



# WYNDRIDGE

## CIDER CO.



CONDITIONED IN  
**AMERICAN OAK**  
*Bourbon Barrels*

APPLES FROM  
**PETERS**  
**ORCHARD**

APPLES

**DRY** | SEMI-DRY | SEMI-SWEET | SWEET

**90%** Gold Rush

**10%** Dabinett / Chisel Jersey / Yarlington Mill



**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 deliciousness - Cheers

Scott Topel | Head Cider Maker



8 50023 93106 1