

KING BLOSSOM™



INGREDIENTS Fresh apples, sulfites

APPLES

Yarlington Mill Porter's Perfection Baldwin Tompkins King Golden Russet

ABV

8%

SIZE

750 ml bottle 1/6 Barrel Keg 1/2 Barrel Keg



King Blossom™ is a blend of European bittersweet and bittersharp apple varieties along with several American Heirloom varieties fermented in stainless at cold temperatures to effect a long and slow fermentation. After fermentation to complete dryness, we then mature this cider for 2 to 6 months prior to packaging. Like standard grape wine, this cider is only produced once a year. No back sweetening of any kind allows the terroir of the fruit to shine through.

OUR STORY

Originally from New York and Michigan, since 2000 Mat Smith and Patrick Kwiatkowski have called Houston their adopted home. Mat's family orchards are on the shores of Sodus Bay on Lake Ontario and City Orchard's fruit is currently sourced from the Smith Brother's Farms or nearby friends and neighboring farms. City Orchard hand selects apples, brings them down to Houston and creates the wonderful cider that Great Lakes apples make.

CIDERMAKER'S NOTES

The Fall of 2018 brought our first harvest of the 2016 plantings of European cider apple varieties, including Yarlington Mill, a bittersweet, and Porter's Perfection, a bittersharp. We collaborated with our friend and pioneering cider maker Bill Barton of Bellwether Hard Cider, Trumansburg, NY, to design a cider that showcases the depth and complexity that these varieties bring to the palette. The result was King Blossom, named for the first blossom in the center of the cluster to open in the Spring. A true cider maker's cider, King Blossom represents the first of many marriages of traditional cider apples and American heirlooms.

COLOR

Lemon honey straw

AROMA

Bright golden apples, a burst of orange blossom, zest of lemon, sage and a lively touch of minerality.

TASTE

Echoing the aroma with bone dry clarity, freshness of crisp fruit and a long, evolving balanced finish.

PAIRING

Oysters, Paella, Burrata, Olives & Cured Meats, Spicy Tuna Crudo, Pork Tenderloin, Street Tacos

