

# CARBONATED HARD APPLE CIDER

## Russian River Valley



### COMPOSITION

Gravenstein Apple and Golden Delicious Apple blend

### THE MAKERS

Dutton Ranch is dedicated to cultivating 200 acres of CCOF certified organic apples, along with 1200 acres of vineyards in the scenic Russian River Valley of Sonoma County. Joe and Tracy Dutton, who grew up immersed in the apple farming tradition alongside vineyards, founded Dutton Estate Winery following their union in 1995. Their rich, multi-generational family history served as the inspiration for crafting this exquisite hard apple cider.

### THE APPLES

Crafted from a fusion of the cherished local heirloom Gravenstein variety and the delightful Golden Delicious, this cider embodies perfection. It boasts a fruit-forward profile that mimics the sensation of sinking your teeth into a freshly-picked apple, accompanied by a sublime balance of tanginess and sweetness.

### THE METHOD

Our cider's secret lies in the element of "cold". We take each variety, crush and press them separately, and let them settle in a cold environment. At the juice stage, we blend the two together, allowing the flavors to seamlessly integrate as the cider ferments. The fermentation and aging process takes place in stainless steel tanks until the precise moment of canning.

### AVAILABILITY

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

12 ounce can

Sold in 4-packs, 12-packs, 24-packs

### PAIRING

Pair this with a sharp cheddar, aged gouda and some salty charcuterie, or better yet, indulge in mouthwatering pulled pork sandwiches!



### PRODUCER PROFILE

Winemaker: Bobby Donnell

Assistant Winemaker: Kylie Dutton

Estate Founded: 1995

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.