

Etta Place Gingered Hard Cider



CIDERMAKING

Apples and ginger—a melding of the familiar with a dash of exotic and enticing aromas. We produce our gingered cider by cofermenting ginger root with apple juice to draw out maximum flavor. This semi-dry style cider pairs well with Asian and fusion style foods as well as BBQ or burgers on the patio.

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

Sweetness: Semi-dry

ABV: 6.5% by volume

Serving temperature: 40-42°F

PRODUCT INFORMATION

Release date: January 2022

Quantity made: 30 cases

Format: 500 ml case bottle, 12 per case

Price: \$8.95

UPC: 860005507184

Utah DABC SKU: 923144

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.

ETTA PLACE, OUTLAW

Even her name is a mystery—the Pinkerton detectives picked Etta Place for their wanted posters. History tells us this: she was one of five women to visit Butch Cassidy's hideout east of Torrey. She paired up with Sundance Kid and the three fled to South America.

Private investigators dogged them to the ranch that she, Butch and Sundance started in Argentina and they escaped again. Tired of life on the run, she had Sundance bring her back to the States in 1906.

Etta was 28 years old and still a striking woman with a price on her head. We like to think she just might have come back to Torrey, where her old friends had gotten along so well with the locals, and no one held it against folks to make a little alcohol to keep the tax-man at bay.

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