



BOYDEN VALLEY WINERY
MAKING VERMONT FAMOUS FOR WINE®



VERMONT MAPLE RESERVE

Someone once said while looking out across Vermont, if only there were a way to bottle this... Well, if anything comes close it's Vermont Maple Reserve, crafted from the two finest Vermont harvests: apple cider and maple syrup. Enjoy this delicious blend Vermont Northern Spy apples and our Boyden Farm maple syrup as an exceptional after dinner sweet wine.

Varietal: Northern Spy apples and Fancy Maple Syrup

Alcohol %: 11%

Residual sugar: 6%

Production Process: Northern Spy apple cider is fermented in stainless at 55 degrees. We use fancy maple syrup to chapilize the wine and bring the sugar content up from 7% to 11%. Once fermented we clarify with bentonite, a type of clay, and filter for bottling.

Tasting Notes:

A sweet, crisp, wine with a wonderful apple flavor, overtones of maple with nice acidity

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