

Creek & Gully - 2023 Reserve Ancestral Method

Producer	Creek & Gully
Product	Ancestral Method Cider
Vintage	2023
Country	Canada
Region	BC, Okanagan, Naramata

WHLs Price	\$18.00
Configuration	12 X 750 mL
SKU	287207
ABV	6.50%

Apples	Pink Lady, Golden Delicious, Dabinett, and Hyslop crab apples
Soil	mixed
Farming	Organic
Orchard	Dessert apples come from both of C&G's orchard sites, and the Dabinett cider apples come from their neighbors. Crab apples were gathered waste products from all over Okanagan Lake.
Production	Primary fermentation in neutral French oak with 15 ppm sulfur added at juicing. Bottled at ~36g/L sugar and fermented in bottle for 2 days before pasteurization at 65 degrees, leaving a touch of sweetness and a nice pétillance.
Vessel	neutral French oak
Impression	caramel, tropical fruits, light tannins, slight sweetness

Notes	Creek & Gully's first 100% pear cider
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Cellar Practices
<30ppm sulfur
• Indigenous fermentation
• Pasteurized

° PLATO ferments

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

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