

Alpenfire®

Port Townsend, Washington

KINGSTON BLACK | ESTATE SINGLE VARIETAL

estate harvest 2018

Alcohol | 6.4%

Residual Sugar | 4 grams/ liter

Total Acidity | 5.5 grams/ liter

Varietals | Organic Kinston Black bittersharp apples

Process | 6 week cold fermentation, 9 months maturation
no filtration, residual sweetness from stalled
fermentation from racking out the lees.

Package
750ml

Cases Released
74

Bottle UPC
8 56996 00205 0

Appearance | Golden, bright & persistent long lasting bubbles

Nose | Woody, ripe orchard

Flavor | Citrus, slate, and soft carmel finish



Alpenfire Cider, the West's first certified organic cidery, growing traditional cider apples since 2003.
Family owned and operated.

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