

ORLEANS HERBAL

CIDER INFUSED WITH HERBS

Finalist, *91pts*
Ultimate Wine Challenge 2012

This elegant artisanal wine was developed in collaboration with maître liquoriste Deirdre Heekin. Using our Northern winter cold to concentrate fresh-pressed cider from Vermont apples, we fermented the concentrate to make a pure dry wine infused with a special blend of Vermont-grown herbs. A refreshing, aromatic wine, ORLEANS has delicate apple flavor and white floral, honey, and anise notes. Serve over ice with a twist of lime, or use it in cocktails.



Traditional and heirloom varieties of apples, infused with whole fresh herbs

Brix after cryo-concentration: 26°

Alcohol by Volume: 15.5%

Residual Sugar: 1.0 %

Total Acidity: 0.9 %

100% Vermont grown fruit and herbs.

No added sugar, coloring or flavoring of any kind.

Concentration using natural Northern Vermont winter cold.

Produced and bottled on premises at

Eden Ice Cider Company
West Charleston, Vermont

www.orleansaperitif.com