

# FARNUM HILL EXTRA-DRY SPARKLING CIDER

From a range of late-harvest, heirloom apple varieties. Pale gold, bubbly & dry as it will go. Richly aromatic, suggesting myriad fruits of the earth and the earth itself. A complex, palate-cleansing balance of fruit, astringency and acid. The tannic backbone stands up to meaty stews commonly associated with red wines. Wonderful with spicy Asian dishes and delicate seafood or fish. Charming with certain fruit tarts and custards.

Central to the success of Poverty Lane Orchards is an ecological approach to farming that fosters habitat for beneficial insects. Wildflower meadows are planted along the edges of the orchards, providing a home for native bees and supporting an essential step in growing apples as well as contributing to a cleaner, healthier environment.

Located in Lebanon, New Hampshire and connected to Poverty Lane Orchards, where an impressive variety of heirloom cider apple varieties are grown. Stephen Wood and Louisa D. Spencer of Farnum Hill fulfill the true meaning of the word "cider"—an alcoholic beverage fermented from apples, exactly as a wine is fermented from grapes. They represent a return to the craft and horticulture of distinctive American, orchard-based cidemaking. Just as serious winemaking requires vintage grapes, serious cidemaking requires certain apples typically unattractive for fresh eating.

Peculiar-tasting when fresh, cider apples produce gorgeous aromas, flavors and sensations after pressing, fermenting and blending. Farnum Hill's almost fanatical interest in different varieties of cider apples lends their ciders depth of aroma and flavor. The English and European varieties found in those milder climes attain highly concentrated flavors in the extreme New Hampshire climate. With these and other varieties preserved from medieval Europe and colonial America, Farnum is resurrecting the lost art of traditional hard cider production. The result has garnered Poverty Lane's Farnum Hill Ciders glowing reviews in publications like Wine Enthusiast and The New York Times. Farnum Hill makes beautiful ciders that continue to serve as leading examples of the craft cider marketplace.



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## *Tasting Note:*

### FARNUM HILL EXTRA-DRY SPARKLING CIDER

From a range of late-harvest, heirloom apple varieties. Richly aromatic, suggesting fruits of the earth & the earth itself; complex, balanced & refreshing.

## *Shelf Talker:*

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