

The Old Fashioned

TASTING NOTES

The Old Fashioned is made with a blend of American Apples and is aged on oak with dried tart cherries, California grown navel orange peel, and charred bourbon staves, offering citrus and cherry aromas with a bright apple flavor and slight vanilla notes. It has lasting tannins and a full, round mouthfeel.

CIDER DETAILS

Apple Varieties	Culinary Apples: Gala, Fuji, Red Delicious, Golden Delicious and Granny Smith
Alcohol	6.5% ABV
First Made	2016
Availability	Year Round
Pricing	\$10.99 PTC (\$1 premium)

CIDER DETAILS

The Old Fashioned pairs well with a variety of different foods, from aged cheeses to smoked meats.

Examples:

- Small Plates: Charcuterie, aged cheeses
Entrees: Grilled steak with chimichurri
Desserts: Crème brulee, anything citrusy, burnt, caramelized or smoked

TASTING STEPS

Appearance: Deep Golden

Aroma: Cherries, citrus, bourbon barrel

Flavor: Cocktail cherry, barrel, oaky tannin

Mouthfeel: Full and round with lasting tannins

Finish: Dry tannic finish that stays with you

AWARDS

- Alltech Commonwealth Cup – Bronze
- Dan Berger International Wine and Cider Competition – Silver
- Denver International Beer Competition - Bronze



Old Fashioned

Product Dimensions

12oz Bottle: Width L-R (in.) 2.38 Depth F-B (in.) 2.38 Height T-B (in.) 9.17 Volume (cu. in) 52.05 Net Weight (lb.) .80
Gross Weight (lb.) 1.27

Item Numbers

4/6pk: OA7F1201

Keg 1/6 # Past: OA7F6096

Keg 1/6 SANKEY: OA7F6099

UPCs

Old Fashioned 6pk Carrier: 087692003366

Old Fashioned 12oz Bottle: 087692003373

Old Fashioned 4x6pk Mother Carton: 087692003380

