

AFTER HARVEST CIDER COMPANY STAGHORN



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 and tannic by themselves yet bring a balanced raspberry lemonade flavor to the cider.

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 STAGHORN

Traditional cider apples & staghorn sumac. A wild shrub native to Maine, the sumac berries are very tangy & tannic, bringing a balanced raspberry lemonade flavor to the cider.

Shelf Talker:

AFTER HARVEST CIDER STAGHORN



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.

AN EASTERLY WINE SELECTION