

# HORSE & PLOW

## 2015 FARMHOUSE CIDER, SONOMA COUNTY



### ANALYSIS

**Apple Varieties:** *Gravenstein, Baldwin, Winter Banana, Arkansas Black, Cinnamon Spice, Golden Delicious, Roxbury Russet, Jonathan, Ashmead Kernel, Hudson Golden Gem, York, Wickson, and King of Tompkins*

**Appellation:** *Sonoma County*

**Harvest Date:** *08/17/15 to 11/16/15*

**Harvest Brix:** *13.0 to 20.5 Brix*

**Cider makers:** *Chris Condos & Suzanne Hagins*

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

**Residual Sugar:** *Dry*

**Alcohol:** *8.0%*

**Production:** *450 Cases*

*This dry cider is a rustic blend of 12 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. At bottling, we add a dosage 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.

