

Grand Circle Semi-dry Cider



CIDERMAKING

Our apple orchards, planted above 6800' and watered by high mountain snow melt, produce 80 varieties of heritage and true cider apples, like Kingston Black, Wickson and Harry Masters Jersey. Grand Circle Semi-dry Cider was created from a field-blend of all these and more of our estate grown apples along with selected bins from nearby growers in Southern Utah.

Orchard/fruit source: estate grown and sourced fruit from southern Utah growers

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

Sweetness: semi-dry

ABV: 7.6% by volume

Serving temperature: 45-50°F

PRODUCT INFORMATION

Release date: April 2021

Quantity made: 100 cases

Format: 500 ml case bottle, 12 per case

Price: \$9

UPC: 860005507122

Utah DABC SKU: 921539

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.

CIDER APPLES

Any apple can be used to make cider, but not all are destined to make great cider. Cidermakers look for several qualities: fermentable sugars, acids and tannins to balance the alcohol, and apple aromas and flavors that persist through the fermentation process. We have over 80 cultivars because we simply couldn't find information on what would grow at 7000' in our climate. It turns out that our climate is similar to Kazakhstan mountains, where today's apples originated, and every one of those varieties has done just fine.

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