

HORSE & PLOW

2015 HEIRLOOM CIDER, SONOMA COUNTY



ANALYSIS

Apple Varieties: *Belle du Boskoop, Newtown Pippin, King of Tompkins, Wine Sap, Black Twig, Nehou, and Rhode Island Greenings*

Appellation: *Sonoma County*

Harvest Date: *08/27/15 to 11/16/15*

Harvest Brix: *12.0 to 18.0 Brix*

Cider makers: *Chris Condos & Suzanne Hagins*

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

Residual Sugar: *Dry*

Alcohol: *8.0%*

Production: *150 Cases*

This dry cider is a blend of heirloom 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.

