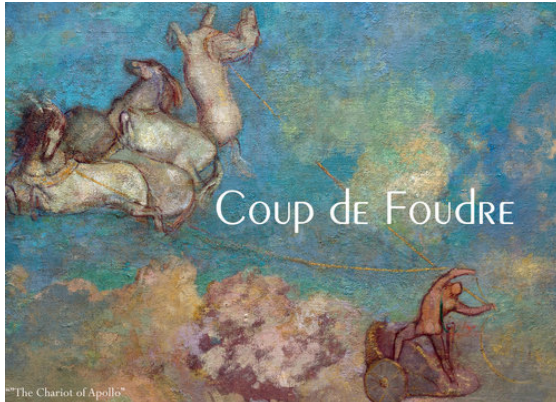


BOTANIST & BARREL. COUP DE FOUDRE PET-NAT CIDER.



Petillant Naturel (Methode Ancestrale). Unfined, unfiltered, and unpasteurized. 100% organic apples.

TASTING NOTES: A natural cider showcasing the elegance of classic old-world methods, spontaneous fermentation and minimal intervention. Fermented with wild yeast from the apple skins using the Pétillant Naturel technique creating a beautiful fine bubble as it ages in the bottle. Made with a blend of local eating and traditional cider apples, it's delightfully effervescent, dry with subtle minerality with honey notes, and racy acidity.

Cedar Grove Blueberry Farm is the home for Botanist and Barrel, a farmhouse cider and winery focused on natural ciders and wines.

“The soul of the farm is its soil,” says Lyndon Smith, one of the owners. The sandy loam soils are perfect for blueberries and apples. The farm is certified organic and is also dry-farmed, meaning they don’t irrigate. As a result, the fruits are bursting with flavor and terroir. “These are the best berries on earth,” says Smith. Their ciders are made without additives. They are 'still alive' as they never kill or remove anything through unneeded processing. They choose not to fine, filter, or pasteurize.

To highlight the true terroir of the farm, they ferment only with the wild yeasts naturally occurring in the bloom of the blueberries. “Using native yeast just highlights the sense of place,” says Kether Smith, cider maker and co-founder. “We love this natural and wild yeast and have isolated and banked our farm's wild blueberry yeast to create unique and lovely ciders.”

As certified organic farmers, they value quality over quantity. Similar to world-class viticulture for wines, they farm for flavor by dry-farming. While this keeps yields down, it keeps quality up. “Our berries always shine through. You know they are from Cedar Grove.”

