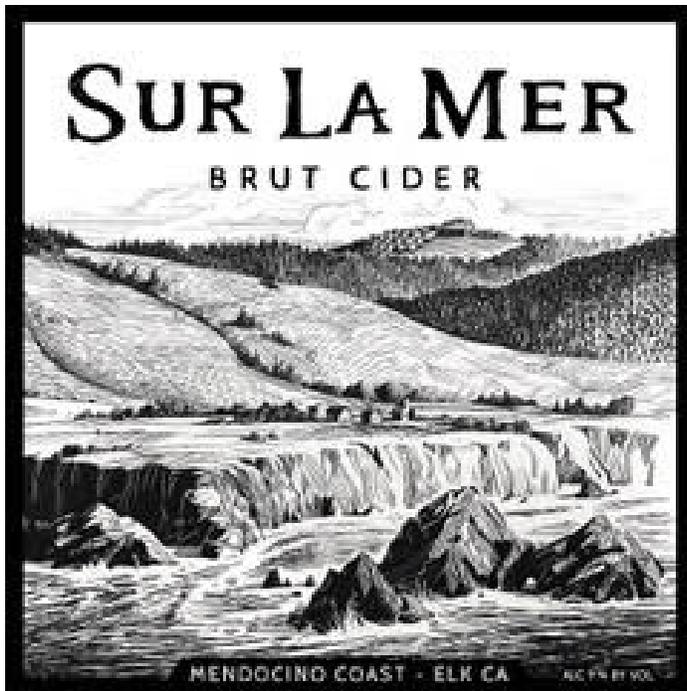


Drew

PROFILE

With over 25 years in the wine business in Central and Northern California, Jason Drew brings a vast depth of knowledge and a holistic perspective to his winemaking. Drew focuses on small lot coastal Pinot Noir and Syrah from Anderson Valley and the Mendocino Ridge. For his sourced fruit, he has long standing partnerships with several local vineyard growers who share his passion for sustainable and meticulous farming practices. Single vineyard sources are chosen for their climate, clonal selection and complexity of soil type. Winemaking practices remain focused on traditional methods that include whole cluster and native yeast fermentations, hand punchdowns and no fining or filtering.

This Brut (dry) cider is made from heirloom apples harvested from 60 year old trees. This estate orchard is certified organic and is located at an elevation of 1,300 feet only three miles from the Pacific Ocean. From the winery: "We have been restoring our 60 year old apple orchard for the last 14 years. When we purchased this ranch, this old orchard had fallen on hard times. It hadn't been pruned in 15 years and the grass was four feet tall. You can only imagine the work that has gone into bringing this old orchard back. This cider is a celebration of this effort and a means to keep it viable for the future."



SPECIFICATIONS

Wine: Brut Cider "Sur le Mer"

Apple Varietals: Gravenstein, Philo Golds, Jonathon's, and Rhode Island Greenings

Appellation: Mendocino Ridge

Orchard Age: 60 years

Soil: Ancient ocean floor uplift. Sedimentary-fractured/ decomposed sandstone

Area: 15 acres

Exposure: South/southeast

Yield: 2 tons/acres

Production: 500 cases

Harvest: Manual

Agricultural Method: Certified Organic, Biodynamic, Sustainable, Natural, Vegan, Dry Farmed



Vinification: 80% stainless steel, 20% neutral oak barrel. Native fermentation; 100% malolactic. Bottle conditioned with 9g/l organic pure cane sugar. Dosage with Champagne yeast. Totally natural and clean! Bottled unfinned and unfiltered.

Alcoholic Content: 7.7 ABV

Residual Sugar: Dry

Acidity: 3.45 pH

Tasting Notes: Fresh mineral earth, Meyer lemon, fresh ocean, umami and saline notes. Floral and tropical fruit with hints of papaya. Ideal with cheese, oysters, shellfish and cured meat.



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