

Virtue

MICHIGAN BRUT

Michigan, like all great apple regions, is on a coast. The maritime climate provides generous rainfall for the local orchards. We use all sorts of Michigan apples, grown on local family farms. The blend of these heirloom apples creates a complexity of flavor which is impossible to achieve with just a few varieties.

The scent of ripe apples invites you to the glass. Layered notes from the orchard and the French oak barrel bring you to the place and process where the cider is made. Michigan Brut bears the scent of crisp apple, and citrus notes, with a bit of yeasty goodness. Clean and crisp up front, it follows with a tart, dry, lightly oaky lingering finish.

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

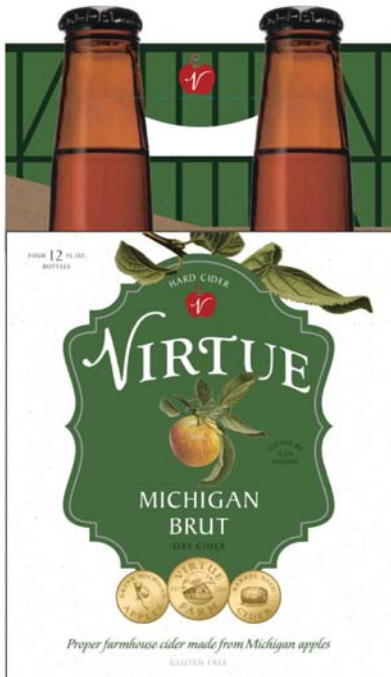
FERMENTATION >> Our French style cider is blend of three different yeast strains, including the wild yeast from the orchard.

AGING >> Michigan Brut is fermented bone dry and then blended with cider aged in French oak for nearly a year.

CHEF MISSY'S FOOD PAIRINGS >> Try pairing with roast pork or a rich raclette.

GLUTEN >> Michigan Brut is naturally gluten free.

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



12 OZ BOTTLE



8 52234 00549 4



12 OZ 4 PACK



8 52234 00555 5

4 PACK CASE



8 52234 00556 2

INGREDIENTS	
APPLES, YEAST, SULFITES	
NATURALLY GLUTEN FREE	
Nutrition Facts	
Serving Size 1 Bottle	
Amount Per Serving	
Calories 161	
% Daily Values*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Sodium 0mg	0%
Total Carbohydrate 5.7g	1%
Dietary Fiber 0g	0%
Sugars 0g	
Protein 0g	0%
*Percent Daily Values are based on a 2,000 calorie diet.	

1/6 BBL

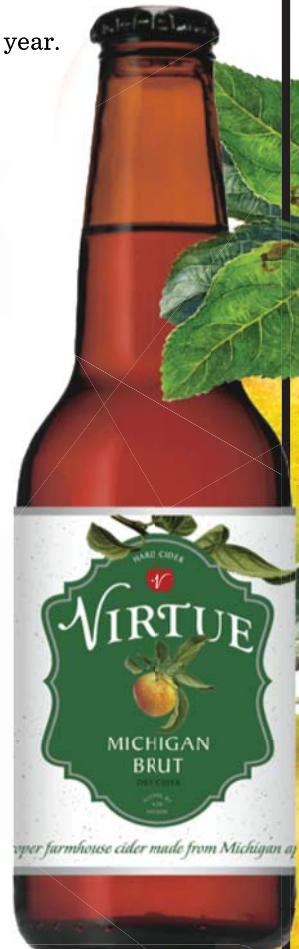


8 52234 00550 0

1/2 BBL



8 52234 00551 7



VIRTUE CIDER IS A MICHIGAN-BASED CRAFT CIDER COMPANY. WE PRODUCE EUROPEAN-STYLE CIDERS FROM FRESH APPLES—NEVER FROM CONCENTRATE—AND EMPLOY TRADITIONAL FARMHOUSE PRODUCTION METHODS THAT INCLUDE NATIVE AND SECONDARY FERMENTATION, USE OF WILD YEASTS, AND AN EXPANSIVE BARREL-AGING PROGRAM.

