



WOFFORD ACRES VINEYARDS
South Fork
Hard Apple Cider
California

Harvest

100.0% Apple – Barsotti Juice Co.

Date: 29 Aug. 2008

Brix: 12.2

pH: 3.60

Total Acidity: 0.68 grms. /100ml

Wine

Alcohol: 7.3%

pH: 3.45

Total Acidity: 0.80 grms. /100ml

Barrel Aging: 6 months

Residual Sweetness: Dry

Cases Produced: 65

Winemaking Notes

Living in heart of an area famous for apples and as a member of the Apple Hill Growers Association, it was only a matter of time before we tried our hand at a Hard Apple Cider. Taking the “winemaking approach” we barrel fermented the apple juice in 1 year old French oak barrels, then further aged the new cider for six months. We wanted a cider that was slightly spritzy so we followed the Mèthode Champenoise approach and did a secondary fermentation in the bottle to give us the bubbles. The cider was then in triage for three months before disgorging.

Tasting Notes

Luscious apple aromas entice the taster to a crisp dry cider. The slight spirtz highlights green apple tartness with Fuji apple perfume. Bright and refreshing this cider is thoroughly enjoyable as a summer quaff or a great accompaniment to any lighter fare.

Paul