

# Stray Arrow Rosé Cider



## CIDERMAKING

At our annual apple tasting event, slicing open the Redfields, with their pink-to-crimson flesh, always delights the crowd. This high acid cultivar produces a juice reminiscent of the vermilion color of our nearby Velvet Ridge cliffs. Fermented to a clean dryness with enough structure to complement red meats, we suggest enjoying this 100% Redfield cider slightly chilled.

**Orchard/fruit source:** single varietal Redfield, estate grown

**Technique:** Traditional cidermaking, fermented in state-of-the-art GoFermentor bags, back-sweetened with sugar and lightly carbonated.

**Sweetness:** dry

**ABV:** 6.6% by volume

**Serving temperature:** 45-50°F

## PRODUCT INFORMATION

**Release date:** April 2021

**Quantity made:** 50 cases

**Format:** 500 ml case bottle, 12 per case

**Price:** \$9

**UPC:** 860005507108

**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.

## RED-FLESHED APPLES

The Redfield apple originated at the New Your Agricultural Experiment Station as a cross between the Wolf River (a massive table fruit) and the Niedzwetzskayana Red Crab, a red fleshed apple from Kyrgyzstan. Its blossoms are pink like a crab, but the fruit size is large with exceptional tannins and acid.

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