



# Barrel-Aged CORNICE



In our region, winter winds whip layers of snow into majestic formations called cornices. They hang in a gravity-defying balance—ready to cascade at any moment into a rushing avalanche. We wanted to craft a cider to carry these traits... So we aged cider in oak barrels, knitting tannins and aromas into an avalanche of flavors. *Notes of bourbon vanilla, fall fruit and toffee coalesce in this off-dry cider.*

## SPECIFICS

<i>Composition</i>	<b>65%</b> Orchard-ripened Cameo <b>35%</b> Bittersharp blend aged 12 months in charred American oak barrels
<i>Origin</i>	<b>Wenatchee Valley, WA</b>
<i>Production</i>	<b>2,300 cases</b>
<i>pH</i>	<b>3.6</b>
<i>Residual Sugar</i>	<b>2.3%</b>
<i>Alcohol</i>	<b>7.1% by Volume</b>
<i>Formats</i>	<b>500ml bottle</b> <b>19L keg</b> <b>58L keg</b>



## AWARDS

- 2016 Winner** - Good Food Awards
- 2015 Silver** - Great Lakes Int'l Cider & Perry Competition