

THE TERRACES

2020 Sparkling Apple Cider

Rutherford, 100% Estate Grown



Varietal: Field Blend of Heritage Cider and Dessert Apples

Cases: 150

Alcohol: 9.0%

Dégorgement Date: November 8, 2021

Released: July 1, 2022

Suggested Retail: \$48.00

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

Vintage: The 2020 growing season started with abundant late spring rainfall giving way to classic warm summer months and a prolonged growing season. Relatively mild harvest season temperatures allowed for extra hang time giving the 201 crop ample time to develop structure and soft tannins while retaining bright acidity. All in all, the growing season provided exceptional fruit and promises to be yet another amazing 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.