

# ISLAND ORCHARD CIDER



HANDCRAFTED IN DOOR COUNTY, WISCONSIN  
ORCHARD FERMENTING BOTTLING TASTING ROOM

**AWARD WINNING CIDERS - ONE GOLD & SEVEN SILVER MEDALS**  
2015 Great Lakes International Cider & Perry Competition

SILVER MEDAL



## BRUT APPLE CIDER

MEDIUM BODY, LIGHT ASTRINGENCY.  
DRY WITH A BALANCE OF FRUIT AND TARTNESS.

ISLAND ORCHARD BRUT CIDER IS AN UNPRETENTIOUS AND SIMPLE EXPRESSION OF THE FRUIT AND THE YEAST IT WAS FERMENTED WITH. WE BLEND A VARIETY OF CIDER APPLES TO ACHIEVE AN EARTHY, AROMATIC BALANCE.

SILVER MEDAL



## OAK AGED APPLE CIDER

FULL BODIED. DRY, ROUND AND ROBUST.

ISLAND ORCHARD OAK AGED CIDER IS CREATED BY AGING OUR BRUT APPLE CIDER IN FRENCH OAK FOR AN ADDITIONAL THREE MONTHS TO DELIVER A MELLOW RICHNESS. THE TANNINS FROM THE OAK ADD DEPTH AND BODY WITH A SLIGHT DRYING QUALITY ON THE PALATE.

SILVER MEDAL



## PEAR CIDER

LIGHT BUT RIPE WITH  
A DISTINCTIVE PEAR FLAVOR.

ISLAND ORCHARD PEAR CIDER IS A DELICATE BALANCE OF TWO PEARS. BARTLETT IMPARTS THE AROMATICS OF THE FRUIT. BOSC DELIVERS THE DRY TANNINS AND COMPLEXITY.

SILVER MEDAL



## APPLE CHERRY CIDER

A BALANCED ROSÉ.

CRISP AND DRY WITH A STRONG CHERRY FINISH.  
ISLAND ORCHARD APPLE CHERRY CIDER STARTS WITH AN APPLE BASE TO GIVE IT BODY. THE TANNINS FROM THE CHERRY GIVE IT PUCKER AND CLEAN VIVIDNESS.