



good harbor
VINEYARDS

cinn cider

We use fresh pressed apple juice from apples grown in Southwestern Michigan for our hard ciders. Using Michigan grown fruit and high quality ingredients helps create the clean, fresh, and natural flavored ciders that consumers desire. To achieve a harmonious balance between apple and cinnamon, we selected two distinct types of cinnamon. We use a blend of a traditional South American baking cinnamon in conjunction with a Vietnamese cinnamon the imparts more a floral characteristic. Allowing the cinnamon to soak in the hard cider for two-four months gives the cider a delicate apple cinnamon balance.

NOSE & PALATE

Fresh baked apple pie is the best way to describe the nose of this cider. The cinnamon scent is powerful on the nose, but integrated and balanced with the apple flavor on the palate. Cinn-Cider is finished in a semi-dry style. It would be great to enjoy chilled but could also be used to make an assortment of fun cocktails.

TECHNICAL DATA

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| variety composition | 100% fresh pressed Michigan apple juice, cinnamon |
| alcohol | 6.5% |



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