



Edgefield Dry Hopped Hard Cider

Production: Produced one 2,000 gallon batch – 6.0% abv

Production Notes:

Our dry hopped seasonal cider started with fresh apple juice which we first fermented to dryness. We then added three separate dry hop additions. The first and second hop additions, added just after primary fermentation was complete, was a generous dose of cascade hops. Cascade forms the cornerstone to this dry hopped seasonal cider, as well as many iconic beers in McMenamins' history such as Hammerhead, Cascade Head, and Nebraska Bitter, contributing pink grapefruit citrus hop aromas. A small amount of fresh apple juice was then blended in, and the cider was then filtered. The final hopping addition, just prior to kegging, were a combination of Chinook and Nugget hops bringing in a hint of pine resin and more fresh hop aromas.

All of our ciders are lightly carbonated, usually contain around 6.5% abv, and are always gluten free. People are rediscovering hard cider to be a lighter alternative to wine and beer, with its clean crisp flavors offering another option to enjoy the bounty of the Pacific Northwest. With unparalleled access to quality juices pressed from neighboring orchards, McMenamins has been fermenting dry apple cider since 1992. In the summer of 2013, we began to experiment with the production of specialty seasonal ciders. This Dry Hopped Cider is the latest result of these experiments. Enjoy!