



2023 Sparkling Apple Cider

Vintage Notes

The Sparkling Cider has a pale straw hue, with inviting aromas of fresh crisp apples & light citrus notes that jump from the glass. The palate highlights the complexity of heritage cider apples while showcasing crisp acidity, a long lasting creamy texture and a dry finish. Produced méthode champenoise 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.

Orchard

Located in the Rutherford AVA, our Estate Orchards are a field blend of heritage cider and dessert apples, carefully cultivated to create a unique and exceptional flavor profile. The rich, volcanic soils and ideal climate of Napa Valley contribute to the depth and character of our cider.

The Process

The apples were harvested from our Rutherford Estate starting in early September through October. The juice is carefully milled and pressed, with primary fermentation taking place in stainless steel barrels. After fermentation, the cider is aged for four months in neutral oak barrels, allowing it to develop its character. Following this aging period, the cider is bottled and undergoes triage for approximately one year. Once triage is complete, the bottles are riddled, disgorged, and corked. After an additional six months, the cider is finally ready for release.

The Terraces

Nestled in the foothills of the Napa Valley, on a historic Rutherford wine estate, you'll find The Terraces—a family winery, orchard, and acetaia. For over 140 years, the property has been dedicated to cultivating high-quality wine grapes. The Terraces label, now more than 35 years old, proudly carries on the winemaking tradition established on the estate back in 1881.

With a legacy rooted in dedication, we strive to create epic wines that capture a sense of place and time. We use our experience and our craft to make each wine singular and something that we are proud of, while speaking to the vintage, to the grape, and to us.



- Blend: 30+ Varietals
- Dégorgment: February 2025
- Brix at Harvest: 15.7
- TA: 6.09g/L
- pH: 3.68
- Alcohol: 8.9%
- Cases Produced: 190