

DRY HOPPED APPLE CIDER

OUR APPROACH

Our intent in making cider is simple: we seek heritage and heirloom apples, grown biodynamically, because we believe that sustainable growing systems and diversity in the orchard translate to a distinct expression of terroir and produce cider with a light footprint. We work closely with the land and its stewards in an effort to craft exceptional and unique ciders. Unfiltered ~ small batch ~ vintage varietals.

THE LAND

The apples for this cider come from Filigreen Farm in Philo, Anderson Valley. A Demeter-certified biodynamic farm, Filigreen Farm is more than an orchard; it's an ecosystem.

THE CIDER

The field blend is comprised of Gravenstein and Maiden's Blush apples, and is co-fermented with Gargoyle Hops, a landrace cultivar, native to Sonoma County. This cider is made with one of the first apples harvested in the season, resulting in a warmer fermentation. The hops provides stabilization, and was a tradition in pre-prohibition American cider culture. The resulting cider is better clarified, clean and crisp, with subtle elements of hops aromatics. Hop oils provide a dynamic foil to the unique heirloom apple phenolics without the expected bitterness.

THE DETAILS

Orchard: Filigreen Farm
Harvest Date: Aug-October 2017
Kegging/bottling Date: 12. 30.17

Brix: 12.2
Alcohol: 6.4%

Unfined & Unfiltered

12 five gallon kegs produced, 30 cases produced

CONTACT

Lisa Bauer
lisa@yamakiriwines.com
(510) 495-7224

PO Box 93
Yorkville, CA 95494
www.yamakiriwines.com

