

# Shacksbury

CIDER

## THE VERMONT

AN ODE TO THE GREAT MOUNTAIN STATE

### THE VERMONT

When we set out to make cider, we were inspired by the knowledge that our home in the Champlain Valley is one of the best places on earth to grow apples. We learned, along the way, that Vermont is also a great place to grow a food business. In the Green Mountain State we found beautiful ingredients and inspiring makers, and the Vermonter is a celebration of both.

First, we sourced fresh apples from Sunrise Orchards in Vermont, our longtime orchard partner; we then teamed up with our friends at Caledonia Spirits, makers of Barr Hill Gin, to age that cider in their barrels. We sweetened the final blend with a touch of raw honey from Barr Hill's hives, made by the hardworking bees of the region. We launched at Burlington's Farmhouse Tap and Grill, a farm-to-table gastropub that embodies much of what the Vermonter is about: the camaraderie and joy that comes from enjoying drinks and food with friends.

The resulting cider is homegrown but refined, with a taste of alpine meadows, spring wildflowers, and the Green Mountains themselves.

### THE CELLAR IN VERGENNES

We aged this cider in our Vergennes, Vt., cellar, located in a 1909 creamery. In gutting and refurbishing this space, we breathed life into a building that hadn't been occupied since the 1980s. Farmers in the surrounding Champlain Valley used to bring their milk to this creamery to be shipped by rail to larger cities; today, our barrel program lives in the creamery's cellar, and like those farmers of yore we use this as our launching-off point to send our wares from our corner of Vermont out into the wider world.

### ACCOLADES

From Food & Wine: "[Shacksbury is] one of the country's best and most forward thinking...craft cideries."

From Boston Magazine: "Shacksbury is performing the same kind of pioneering work that was done by Joe Heitz, Robert Mondavi, and other post-Prohibition winemakers in northern California: resurrecting a hallowed region after a period of urbanization, reinvention, and neglect."

### STATS

Alc. 6.9% by vol.  
6 x (4 x 16 oz cans)  
5.2 gal keg, 20 L keg

### PRODUCTION

Aged 4 months in Caledonia Spirits Tom Cat Gin Barrels with champagne yeast.

Exclusively sold in Vermont.

Apples: 100% fresh apples from Sunrise Orchards

Residual sugars: 6 g / 16oz  
Acid: Medium  
Tannin: Low  
CO2 Level: Medium / High

### TASTING NOTES

Alpine meadows and spring wildflowers.

### PAIRS WITH

Fresh salad greens and a burger.

### FIND OUT MORE

[shacksbury.com](http://shacksbury.com)

