



# WYNDRIDGE

## CIDER CO.



## PEAK HARVEST VARIETY PACK

CRAFTED WITH INTENTION, purpose and commitment to the community and land that grows our fruit, Wyndridge Cider Co. locally sources Pennsylvania apples from PA orchards. We house-press on-site at our cidery in York County, PA. Our ciders are fermented cold in small batches, always gluten free and made with real fruit.

*Original*

ADAMS COUNTY PA blend of Gold Rush, Stayman, Northern Spy and Jonagold apples. Full juice cider with bright acidity & off dry finish.

*Caramel Apple*

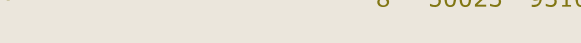
REAL CARAMEL infused with a blend of Adams county apples for this cider. Off dry without being overly sweet.

*Apple Cider Donut*

COLD FERMENTED local apples blended with classic cider donut spices including cinnamon, cardamom and nutmeg. Lightly sweetened with pure cane sugar in the spirit of this fall flavor.

*Pumpkin Spice*

A BLEND OF late harvest apples matured in stainless steel, this cider is conditioned on pumpkin puree and fall spices, married well with dates and maple syrup!



|             |            |            |
|-------------|------------|------------|
| 12<br>FL.OZ | 12<br>CANS | 6.0<br>ABV |
|-------------|------------|------------|

