

Upstream Cider // upstreamcider.com // polly@upstreamcider.com // 262-224-6027

Batch 17.3 (October)

<p>Production Notes:</p> <ul style="list-style-type: none">● Pressed October 7th & 8th, 2017● Bottled March 10th, 2018● Wild Ferment (no inoculated yeasts) in Stainless Steel Tanks● Unpasteurized, unfiltered.● Bottle conditioned with fresh, then frozen juice from February 2018 pressing● 110 cases● Alc/Vol 6.5%,	<p>Apple Blend: McIntosh, Paula Red, Gala, and 1 Serwe Orchard Unknown</p> <p><i>Dry, sparkling</i></p> <p>Tasting Notes: On the nose, tart green apple, weathered oak and pineapple. In the mouth, tart and tickling effervescence melting into brown sugar and peach. The finish, smooth and still tart green apple.</p>
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Our first release from 2017 is green apple forward and dangerously drinkable -- for all seasons. This was the product of our first season pressing on a custom built rack and cloth press - big enough to help scale our production, small enough to be manned by 2 people and quiet enough to enjoy conversation while working! The fresh oak leaves a lingering note on the nose when taking your first sips. The mid-season apples, especially the McIntosh, provide the crisp acidity we all love of fall apples.

The fermentation process and resulting cider was almost to our ideals. It took just the right amount of time, maintained just enough apple notes, and incorporated a pleasant amount of carbonation as it bottle conditioned over the summer.

Cider Serving Suggestions : Sharp Cheddar Cheese, Butternut Squash Lasagna, Beef Stroganoff
Serve chilled, 46-50 degrees.

Storing: Shelf stable, though storing at cellar temperature (55 degree) is ideal.

This cider is pressed from Wisconsin grown apples by the humans of Upstream Cider. Each batch follows its own course of fermentation by yeasts naturally occurring in the orchard and on the apple. We let it ferment through the winter until it is absolutely dry. In spring, we add back a touch of fresh cider to each bottle for a mild sparkling effect.

Ingredients:
100% Wisconsin grown apples

UNADULTUERATED WILD FERMENTED WISCONSIN GROWN

UPSTREAM CIDER

750 ML 6.5%ABV

BATCH # _____

Pressed & Bottled by:
Upstream Cider LLC
2501 Church St
Stevens Point, WI 54481

GOVERNMENT WARNING: (1) According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. (2) Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, and may cause health problems.

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