

Pear Cyser

Vintage: 2022

Cider: Feral Pears and Wild Apples

Honey: Raw Wildflower - Northwoods Apiaries

Region: Vermont

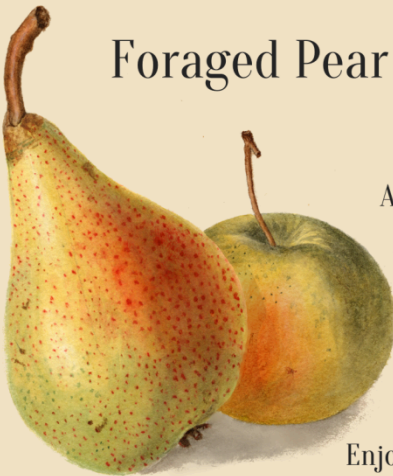
Alcohol: 14.2 %



Winemaking Notes: Feral Pears and Wild Apples were pressed in October, mixed with the honey, and naturally fermented using the wild yeast on the fruit. After fermentation, the wine was aged in glass demijohns for six months before it was bottled.

Tasting Notes: Aroma is fruity and sweet, reminiscent of fruity pebbles, similar to an apple tree at full bloom. Slight spice and tropical fruits, caramelized sugar, and apple and pear flavors are present on the palate. Slightly detectable banana notes make it similar to bananas foster. Coupled with a silky, sweet, mouth feel, and a clean finish of pear and pineapple, this is an excellent and complex dessert wine. Serve at cellar temperature (55°F)

Total Production: 20 cases



Foraged Pear Cyser

MONTPELIER VINEYARDS

A bounty of feral pears and wild apples combine with local honey to make a sweet, rich wine. Highly floral aromas meld with honeyed pear for a delightful dram

Enjoy chilled



Mead with Apples and Pears
11.5% Alc/Vol - 375 mL
No Sulfites Added - May Contain
Naturally Occurring Sulfites

Bottled & Produced by:
Montpelier Vineyards, LLC,
Montpelier, VT, 05602



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GOVERNMENT WARNING: (1) According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. (2) Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, and may cause health problems.