



CHATEAU MORRISETTE

Cider Spec Sheet

Cherry Ginger Cider

Winemaker's Description

Using cider apples from Nelson County, Virginia, The apple cider was fermented in stainless steel tanks, then blended with a portion of fresh Wisconsin cherry juice. Next, we added just enough ginger juice to get the flavor of ginger without the heat. The final product is full of apple and cherry fruitiness with a touch of ginger on the nose and palate.



Cider Specs

Alcohol:6.9%

pH:3.59

Titratable acidity:5.94 g/L

Residual sugar: 9%-Natural sugars. No sugar added.

UPC:012731195696