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AFTER HARVEST CIDER COMPANY in Acton, Maine, was created to produce traditional hard cider from unsold high quality Kelly Orchards apples. In its founding years, any spare apples after harvest were used for hard cider. They were pressed & fermented the traditional way: without the use of artificial sweeteners or sulfites & using wild yeast naturally found on the apples. They continue to use these traditional methods & use a blend of traditional cider variety apples creating a tart & dry cider representative of cider from centuries past.

REGAL LAGER uses lager yeast as opposed to the conventional ale yeast. It is fermented slowly at a cool temperature, finishing in bottle conditioning with a lively carbonation & a crisp mouthfeel. The lager yeast adds little flavor to the cider letting the natural flavors from the apples create a pleasantly unique cider.



NOTTINGHAM is a traditional English style cider fermented with an English ale yeast. It is naturally carbonated through bottle conditioning. The Nottingham evenly combines the apples' tannins, acidity & sugar creating a well-rounded & balanced cider.

WILD is the product of natural fermentation. The wild yeast & bacteria native to Kelly Orchards, which has been the site of apple orchards for over 70 years, gives this cider its unique flavor. The Wild is slowly fermented at cellar temperatures over the winter months resulting in a unique tart & dry cider truly exhibiting the terroir of the orchard.



FREESTONE PEACH is wild fermented in primary then fruited with ripe Kelly Orchards' peaches for its secondary fermentation. These juicy peaches lend their hazy texture to the cider & when fermented create a pleasant near-dry cider reminiscent of a hot summer day in the orchard.

STAGHORN is wild fermented in primary, then the fuzzy bright red berries of the staghorn sumac are added for secondary fermentation. The staghorn sumac is a wild shrub native to Maine. The berries are very tangy & tannic by themselves yet bring a balanced raspberry lemonade flavor to the cider.



CHERRY BLOSSOM is wild fermented in primary. During secondary formation, Montmorency cherries, grown & harvested at Kelly Orchards, are added whole directly to the fermenting cider. The tart cherry flavor & fruity aromas bring roundness & balance to the cider along with a beautiful pale rose color.