

# BOTTLE LIST



## POMME POMME

Semi-sweet | 3% RS | 7.6% ABV.

Albemarle Pippin and Gold Rush apples blend tradition with modern in this semi-sweet, easy-drinking cider. Apple cheer in a bottle. Notes of baked apple and vanilla.

## ROSÉ CIDER

Semi-sweet | 2.7% RS | 7.1% ABV. | Apple-Grape Blend

Sparkling apple-grape wine. A delightful apple-grape combination of high-acid dessert apples blended with red wine made in house using Kentucky Proud Chambourcin grapes from Perci Albin Vineyard in KY. Sparkling and semi-sweet with notes of mixed berries, citrus and ripe fruit.

# SINGLE VARIETAL

## DABINETT

Dry | 8.4% ABV. | Single Varietal

A revered 18th century cider apple originating in the English county of Somerset, Dabinett is a classic bittersweet apple. Its low acidity, lingering tannin and aromatic flesh produce a cider that at once envelopes the palate with notes of bruised apple, pear, smoke and leather.

\$19.95

## ASHMEAD'S KERNEL

Dry | 8.4% ABV. | Single Varietal

This celebrated English apple dates back to the 18th century and has long been prized for cider. Its exceptional levels of acidity and sugar produce a floral, acid forward cider with lots of minerality.

\$17.95

*limited stock!*

## HARRISON

Dry | 8.4% ABV. | Single Varietal

Long considered the most celebrated of American cider apples — and nearly lost to history — Harrison's dark color, earthy aroma, and round tannins create a lovely fruit-forward cider with exceptional mouth-feel.

\$19.95

*limited stock!*

## COMMONWEALTH GOLD

Semi-dry | 1.3% RS | 7.1% ABV.

Gold Rush apples from Evan's Orchard and Cider Mill in Georgetown, KY. Notes of rich apple and citrus mingle with bright acidity to produce a well-balanced, fruit-forward KY Proud cider.

## BLUEBERRY MINT

Smi-dry | 1.5% RS | 6.9% ABV. | Fruited

With notes of blueberry and apple and subtle undertones of mint, this cider is made from heirloom cider apples aged on blueberries and infused with a mint syrup made from local and fresh mint.

*limited stock!*

ALL \$17.95

## BLACK TWIG

Dry | 7.3% ABV. | Single Varietal

A seedling of Winesap, Black Twig was first discovered in Tennessee in 1830 and was one of the most popular dessert varieties in the 19th and early 20th centuries. Its rich flavor, tart acidity and soft tannins will match nicely with sweet, sour or umami food pairings. Notes of orange peel, vanilla and warm spice.

\$17.95

*limited stock!*

## WICKSON CRAB

Semi-dry | 1% RS | 8.1% ABV. | Single Varietal

Originated in Humboldt County in the 1940's. Though small in size, Wickson is known for its high sugar and acid, making a famously champagne-like cider. Almost clear in color with notes of pineapple, lemon and guava.

\$19.95

*limited stock!*

## HEWE'S CRAB

Dry | 9% ABV. | Single Varietal

Undoubtedly the finest of American heirloom cider apples and native to Virginia as far back as the early 1700's. The trifecta of tannin, acid and aromatics to produce a cider with intense character and flavor. Notes of spice, nut and honey with a tannic finish.

\$24.00

# COMMONWEALTH SERIES

ALL \$19.95

## BROWNING

Dry | 7.4% ABV. | Orchard Blend

Rare apple blend sourced from Browning Orchard in Fleming County. This orchard and its collection of antique and heirloom cider apples are a tribute to the history of eastern Kentucky apples. Notes of ripe pear.

## HOLY BEEZ

Dry | 8.1% ABV. | Orchard Blend

Blend of King David, WineCrisp, Puget Spice, Burford Pear, Black Lambertwig, Williams Pride, Myers Royal Lambertwig and more! All sourced from Holy Beez Orchard in Marion County. High acid with floral notes.

# SPECIAL RELEASES

ALL \$19.95

## POMME BLANC

Dry | 7.4% ABV. | Apple-Grape Co-fermented

Heirloom apples blended with Kentucky-grown white wine grapes and co-fermented on skins in stainless steel. Pressed off of skins post-fermentation and left to age approximately nine months prior to bottling. Notes of orange rind, pineapple & citrus.

*limited stock!*

## ARKANSAS BLACK & ESOPUS SPITZENBURG

Dry | 8.4% ABV. | Apple Blend

Two revered cider apples, Arkansas Black and Esopus Spitzenburg, create a dry cider that is aromatic and sharp with a rich unforgettable flavor. With mild tannins and crisp minerality, this cider pairs well with seafood and pasta dishes. Complex and floral with notes of burnt orange, rose petal and fresh apple.

# DESSERT

\$29.95

## POMMEAU

Sweet | 19% ABV. | Dessert Wine

Still & velvety cider that combines our York Imperial cider double distilled by our friends at Barrel House Distilling Co. in Lexington, KY and then blended with heirloom bittersweet & bittersharp cider apple varieties. Aged 12 months in American Oak brandy barrels. Enjoy neat - chilled or at room temperature.