

2013 ?querry? pear apple quince cider

Querry? A *Getrunkenexperiment*. What might a blend of apple, pear, and quince taste like naturally fermented (with indigenous yeast)? Result (not surprisingly): The heady suggestion of pineapple quince (we milled the quince and suspended the fruit in muslin bags, as if it were a tisane of quince); the pungent, dusky perfume of pear; and the earthy succulence of apple. This cider was fermented at an extremely cold temperature.) I never thought I'd see... a pome as lovely as Quer-ree. Crisp in acidity and just off-dry with an unmistakable quinciness, Querry is the perfect accompaniment to, well, essentially everything. It is composed of virtually everything, but most significantly: 62% pear, 36% apple, 2% quince, malic acid, and sulfur dioxide.

TASTING NOTES

Excellent with charcuterie, Asian food, (especially sushi), seafood, poultry and a well-selected cheese course—fare as humble as meat pie or as elegant as lobster. Querry pears with virtually everything.

VITAL STATISTICS

Blend: 62% PEARS (Seckel, Beurre Hardy (aka French Butter Pear), Bartlett, Forelle)
36% APPLES (Jonagold, Golden Delicious, Gala, Autumn Greeting, Cripps Pink, McIntosh, Pink Pearl, Gala Crab, Pippin, Braeburn)
2% QUINCE (Roseacea, Pineapple)

Serving Temperature: 43-45° F

Alcohol by Volume: 6.9%

TA: 7.0 g/L

pH: 3.52

Production: 7,000 cases

Drink now-2016

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HARVEST



Crab Apples

WINEMAKER

Randall Grahm

