



AppelTreow Winery

WineList



		Year	Price	Notes
SPARKLING	 <p>Appely Brut</p> <p>Alcohol = 7.5% Sweetness = 0 750 mL</p>	2008	15.00	<p>"Hard" cider in the Champagne method. Very Dry. Blend of rich and bitter traditional apple varieties. Inspired by French Cidre. Crisp, with touch of earthy apple tannins in finish.</p> <p>Great with light meats, seafood. Cheese match: Dubliner, Asiago, Gorgonzola</p>
		Case	160.00	
	 <p>Appely Doux</p> <p>Alcohol = 7.5% Sweetness = 1.5 750 mL</p>	2008	15.00	<p>Champagne-method 'Hard' cider. Semi-Dry. Blend of tart and aromatic mid-season apples. Fresh fruit notes in bouquet. Doux means 'Soft'. Sweeter and more fruity compared to Brut.</p> <p>Great with light meats, seafood. Cheese match: Brick, Colby, Bellavitano</p>
		Case	160.00	
	 <p>Perry</p> <p>Alcohol = 7.5% Sweetness = 5 750 mL</p>	2008	18.00	<p>Champagne-method pear "cider". Blend of fancy dessert pears. Semi-sweet. Fruity and floral.</p> <p>Great with light meats, seafood. Cheese match: Montechevre, Brie</p>
		Case	190.00	
STILL TABLE	 <p>Cyser Rosé</p> <p>Alcohol = 12% Sweetness = 0.5 375 mL</p>	2008	8.50	<p>Honey and Red-Flesh Crab Apples. Dry and Tannic. Tart and aromatic, with lots of mouthfeel and light honey aftertaste. A beverage to please any Celt or Viking.</p> <p>In Irish mythology, mead goes with salmon.</p>
		Case	90.00	
	 <p>Apple Summer's End</p> <p>Alcohol = 10% Sweetness = 2.5 750 mL</p>	2008	9.50	<p>Mid-Season Apple Wine. Semi-sweet with light body. Aromatic apples like Cortland, tart apples like Ida Red. Tangy apple and citrus notes. Hints of Reisling and Chenin Blanc.</p> <p>Great with light meats, seafood. The extra sweetness can support spicier seasonings. Cheese match: Mild Cheddar</p>
		Case	100.00	
	 <p>Pear</p> <p>Alcohol = 10% Sweetness = 5 750 mL</p>	2008	13.00	<p>Pear Wine from fresh eating pears. Semi-sweet. Mellow taste and body. Very floral bouquet. Unique blend of Bosc and Comice pears.</p> <p>Cheese match: Provolone, fresh Mozzarella</p>
		Case	135.00	
FORTIFIED DESSERT	 <p>Pommeaux</p> <p>Alcohol = 19% Sweetness = 10 375 mL</p>	2004	22.00	<p>Apple Dessert Wine in traditional Normandy style. Sweet and heavy bodied. Super fragrant. Fruit, oak and anise. Made with the last pressing of the season - and young Cider Brandy.</p> <p>Along with water and Champagne, pommeau is one of the connoisseurs' three accompagniments for chocolate.</p>
		Case	230.00	
	 <p>Poirissimo!®</p> <p>Alcohol = 19% Sweetness = 11 375 mL</p>	2007	22.00	<p>Pear Dessert Wine in traditional Normandy style. Sweet and heavy bodied. Super fragrant. Made with gourmet dessert pears and young Pear Brandy.</p> <p>Try it with a wheat vodka for a stunning pear martini. Or with chocolate / caramel pretzels for a simpler pleasure.</p>
		Case	230.00	
 <p>Cerise</p> <p>Alcohol = 19% Sweetness = 10 375 mL</p>	2006	22.00	<p>Red, Black and Wild Cherry Port-style Dessert Wine. Heavy bodied. Red sour cherries, black sour cherries, and a touch of wild chokecherry. Intense fruit flavors, spicy and tannic.</p> <p>Decadent marinade for London Broil and/or Baby Portobellos. Try with nuts, chocolate or ice cream.</p>	
	Case	230.00		





Experience Tastes of the Orchard - True to the Apple



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Cider & Small Batch List



		Name	Year	Price	Notes
DRAFT CIDER		Barn Swallow Cider Alcohol = 5.8% Sweetness = 1.5 187 mL	2008	3.00 (187mL) 8.00 (750mL)	Classic tart Hard Cider in the Great Lakes cider tradition. Very softly carbonated. Offered in a single serving bottle. Refreshing on a hot day.
			Case (24)	\$9/4pk 40.00/cs	Great little picnic cider. Serve cool, not icy cold.
		Red Poll Cranberry Cider Alcohol = 5.8% Sweetness = 2.5 187 mL	2008	3.00 (187mL) 8.00 (750mL)	Tart and crisp aroma, little bite of cranberry juice added to our original hard cider.
			Case (24)	\$9/4pk 40.00/cs	Great with light meats, seafood.
		Bunting Berry Cider Alcohol = 5.8% Sweetness = 3 187 mL	2008	3.00 (187mL) 8.00 (750mL)	Sweet and fruity strawberry and raspberry juices were blended into our original hard cider for this little red beauty. Sweetest of all our hard ciders!
			Case (24)	\$9/4pk 40.00/cs	Try it with mild cheeses and a mixed fruit salad.
		Sparrow Spiced Cider Alcohol = 5.8% Sweetness = 2.5 187 mL	2008	3.00 (187mL) 8.00 (750mL)	Rare spices (Ceylon and Vietnamese Cinnamon, Cardamon, Mace and Alspice) infused into our original cider make for a Fall treat.
			Case (24)	\$9/4pk 40.00/cs	Warm it up, and it's already mulled!

Draft Ciders
Also Available In Kegs

Half Barrel (15.5 Gallons)
Sixth Barrel (5 Gallons)
Plus Keg Deposit
Taps and Fittings also available

SINGLE BARREL SERIES		Orchard Oriole Perry Alcohol = 5.8% Sweetness = 1 187mL, 750 mL	2008 187mL, 750mL	3.50 10.50	Semi-dry draft perry made from our own orchard's crop. Blend of traditional European 'cider' pears. Subtle, tart and crisp.
			Case	N/A	Refreshing summer drink. Try pairing with Camembert.
		Apple Autumn Glory Alcohol = 10% Sweetness = 2 750 mL	2005	10.50	October Apple Wine. Semi-dry. Medium bodied. Golden Delicious, Jonathan and Winesap apples dominate this blend. Rich fruit and hints of baking spice.
			Case	110.00	Best with a meal. Great with light meats, seafood.
		Poirissimo! Traditionale Alcohol = 18% Sweetness = 10 375 mL	2008	42.00	Fortified Pear Mistelle made from a blend of traditional European Perry Pears. Tart and tannic compared original Poirissimo. Lingering pungent muskiness.
			Case	N/A	Only sampled as part of a flight.
Space Reserved For Something Remarkable					
Each Harvest Brings Something Different					

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