



WILD *WS* SERIES

THE CONTINENTAL

ABOUT THE CIDERY

Nestled in New York's Hudson Valley, the Pennings Family has been farming in Warwick since the 1950s. The family evolved the farm from dairy into an apple orchard in the 1980s and established Pennings Farm Cidery in 2014. The cidery is dedicated to using apples primarily grown in their own orchard, and also around New York State to make high quality, hand-crafted, small-batch ciders.

ABOUT THE CIDER

The Continental is the first cider of the "Wild Series." These ciders are produced from wild apple trees growing throughout the Warwick and Hudson Valleys, and will differ year to year. The Continental is produced by a century old wild tree located right at the heart of Pennings Orchard, very close to where George Washington and the Continental Army camped during the Revolutionary War. They likely imbibed in cider produced from similar trees by the local Warwickians.

KEY SELLING POINTS

- The first cider in our Wild Series, vintage 2018
- Only 960 bottles produced
- The wild crabapple tree that the cider was produced from is a biennial tree, only producing fruit every other year. (2020 a hopeful and promising-looking next vintage)
- Screen-print on the front of the bottle is a local artist's graphic design of the wild crabapple tree harvested for The Continental.
- Truly a one of a kind, 100% genetically unique cider

TECHNICAL DETAILS

- Cider derived from a single, wild apple tree
- Fermented cleanly at cool temps to dry, and bottled still
- 4.8% ABV, 0.0 Residual Sugars, 5.46 Titratable Acidity, 541 mg/l Polyphenols
- Intense pom fruit flavor, tropical fruit aromatics, with a citrusy-sharp yet medium-bodied phenolic-driven finish
- Serve chilled in a wine glass

