

## Bowers Harbor Vineyards <br> Old Mission Peninsula, Michigan


www.6owershar6or.com

## Ice Cider

## The Cider

Our Ice Cider is in a class all by itself? Unlike Ice Wine, pressed from frozen grapes, our Ice Cider is pressed from post-harvest frozen apples. Pure, lovely, and intense, the fermentation of this concentrated juice results in a spirited expression of the very essence of this orchard fruit. While it marries beautifully with traditional fall provender, it is equally delightful sipped in solitude from a petite dessert wine glass. Apple enthusiasts and sweet-wine lovers will have no trouble cozying up to this little gem.

## The Apples

Ice Cider is produced from a combination of Jonathan, Gala, Rome and Cortland apples. Jonathans are mildly sweet with a tart tang and a subtle hint of spice; Galas have a soft sweetness and a floral aroma; Romes are predominantly tart with a light sweet note; and Cortlands have a sharp, sweettart flavor profile. Pressed and carefully filtered, this blend provides the perfect balance of alluring sweetness and a poignant tart counterpoint.

DID YOU KNOW?
Michigan is the third largest apple producer in the U.S., harvesting over 28 million bushels of apples last year. In fact, apples are the largest fruit crop in Michigan. With all the beautiful vineyards on Old Mission Peninsula surrounded by acres of apple trees, of course we want to make cider!

## TASTING NOTES

Notes of fresh golden delicious apples, apple butter, and honey on the nose melt into soft, succulent essence of apple than lingers on your palate.

How to taste:
(1) Look at the appearance:

2. Identify aromas and flavors
Determine the profile

(4) What to Pair It With!

Butternut squash bisque (alongside, or blended in!!; Pumpkin cheesecake

## TECHNICAL DATA

Varietal: Jonathan, Gala, Rome, Cortland
Vintage: Non-vintage
Appellation: Michigan
Case Production: 150 pH/Residual Sugar: 6\% ABV: 9\%

Bowers Harbor Vinevards 2896 Bowers Harbor Road Traverse City, MI 49686 23I-223-76I5 www.bowersharbor.com

