

HORSE & PLOW

2016 HOPS & HONEY CIDER, SONOMA COUNTY



ANALYSIS

Apple Varieties: *Jonathan, Golden Delicious, Gravenstein, King of Tompkins, Baldwin, White Permain, Newtown Pippin, Rhode Island Greening, Ashmead Kernel, and Sops in Wine.*

Appellation: *Sonoma County*

Hops: *Cascade, Centennial, and Perle.*

Harvest Date: *08/08/16 to 11/10/16*

Harvest Brix: *12.5 to 19.4 Brix*

Cidermakers: *Chris Condos & Suzanne Hagins*

Fermentation: *French Oak (neutral) & Stainless Steel Barrels*

Residual Sugar: *Dry*

Alcohol: *8.0%*

Production: *330 Cases*

This dry hopped cider is a blend of 10 apple varieties from local orchards. Our ciders are traditionally made: we pick all apples at peak of ripeness, and ferment in small lots until dry. Once dry, we add whole hops and age for another month. On the day of bottling, we add wildflower honey for our priming sugar and champagne yeast for a true and unique bottle conditioned cider. This cider contains lees.

Horse & Plow Winery is owned by husband and wife team, Chris Condos and Suzanne Hagins. We started Horse & Plow in 2008 to merge the best of old and new world techniques and produce authentic, handcrafted wines & ciders. Utilizing organic farming, small lot fermentations and traditional techniques we make balanced, food friendly and site specific wines & ciders. Our organic vineyards & orchards dot the North



Coast of California; including Sonoma, Napa & Mendocino Counties. These sustainable practices allow us to craft wines with greater complexity and sense of place, while caring for worker health and the environment. Our wines & ciders are made naturally with no synthetic nutrients or additives; no GMO's, are vegan and contain low sulfites. We strive to convey a sense of time and place in every handcrafted bottle, we hope you enjoy. To learn more about our organic winegrowing, please visit us online or in person. Tastings available by appointment.

