

Creek & Gully - 2023 Reserve Traditional Method Pear

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

WHLs Price	\$18.00
Configuration	12 X 750 mL
SKU	245798
ABV	9.50%

Pears	Bartlett & Anjou
Soil	Old lake bed sediment, mostly silt and clay
Farming	Organic
Orchard	Nothern Naramata orchard, two blocks that recently finished organic conversion
Production	15ppm SO2 added at juicing, then fermented in stainless steel, inoculated w R-HST yeast. Secondary fermentation in bottle with addition of beet sugar and EC-1118 yeast. Further sulfur addition upon disgorge
Vessel	stainless steel
Impression	fragrant, floral, beautiful mousse, unctuous and full with a hint of sweetness and soft tannins

Notes	Creek & Gully's first 100% pear cider
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Cellar Practices
<ul style="list-style-type: none"> • 25 PPM SO2 • Inoculated primary fermentation • Pectinase addition • Inoculated secondary fermentation

° PLATO ferments

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

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