

THE TERRACES

2017 Sparkling Apple Cider

Rutherford, 100% Estate Grown



Varietal: Field Blend of Heritage Cider and Dessert Apples

Cases: 100

Alcohol: 8.7%

Dégorgement Date: November 8, 2018

Released: April 1, 2019

Suggested Retail: \$48.00

Orchard: Located in the Rutherford AVA, our Estate Orchards are a field blend of heritage cider and dessert apples.

Vintage: Abundant rainfall broke the long drought, followed by a mild Spring. The rain and cooler temperatures resulted in sleepless nights dealing with frost and extended flowering. The growing season showed tremendous vigor thanks to the abundant Winter rainfall and the growing season progressed uneventfully. Extreme heat over Labor Day weekend, kicked harvest into high gear and thankfully by the start of the Valley fires on October 8th, over 95 percent of our tonnage was in. Although the fires were devastating we were able to continue our work at the winery and have ensured yet another top quality vintage.

Production: Apples were picked Starting in mid August through September. The juice is milled and pressed off the and primary fermentation is done in stainless steel barrels. After fermentation the cider is aged for 4 months in neutral oak. The cider is packed into bottles to go through triage for about a year. Once the triage is complete the bottles will be riddled, disgorged, and corked after another 6 months the cider is ready to be released.

Tasting Notes: The Terraces Sparkling Hard Cider has a pale straw hue, with inviting aromas of fresh crisp apples & light citrus notes jumping from the glass. The palate highlights the complexity of heritage cider apples while showcasing crisp acidity, a long lasting creamy mousse and a dry finish. Produced in the style of very dry fine sparkling wine, this cider is in fact more like a fine Champagne than any cider we have tasted.

The Terraces: 130 years of grape growing and 30 years of winemaking history inspires us to create epic wines of astonishing value. We produce less than 3500 cases in total each vintage. We encourage you to visit on your next trip to Napa.