

The Michigan Harvest of apples starts in late summer, with the sun still bright and the leaves green. As autumn turns cool, trees turn brilliant orange, yellow and red, so do the apples. We use all sorts of Michigan apples, grown on local family farms. The blend of these heirloom apples creates a complexity of flavor impossible to achieve with just a few varieties.

Our semi-dry cider is made from Michigan apples, fermented deep in our cool cellar and aged in French oak, then blended with fresh pressed juice from this year's harvest. Michigan Harvest offers the scent of the orchard, a hint of oak and touch of sweetness. Enjoy the taste of the harvest all year round.

APPLES >> Michigan Harvest is a blend of ripe Michigan apples. Tart and crisp, these apples bring depth, acidity and character.

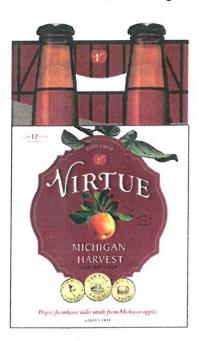
FERMENTATION >> Our semi-dry cider is blend of three different yeast strains, including the wild yeast from the orchard.

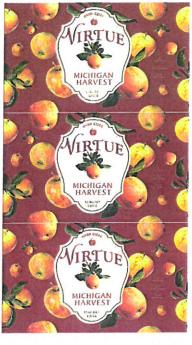
AGING >> Michigan Harvest includes cider aged many months in French oak.

CHEF MISSY COREY'S FOOD PAIRINGS >> Try pairing at a pig roast, an aged cheddar, or with a Thanksgiving feast anytime of year.

GLUTEN>> Michigan Harvest is naturally gluten free.

AVAILABLE FORMATS >> Michigan Harvest is available year round in 12 oz bottles, 1/6 barrels, and 1/2 barrels.









12 OZ BOTTLE



12 OZ 4 PACK



4 PACK CASE



1/6 BBL



1/2 BBL



