



Art+Science 2015 Symbiosis

Symbiosis: any type of a close and long-term biological interaction between two different species, be it mutualistic, commensalistic, or parasitic. Symbiosis is made from foraged apples in the Willamette Valley and Grüner Veltliner grown at Johan Vineyards in the Willamette Valley. Grüner Veltliner is the most widely planted white grape in Austria. The apples are milled and pressed and the apple juice is added to the destemmed and crushed Grüner Veltliner. It is 50% apples and 50% white grapes and is naturally fermented with native yeast on the skins of the gruner for 3 weeks then aged in used white wine barrels for 10 months. Then it is re-sweetened and put in bottle to finish a secondary fermentation to add some carbonation. This beverage is made with no added acid, no forced carbonation and no pasteurization. It is the most vinous cider we produce with great mid pallet weight. Take a sip and take a breath of fresh air.....