

# HORSE & PLOW

## 2016 OZ FARM CIDER, MENDOCINO COUNTY



### ANALYSIS

**Apple Varieties:** *White Pearmain, Ashmead's Kernel, Wickson, Calville Blanc d'hiver, Porter's Perfection, Roxbury Russet, Kingston Black, Muscat de Bernay, Skinner's Seedling, Spitzenburg, Hudson Golden Gem, Newtown Pippin, and Cinnamon Spice.*

**Appellation:** *Mendocino County*

**Harvest Date:** *09/2/16 to 11/18/16*

**Harvest Brix:** *12.2 to 16.7 Brix*

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

**Fermentation:** *French Oak & Stainless Steel Barrels*

**Residual Sugar:** *Dry*

**Alcohol:** *8.0%*

**Production:** *60 Cases*

*This dry cider is a special blend of organic heirloom & cider apple varieties from Oz Farm on the Mendocino Coast in Pt. Arena. All of 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.*

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**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, hand-crafted 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.



