

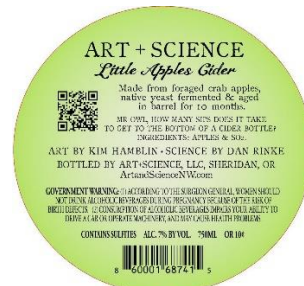


Art+Science Little Apples Cider 2018

A flavorful cider made from 100% foraged crab apples from feral and seedling trees in the Willamette Valley, Oregon. Apples range from ½” to 2” in diameter and are painstakingly by hand then cold stored to enhance flavors before processing.

Disclaimer: Mr Owl, how many sips does it take to get to the bottom of a cider bottle?

- ingredients: apples, 5PPM sulfur added
- native yeast
- barrel fermented and barrel aged for 10 months
- unfiltered and unfiltered
- color: golden yellow
- tasting notes: high acid, high tannins, green
- 7% alc, fermented dry
- 63 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