



CARBONATED HARD APPLE CIDER DUTTON CIDER CO.

RUSSIAN RIVER VALLEY, SONOMA COUNTY

12 oz can – 7.4 % Alc/Vol

THE MAKERS

Dutton Ranch farms 200 acres of CCOF certified organic apples in addition to 1200 acres of vineyards in the Russian River Valley of Sonoma County. Joe and Tracy Dutton grew up farming apples alongside vineyards, and founded Dutton Estate Winery after their marriage in 1995. Their combined multi-generational family history inspired this hard apple cider.

THE APPLES

A blend of the beloved local heirloom Gravenstein variety with Golden Delicious fashions the perfect cider: fruit-forward, like biting into fresh apples, with a touch of tartness and sweetness.

THE METHOD

“Cold” is the secret to our cider. Each variety was crushed, pressed, and cold settled separately. We blended the two together at the juice stage, which allows the flavors to integrate as the cider ferments. The cider is fermented and aged in stainless steel tanks right until the moment it is canned.

PRICING AND AVAILABILITY

Sold in California stores, online, and at Dutton Estate Winery.

\$13.99 – Pack of 4 12oz Cans – available at the winery

\$39.99 – Pack of 12 12oz Cans – nationwide shipping from duttonestate.com



Our family is six generations of forward-thinking West Sonoma County farmers. Each bottle of Dutton Estate wine is our way of sharing our love for this revelatory landscape, our commitment to sustainable farming, and our deep familial bonds.