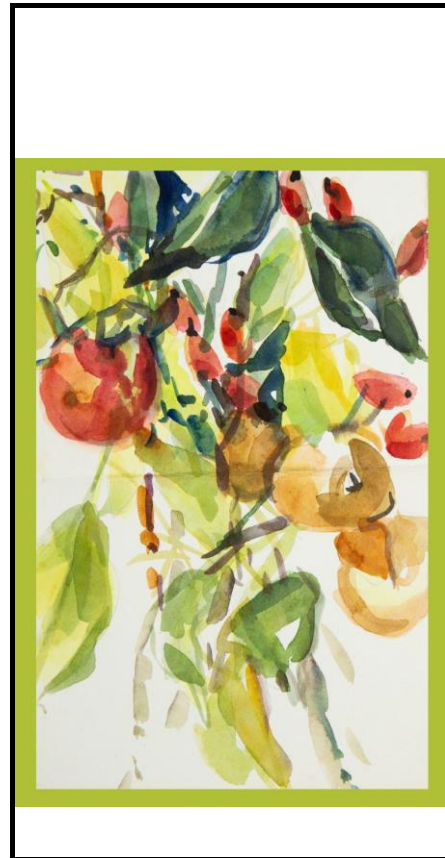


Creek & Gully - Bittered Cider

Producer	Creek & Gully
Product	Apple Cider w/citrus rind
Vintage	2023
Country	Canada
Region	BC, Okanagan Valley, Naramata

WHLs Price	\$15.00
Configuration	4 X 355 mL
SKU	403673
ABV	8.60%

Fruit	McIntosh, Early Gold, Salting Mystery, Sunrise, Honeycrisp, and Hyslop crab apples
Soil	Apples farmed on mostly silt & clay soils
Farming	Organic
Orchard	Northern Lights Orchard in Naramata, a 35-acre parcel in the family since the turn of the 20th century, organic since 1996.
Production	Field blend of apples was pressed with 10 ppm SO ₂ added and co-fermented with ambient yeast until dry. An additional 10 ppm SO ₂ was added post-fermentation. The cider was infused with citrus rind and then can-conditioned using organic beet sugar and EC-1118 yeast.
Vessel	Cask
Impression	Zesty, tropical, dangy, dry.



Cellar Practices
<ul style="list-style-type: none"> • 20 PPM SO₂ • Indigenous Primary Fermentation • No Fining • No Filtering

Notes	citrus for infusion was organically farmed in California
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° PLATO ferments

If you have any questions please reach out to brendan@platoferments.com

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