

# EDEN SPECIALTY CIDERS

After a successful career in finance and tech, Eleanor moved back to her ancestral family home of the Northeast Kingdom in Vermont to start Eden Specialty Ciders in 2007. What started as a passion project for dessert wine has blossomed into one of the most well respected cider houses in the United States.



## Imperial 11 Rosé 2019

Newport, Vermont

### ESTATE

Eleanor Leger founded Eden Specialty Ciders in 2007 after tasting ice cider in Montreal. Canada has always been a leader in ice wine, and a sweet cider industry, utilizing the same methods, sprung up alongside the vinous version. Leger's great-great grandfather was a blacksmith in the Northeast Kingdom before the Civil War, and her deep roots there caused her to immediately recognize the similarities between the climate in Quebec and that of the Northeast Kingdom in Vermont. Eleanor bought an abandoned dairy farm and became the first producer of ice cider in the United States. Born out of this passion project, Eden is now an industry leader in quality cider production.

### CIDER

Eleanor Leger's love of alcoholic beverages blossomed as a teenager in France, away from the watchful eyes of her parents. Living through (yet another!) freezing Vermont winter, she was determined to create something that would whisk her back to the warmth of southern France – at least in the glass. She worked tirelessly to find just the right combination of apples and fruit to strike the right balance of color, with just a kiss of sweetness. She experimented with cherries, raspberries, black currants and several other things before landing on red currants. With that, Imperial 11 Rosé was born.

### ORCHARD

Eden has about 4 acres (1000 trees) of holistically farmed trees, which borrows heavily on the work of biodynamics. Holistic management hinges on viewing the orchard itself as a living organism and promoting biological diversity. Eden's work wouldn't be possible without a tight network of small farmers who grow beautiful heirloom fruit.

### CIDERMAKING

*Variety:* 90% heirloom apples (Esopus Spitzenberg, Calville Blanc, Hudson's Golden Gem, Roxbury Russet, Blue Pearmain, Baldwin, Macintosh, Empire, Ashmead's Kernel, Black Oxford, Reine de Reinette, Orleans Reinette) and 10% red currants

*Fermentation:* The heirloom blend is naturally cold concentrated before fermentation and infused with red currant and blended with a touch of ice cider. It is slightly carbonated to create a light sparkle.

*Alcohol:* 11.0%

### TASTING NOTE

This cider burts with red fruit, rose petals and a touch of sweet apple fruit. Roses, strawberry, watermelon and citrus jump from the glass.

### FOOD PAIRING

Like Brut Nature, the Imperial Rosé is wildly versatile, and perhaps even more so with it's hint of residual sugar. Go highbrow with grilled Tuna or salmon, or throw it in a picnic basket to pair with cold chicken or a roast beef sandwich on crusty bread.