and sourced fruit from southern Utah growers and our local Wayne County home orchardists

Technique: Traditional cidermaking, fermented in state-of-the-art GoFermentor bags to produce a still cider.

Sweetness: semi-dry

ABV: 6.5% by volume

Serving temperature: 45-50°F

PRODUCT INFORMATION

Release date: May 2021

Quantity made: 30 cases

Format: 500 ml case bottle, 12 per case

Price: \$9

UPC: 860005507115

Utah DABC SKU: 921540

ABOUT THE CIDERY

We are an orchard based cidery located at 7000' in the heart of Utah's red rock country near Capitol Reef National Park. We planted the first of 500 traditional cider and other heritage apple trees in 2012. We now grow over 80 cultivars as well as peaches, cherries and cider pears.

PEARS FOR YOUR HEIRS

Pear trees are notoriously slow to bear fruit. When we planted our first pears in 2012, we didn't expect a harvest for a decade. We underestimated those trees; we harvested our first homegrown pears in 2018.

Most of our pears are traditional perry fruit with names like Barland and Yellow Huffcap. Sporting massive tannins and acid, just a little of their juice goes a long way to make an American style pear cider.

We are now propagating pear trees to add to our collection, using scions from the grounds of Butch Cassidy's Boyhood Home in Circleville, Utah. We hope to be using this fruit in a decade or so. As the saying goes, "plant pears for your heirs."

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