

# 435 Hard Cider - Batch 002



## CIDERMAKING

Our 435® Hard Ciders are small batch, limited releases. For Batch 002, we gilded the apple by aging our cider in French oak barrels handed on to us by Utah's Waterpocket Distillery from their rum production.

This cider is semi-sweet with big wood flavors on the finish. It's a food match for strong flavors like smoke and cheddar.

**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 and lightly carbonated. Barrel aged in used French oak barrels that previously used by Waterpocket Distillery for their rum.

**Sweetness:** semi-dry

**ABV:** 7.4% by volume

**Serving temperature:** 38-40°F

## PRODUCT INFORMATION

**Release date:** September 2021

**Quantity made:** 65 cases

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

**Price:** \$9

**UPC:** 860005507160

**Utah DABC SKU:** xxxxxx

## 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.

## CAN YOU AGE CIDER LIKE WINE?

Yes! is the short answer. Traditionally, cider most cider is consumed within a year or so of production, but our informal experiments suggest that a great cider can have a shelf life similar to fine white wines. Closures matter-screw caps won't protect as long as crowns, and corks likely offer more protection. Aging cider is worth further experimentation, if you can delay the gratification that long!

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