

HENRIETTA STICH

HARD APPLE CIDER



BLACKBERRY HARD CIDER

Apples from our 60-year-old orchard at Delfino Farms. This hard cider is 100% Arkansas Black apples co-fermented with estate grown organic blackberries.

Barrel fermented with native yeast in French Oak barrels, barrel aged sur lie for 6 months. Once the blackberries are added this cider is put through a secondary fermentation and put back into barrel for 3 additional months. Bottle conditioned to add the perfect amount of carbonation.

This cider has a beautiful pink hue with a fruity nose and a creamy

ORCHARD: DELFINO FARMS

SOILS: MUSICK, VERY ROCKY, SANDY LOAM, WITH GRANITIC PARENT MATERIAL

CELLAR AGING: BARREL FERMENTED AND AGED IN FRENCH OAK BARRELS FOR 8 MONTHS

ALC. %: 5.8

HARVEST DATE: 10/27/2023

BOTTLE DATE: 08/04/2024

CASES PRODUCED: 76

RETAIL: \$32

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