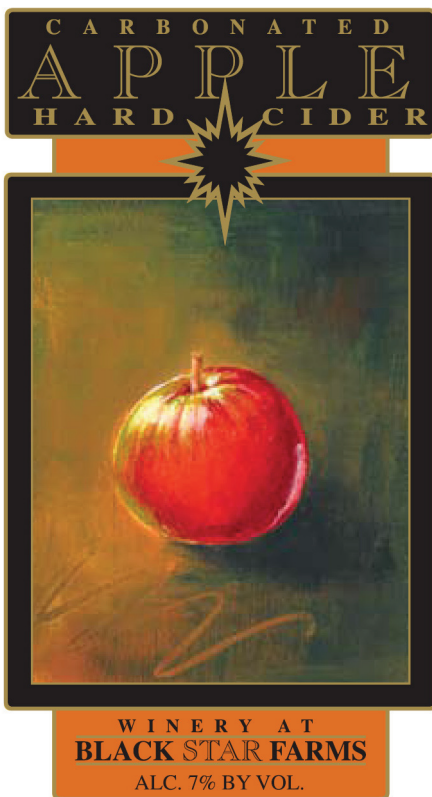




An Agricultural Destination

BLACK STAR FARMS



Bottling: 673 cases

Alcohol: 7%

Residual Sugar: 1.8%

Black Star Farms Hard Apple Cider

This is a delightful cider made from a blend of eight different apple varieties. It is an aromatic and refreshing combination of Northern Michigan apple flavors.

Flavor & Aroma

Fresh ripe green and red apple aromas mingle with a delicate spice on the palate.

Aging Potential

Enjoy this wine now or within the next two years.

Thoughts for Food

This is a wine with many uses. Most people who enjoy off-dry style fruit wines drink it as an aperitif or as an alternative to grape-based semi-sweet wines. This hard cider pairs well with mild cheeses, savory salads, and lightly grilled chicken or pork. Try it as a tasty alternative on Thanksgiving.

Mulled Cider Recipe

1 bottle Black Star Farms Hard Apple Cider

6 oz. water

1/2 cup sugar

1/2 teaspoon cinnamon

1/4 teaspoon ground clove

a couple sprinkles of ground nutmeg

Combine all ingredients into sauce pan and give it a good stirring. Heat gently (for approx. 30 minutes), but do not boil, and do not stir again.

Skim off the spices on top, serve and enjoy.

Metals

Silver: Great Lakes International Cider and Perry Festival