

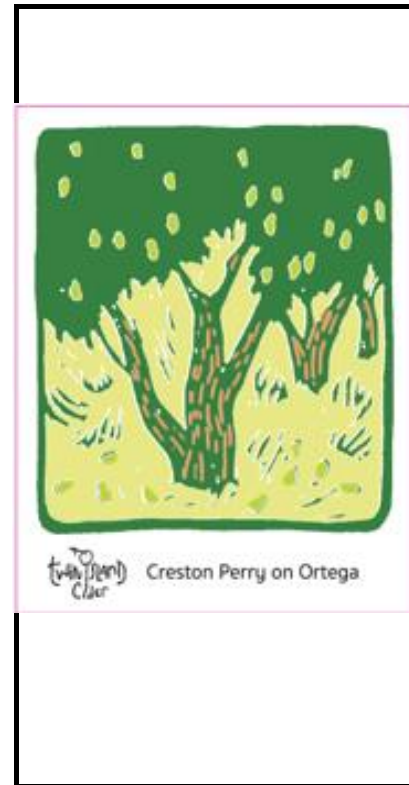
# Twin Island Cider - Creston Perry on Ortega

Producer	Twin Island Cider
Product	Sparkling Perry
Vintage	2023
Country	Canada
Region	BC - Gulf Islands - Pender Island

WHLs Price	\$18.00
Configuration	12 X 750 mL
SKU	241193
ABV	8.50%

Fruit	65% wild Anjou seedling pears, 35% Ortega grapes
Soil	clay-loam
Farming	Pears were dry-farmed with no fertilizers or sprays. Grapes were conventionally sprayed; no glyphosate or insecticide
Orchard/Vineyard	Pear orchard in Creston Valley, 100-year-old Anjou trees, unsprayed for 25 years, dry-farmed; Grapes from a Pender Island farm
Production	Creston pear juice was racked onto juicy gently-pressed Ortega skins, and naturally fermented for 2 weeks. The co-ferment was then racked and pressed off of the Ortega skins. Bulk-aged for 5 months before bottling, at which time it was bottle conditioned with yeast and sugar.
Vessel	Stainless Steel
Impression	Pretty nose showing elderflower, grapefruit, and guava Bright acidity balanced with an impression of residual sugar from the sorbitol in the pears.

Notes	
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Cellar Practices
<ul style="list-style-type: none"> <li>• 15 PPM SO2 at 2nd racking</li> <li>• Indigenous Primary Fermentation</li> <li>• Yeast/Sugar tirage</li> <li>• Unfined</li> <li>• Unfiltered</li> </ul>

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If you have any questions please reach out to [brendan@platoferments.com](mailto:brendan@platoferments.com)

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