

ETTA PLACE CIDERY

Utah's First Farm-to-bottle cider producer, located in Capitol Reef Country



Imperial Cider

Utah-grown table fruit, fermented with a sugar addition to amp up the ABV, back-sweetened with apple juice. Smooth, apple-forward flavor. 2024 North American Brewers Association Gold Medal.

Cocktail: riff on an Aperol spritz

off-dry | 10.0% ABV

500 ml bottles/case of 12

DABS general distribution #926687

20 L kegs available in Torrey \$225.00



Camp Cohab Cider

A plum-fruited farmhouse cider. Acid forward, very fruity. 2025 NABA Gold Medal winner in the Fruited Cider category. Food pairings: hamburgers, pizza, duck, mushrooms.

Cocktail: gin, cherry syrup

semi-dry | 6.5% ABV

500 ml bottles/case of 12

DABS general distribution #924247

20 L kegs available in Torrey \$225.00



Etta Place Gingered Cider

Fermented on fresh ginger throughout primary fermentation. Mild, sweet ginger with a clean ginger nose. Smooth finish with very little heat. Pairs well with Asian fusion, sushi, seafood.

Cocktail: gin, mint syrup and lime

off-dry | 6.8% ABV

500 ml bottles/case of 12

DABS special order #923144

20 L kegs available in Torrey \$225.00

Visit our Taproom
Open all year
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Not just for outlaws