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| USA | CIDER | SPECIAL | PLEASE INQUIRE |

Eden Orleans Aperitif Cider



Re-calibrate your palate in one languorous lip-smacking experience.

conceptual doppelganger



This is a shiso leaf. Did you know that already? You probably did, because you love interesting flavors. Most commonly found

with your sashimi or quietly tucked into an ika shiso roll, the shiso leaf is pretty much the Japanese mint leaf. The beautiful part is that the shiso leaf delivers a flavor profile that makes it hard to pin down, but hits your palate like a wake up call - familiar and exotic in one deft stroke. Orleans delivers this sleight of hand with even more panache.

*Biodynamic & Certified Organic

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| Winemaker | Eleanor and Albert Leger |
| Region | West Charleston, Vermont, USA |
| Soil | Granitic Loam |
| Age of Trees | 1-3 years old |
| Apples | A blend of Macintosh, Empire, Russet, Calville Blanc, Ashmead's Kernel apple varieties with an infusion of organic Vermont herbs |

Producer With Communal Brands' first leap into the nontraditional wine arena, it's fortunate that a lot of the terms associated with Eden ciders that are within our comfort zone. With terms like "biodynamic/organic", "terroir" and "small production" it's something the wine world can easily understand. What makes Eden's project intriguing is their dedication to the Vermont terroir in order to express the unique characteristics of the heirloom apple varieties that have been planted in this area for centuries. Eleanor and Albert Leger bought an abandoned dairy farm in 2007 and shortly thereafter planted the orchard with thirty two heirloom apple varieties. Their resulting ciders are an exciting peek into the flavor profile of each varietal and how it contributes in taste whether it is sweetness, acidity or even tannin.

Eden Orleans Aperitif Cider was developed in collaboration with maître liquoriste, restaurateur and author Deirdre Heekin. Cold Vermont winters concentrate fresh-pressed cider from a blend of select apples, which are then fermented to create a pure dry wine infused with a special blend of Vermont-grown herbs. It can be served chilled as-is, over ice with a twist of lime, or experiment with cocktails.

Viti/Vini The apple orchards used to make Eden wines are all organically or biodynamically farmed. The locations of the trees are on south-west slopes on a low ridge in the Green Mountain foothills at a 1400ft elevation. The approach to farming as well as winemaking is very minimal. The naturally cold temperatures from the Vermont winter concentrate apple must. The must is then fermented until it reaches the desired dryness, infused with herbs post fermentation, while being aged in stainless steel. Careful blending of apple varietals is the key to creating optimal balance. Sulfur is used minimally.

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Pour the love



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