

AFTER HARVEST CIDER COMPANY CHERRY BLOSSOM



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

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.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

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Traditional cider apples & Montmorency cherries. Beautiful pale rose color; tart cherry flavor & fruity aromas; round & balanced.

Shelf Talker:

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