



Cider Menu for Swanky Swine

In Partnership with Autumn Olive Farms
for Fire, Flour & Fork Festival 2016

Orchard Potluck: Saison

Featuring Gold Rush apples from the Shenandoah Valley

Fermented with a Saison yeast strain at high temperatures. Combines the acidity and brightness of Gold Rush with the spicy phenolics and fruity esters produced by the yeast. *Unfiltered and Semi-Sparkling, 0.4% RS, 8.5% ABV.*

Aragon 1904

Featuring Pippin apples from the Shenandoah Valley

Demonstrating a minerality and slight earthiness. A pleasant tartness in the mid-palate with semi-sweet tropical notes in the finish. *Filtered and Semi-Sparkling, 3.0% RS, 8.6% ABV.*

Harvest Ration

A finalist for the 2016 Good Food Awards!

A dessert cider fortified with our custom-made brandy. A spirituous nose, layers of butterscotch and honeysuckle, and an apple pie finish. *Filtered and Still, 11.5% RS, 18.0% ABV.*