



BOYDEN VALLEY WINERY
MAKING VERMONT FAMOUS FOR WINE®

VERMONT ICE *Cider*



Vermont's Premier Ice Cider

The history of ice wine goes back to the first century AD, but ice cider is a brand new - and remarkably delicious -- phenomenon, born in the mid-1990's right here in the region between northern Vermont and the townships of Quebec, Canada. At present, there are only about 50 producers of ice cider in the world, but the secret of this exciting and flavorful new product is getting out. Boyden Valley Winery's Vermont Ice Cider is arguably America's first ice cider. We use only Vermont grown Northern Spy, Macintosh, and Empire apples to create a truly extraordinary drinking experience. Aged in French oak barrels (it takes over 400 gallons of cider to produce just one barrel of our Vermont Ice Cider), the final product is a sweet, but complex combination concentrated apple flavors and light, toasted oak that goes perfectly with any number of desserts also, it's a real treat just on its own.

Varietal: Northern Spy, Empire, and Macintosh apples

Alcohol: 12%

Residual Sugar 15%

Sugar at Harvest 36° Brix

PH: 3.4

Total Acidity: .72 TAR

Production Process: We start with a very specific blend of apples consisting of Northern Spy, Macintosh and Empires. A typical batch will consist of naturally freezing 400 gallons of cider to yield one 60 gallon barrel of Ice Cider. Fermentation is done in a temperature controlled stainless steel tank at a very cool temperature of 45 degrees. Once the fermentation is finished the wine is clarified with bentonite and racked to the barrels were it will age for six months.

Tasting Notes:

Vermont Ice Cider is barrel aged with balanced acidity, hints of oak and concentrated apple flavors.

Medals:

2009 Double Gold Medal, Eastern International Wine Competition, best Ice Cider U. S. and Canada

2009 Gold Medal Indy International Wine Competition

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