



2018 DUNCANSON BROOK CIDER

Tasting Notes: Golden Russet provides weight, Northern Spy slight tannin, and Jonagold a bright fruity component. Bottle fermented for a creamy mousse. Finished dry.

Certified Organic by Pro-Cert, Traditional Method

Geographic Region: Annapolis Valley, Nova Scotia

Blend: 33% Golden Russet, 33% Northern Spy, 33% Jonagold

Pressing: December 10, 2018 @ 14 Brix, 7.8 g/l acid

First Disgorging: August 2022

Alcohol: 8.8%

Dosage: 10 g/l (iced cider dosage)

Aging: dosage will marry and further increase smoothness to 7 years after its birthday owing to its long bottle conditioning on yeast

Winemaker's Notes: Premium traditional method of natural fermentation in its bottle to produce fine, creamy bubbles. Certified organic apples from a family orchard in Tupperville, Annapolis Valley - Golden Russet, Jonagold and Northern Spy. Hand disgorged. Dry with natural acids balanced with an iced cider dosage. 2018 had a devastating spring frost that reduced apple yields and shortened the growing season. This vintage shows concentration and bright acidity resulting from the unique growing season. Our cider is named after Duncanson Brook on our property, settled in 1800's by the Duncanson family of Gaspereau after the Acadians. Our Estate vineyard grows on the same bench where their apples used to grow.



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