



## Art+Science Symbiosis 2018

Co-ferment of 50% foraged apples from Johan Vineyards property and 50% Biodynamically grown Grüner Veltliner grapes from Johan Vineyards. Barrel fermented and aged in neutral acacia and neutral oak with native yeast  
Disclaimer: Proceed with caution, symbiotic relationships are prone to interdependence

- zero/zero
- ingredients: grapes, apples
- native yeast
- barrel fermented and aged for 10 months in Acacia barrel and neutral oak
- unfiltered and unfiltered
- color: yellowish orange
- tasting notes: pepper, peach blossom
- 10.8% alc, fermented dry
- 77 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](http://www.ArtandScienceNW.com)