



Art+Science Humble Perry 2018

This perry is made from a blend of Biodynamic dessert pears from Mount Hood Organics Farms. Perry is always slightly sweeter because it contains sorbitol, an unfermentable sugar.

Disclaimer: no swallow habitat was destroyed in the making of this perry

- ingredients: pears, 20PPM sulfur
- native yeast
- barrel fermented and aged for 8 months
- unfined and unfiltered
- color: wispy whitish yellow
- tasting notes: high acid, tart, refreshing
- 7.2%alc, fermented dry
- 110 cases made
- 750ml brown glass with a flip top, crown capped, 56cs/pallet



Produced and bottle by Art+Science, a natural cider and wine company, in Sheridan, Oregon

www.ArtandScienceNW.com