

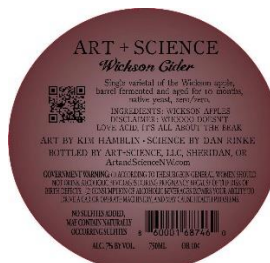


Art+Science Wickson Cider 2018

Single varietal of the Wickson apple, a small, high acid crab apple, barrel fermented and aged for 10 months in neutral oak. In this vintage, the apples all came from a feral and unsprayed orchard near Culver, Oregon.

Disclaimer: whoooo doesn't love acid, it's all about the beak

- zero/zero
- ingredients: apples
- native yeast
- barrel fermented and aged for 10 months in neutral oak
- unfiltered and unfiltered
- color: light yellow
- high acid, clean and bright
- 7% alc, fermented dry
- 81 cases made
- 750ml brown glass with a flip top, crown capped, 56cs/pallet



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

www.ArtandScienceNW.com