

AFTER HARVEST CIDER COMPANY FREESTONE PEACH



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 and when fermented create a pleasant near-dry cider reminiscent of a hot summer day in the orchard.

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:

AFTER HARVEST CIDER COMPANY FREESTONE PEACH

Traditional cider apples & ripe peaches. A pleasant near-dry cider reminiscent of a hot summer day in the orchard.

Shelf Talker:

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