

TRESTLE CREEK HARD CIDER

TASTING NOTES

Our Trestle Creek Cider is a crisp, refreshing drink made with 100% New York State apples. It has a semi-dry finish that is enhanced by a touch of green apple aroma and pleasant carbonation.

Naturally Gluten Free!

THE APPLES

**100% New York State Apples from
Red Jacket Orchards in Geneva, NY:**

Sweet – Empire, Cortland, Crispin

Tart – Ida Red, Northern Spy

THE PROCESS

The apples are picked and pressed at Red Jacket Orchards in Geneva. Upon arrival to Glenora, the juice is clarified to retain fruit flavor and then yeast is added. The juice ferments until it reaches 5% alcohol and is then chilled to stop fermentation.

From there, the hard cider is filtered and put into a specialized tank that can hold pressure, which is needed for the addition of CO₂. CO₂ is added via a special carbonation “stone,” which diffuses the CO₂ into very tiny bubbles. This process takes about 3 days.

The hard cider is then bottled with a special filler that retains the CO₂, then labeled. The entire process from pressing to bottle takes 3-4 weeks.



Residual Sugar | 5%

Alcohol | 5%

Total Acidity | 0.44%

pH | 3.54

CO₂ | 2.9 vol