



Oregonian Hard Apple Cider



Blue Mountain Cider is proud to present “Oregonian.” This estate driven cider is made from fresh pressed apples, grown in our family orchards in Milton-Freewater, Oregon. We blended five apple varieties, Gravenstein, Grimes Golden, Golden Russet, JonaGold, and Winesap to achieve this farm driven cider.

As distinct and diverse as the great State of Oregon, a different strain of yeast was used for fermenting each apple variety used in the cider, including a wild fermentation for the Golden Russet juice. Once fermented, part of the Gravenstein juice was aged in American Oak barrels for six months, while the Grimes Golden juice was allowed to sit on its lees for an extended time. To finish, non-fermented, fresh pressed Jonagold juice was added before bottling to add a touch of sweetness.

This dry cider has a clear light straw hue. A subtle oak comes through the nose along with a spring apple blossom bouquet. It has a great balance that starts with citrus flavors, displays hints of fresh pear with some subtle earth notes. The perfect amount of acid on the finish lingers with depth and resonance.

This would pair wonderfully with some grilled fish, steamed jasmine rice, and fresh summer vegetables.

Alcohol: 6.4% by vol.