

USA

WINERY: Brooklyn Cider House

Rose Can

Cider

EXPERT NOTES

At Brooklyn Cider House, we use one simple ingredient to make our ciders – apples. So the structure, aromas, mouth feel, and any residual sugar are definitively tied to the quality of our freshly harvested apples. All of which are grown on our own farm “Twin Star Orchards” in the Hudson Valley, NY. -Peter and Susan Yi (owners)

WINEMAKER'S TASTING NOTES

This cider shows notes of raspberry and red apple skin on the nose. Mid-bodied and dry, with flavors of strawberries and cherries, a round mouth feel and quenching finish. The fermentation of the Rosé is stopped midway to capture the apples' natural sweetness and is then blended with a touch of red wine from the Finger Lakes. Northern Spy, and Rhode Island Greening apples are used in this cider.

WINERY INFO

All of the ciders are made from freshly harvested apples, fermented in stainless steel tanks, and aged between two to eighteen months. They encourage wild yeast and microbes to leave a regional mark on all but one of our ciders, often with a boost from white wine yeast. They make their ciders with minimal intervention and strive for balance, depth of structure, and a lively acidity that begs to be paired with food.



More info

TRADEWINDS

