

Stray Arrow Newtown Pippin



CIDERMAKING

We fermented single varietal Newtown Pippin juice to an off-dry cider with citrus notes and a light tannin spectrum. This cider balances with lighter foods such as fish and cream sauces. Try it as a base for cocktails. We suggest serving at 38-40°F.

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

Sweetness: off dry

ABV: 6.3% by volume

Serving temperature: 38-40°F

PRODUCT INFORMATION

Release date: July 2021

Quantity made: 325 cases

Format: 500 ml case bottle, 12 per case

Price: \$9

UPC: 860005507153

Utah DABC SKU: 921963

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.

THE NEWTOWN PIPPIN APPLE

While in Paris, Thomas Jefferson wrote, "they have no apples here to compare with our Newtown Pippin." A chance seedling discovery from New York in the 1660s, this apple has an all-American pedigree.

Widely cultivated in the 1800s and a valuable export crop to Victorian England, the Newtown Pippin production dwindled in modern times. It is listed on the Slow Food - Ark of Taste and is also known as the Albemarle Pippin because of its popularity in colonial Virginia. Grown by both George Washington and Thomas Jefferson, this all-American apple is experiencing a comeback as an excellent cider apple as well as a long-keeping, quality heritage table fruit.

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