



## J.K.'s SCRUMPY Orchard Gate Gold Organic Hard Cider

*Delicious to the core*

Today, Almar Orchard is well known for its dedication to “quality over quantity.” and is continuing in its set course of being the best that they can be. Throughout the grand history of Almar Orchard very few things have actually changed. The pride in a job well done and the care that is taken to produce a top-notch product is, and always has been, what makes Almar Orchard one-of-a-kind.

*Many people have asked about our cider's name, what does it mean?"*

The JK is for Jim Koan, my name... unless you ask my wife who says it's for “Jim & Karen's” Scrumpy!

### **SCRUMPY**

Well... that's an English-style of farmhouse cider that has always been popular on the farms of southern England. It was also known here in the states in the early 1800's. While we are not an English-style cider we are definitely a Farmhouse Cider.

### **ORCHARD GATE GOLD**

After the harvest, it is tradition at our farm to enjoy a large glass of cider. The pickers and I enjoy the Golden Cider at the Orchard Gate - the same as I did with my father and grandfather.

Yes, there are many different styles of cider. There are the Spanish Cidres, Normandy Cidres, German Apfelwien, and the English Farmhouse Ciders. There are also many mass-produced apple-concentrate ciders.

I consider Orchard Gate Gold as a unique Artisan Michigan Farmhouse Cider, somewhere between English Scrumpy and

a Normandy Cidre. After the harvest, we press our organic apples and allow them to slowly ferment for up to six months. We then carefully hand-fill and label each bottle and let it age for several weeks to properly condition. There are only two ingredients in our Orchard Gate Gold: Apple Juice and Yeast. No artificial flavors or colors and - of course - no sulfite nor preservatives of any kind.

This is all a very time consuming process, but it is tradition and it's the right method for us to produce this old world drink for your enjoyment.

I strive to make the best cider possible using these old methods and the traditional family recipe. There will be slight variations from bottle to bottle and year to year. This is a natural product.

The bottom line is that it could not be made anyplace else. It is reliant on the soil and the climate. Open a bottle and decide for yourself!

**[www.organicscrumpy.com](http://www.organicscrumpy.com)**

Grown, Crushed, Fermented and bottled at Almar Orchard Flushing MI

*“We grow our apples and ferment on our Farm, we are truly a farmhouse cider.”*