



WYNDRIDGE

CIDER CO.



CONDITIONED IN
AMERICAN OAK
Bourbon Barrels

APPLES FROM
PETERS
ORCHARD

APPLES

90% Gold Rush

10% Dabinett / Chisel Jersey / Yarlinton Mill

DRY | SEMI-DRY | SEMI-SWEET | SWEET



7.0 ABV | **16** FL. OZ. | **1** PINT

473 ML

PROFILE

Gold Rush cider, conditioned on American Oak Bourbon Barrels. Achieving balance over 6 months, smokey tannins build complexity and compliment this apple's bracing acidity. Expect dry deliciousnes - Cheers



Scott Topel | Head Cider Maker