

Art + Science Cider + Wine

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CIDER



Humble Cider NV \$13

dessert apple blend. Barrel fermented and aged, naïve yeast.
Unfined and unfiltered, zero/zero 7.2% ABV



Mountain Rose Cider NV \$18

Single varietal of Mountain Rose apples farmed biodynamically, a tiny bit naturally sweet, clean and pretty, vinous. Barrel fermented and aged, native yeast under 10PPM sulfur added. 7.2% ABV



Fimbul Cider 2019 \$15

Traditional Icelandic smoked cider. Spent mash from foraged quince, smoked with dung and hay, then seeped and fermented in foraged apple, aged in chestnut and oak.
Zero/zero 7.8% ABV



Prairie Dog Cider 2021 \$20

A petillant naturel cider made from foraged apples and fermented in Novum amphora with native yeast.
Zero/zero 7.5% ABV



Quercus Alba 2020 \$22

Apples harvested from White Oak Orchard planted in the Ribbon Ridge in 1989 by cider guru, Alan Foster. Barrel fermented and aged for 15 months in neutral oak with native yeast
zero/zero, 7.5% ABV

PERRY



Humble Perry \$15

Biodynamic pears from Mount Hood Organics Farms
High acid, tart and refreshing, native yeast, barrel fermented and aged.
Under 20 PPM sulfur added, 7.2% ABV



Pilfered Perry 2021 \$15

Foraged pears, about 2/3 dessert pears and 1/3 wild seedling pears. High acid, a bit of tannins, weighty
Under 20 PPM added



BirdBrain Perry NV \$20

Perry pears foraged from 2 100+ year old ENORMOUS trees on a century farm in the Willamette Valley. Barrel fermented and aged for 15 months. Then bottle fermented for bubbles and aged for at least 12 months in the bottle. Excess pectic substances cause natural brain-like keeving. This fermentation is awesome and one of the strangest that we do! It takes a long time to settle and age appropriately, but it is well worth the patience.
Zero/zero, 7%

FRUIT WINES & CO-FERMENTS



Metamorphosis PetNat 2022 \$20

A co-ferment biodynamically ¼ Mondeuse Noir from Johan Vineyards and ¾ Perry from Mt Hood Organics. Dry, fruity, native yeast, unfiltered & unfined.
10 PPM sulfur added, 8.5% ABV



Quince 2021 \$20

100% foraged quince from old farmsteads in the Willamette Valley. A fragrant and flavorful drink, designed for the adventurous drinker. Barrel fermented with native yeast and aged for 10 months, unfined and unfiltered
zero/zero 7% ABV



Fruitful PetNat 2022 \$20

A sparkling co-ferment fruit wine of apples, pears and Grüner Veltliner grapes, bottled as a petnat. Fermented with native yeast. Portion of sales donated to fight for abortion access
zero/zero 8.6% ABV



Pollinia PetNat 2021 \$20

Co-ferment of 60% pears and 40% Melon De Bourgogne grapes, all organically farmed to a minimum. Fermented with native yeast and bottled as a petnat.
Zero/zero, 8.7% ABV



Starlit Pear Cider NV \$15

A 50/50 blend of biodynamically farmed and unsprayed apples and pears, fermented with native yeast and aged in neutral oak.
5 PPM sulfur added 7.4% ABV



Symbiosis 2020 \$20

Co-ferment of 50% foraged apples, 50% Grüner Veltliner grapes, all apples and grapes sourced from biodynamically farmed Johan Vineyards for this vintage. Barrel fermented and aged in acacia and neutral oak with native yeast.
zero/zero, 10.8% ABV



FruitNat PetNat 2021 \$20

A co-ferment PetNat of apple, pear, Mondeuse Noir and a bit of plum. Fruity, refreshing, dark pink color in clear glass.
Zero/zero, 8.6% ABV



Cerebral PetNat 2021 \$20

A blend of 1/3 Pinot Noir grapes ecologically farmed from Morning Mist Vineyards and 2/3 Mountain Rose apples biodynamically farmed from Mount Hood Organics, bottled as a petnat, native yeast fermented.
zero/zero, 9% ABV



Strata 2021 \$22

A still fruit wine blend of 50/50 Grüner Veltliner grapes and Mirabelle plums. Native yeast fermented
zero/zero, 12.6% ABV

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SPARKLING WINE



Pinot PetNat 2022 \$24

Pinot Noir from Morning Mist Vineyards in the McMinnville AVA. Organically farmed, 700' elevation Skin soaked for 36 hours, pressed to tank and fermented with native yeast. Bottled as a pet nat.

Zero/zero, 13.2% ABV



Kaleidoscope PetNat 2021 \$20

A PetNat of organically farmed Willamette Valley Pinot Noir and biodynamically farmed Mondeuse Noir grapes from Johan Vineyards

Zero/zero 12.9% ABV



Melon PetNat 2022 \$24

A PetNat of Melon de Bourgogne ecologically farmed from Morning Mist Vineyards. Light & refreshing, but with a bit of nuance.

Zero/zero 10% ABV

WINE



Radical Red Table Wine NV \$20

A red wine blend of Mondeuse, Pinot, and Zweigelt organically and biodynamically farmed from the Willamette Valley. Portion of sales donated to fight for abortion access

20PPM sulfur added at bottling, 11% ABV



Trousseau 2021 \$28

A still red wine of the Trousseau grapes ecologically farmed from Morning Mist Vineyards in the McMinnville AVA.

Zero/zero 11.35 ABV



Grenache 2021 \$22

A still red wine of the Grenache grape biodynamically farmed from Cowhorn Vineyards in Applegate Valley.

20 PPM of SO2 added 12.3% ABV



Grüner Veltliner 2021 \$20

A still white wine of the Grüner Veltliner ecologically farmed from Morning Mist Vineyards in the McMinnville AVA.

Zero/zero 9.6% ABV