

blu(i)sh

A DRY, STILL CO-FERMENT OF MAINE WILD BLUEBERRIES
WITH FORAGED AND ORCHARD-GROWN APPLES



SOURCE MATERIAL

- organically raised Maine wild blueberries, Nash Farms, Appleton
- sustainably grown Golden Russet apples, The Apple Farm, Fairfield
- sustainably grown Northern Spy apples, Pietree Orchard, Sweden
- wild foraged apples, Waldo and Kennebec Counties

PROCESS

- blueberries harvested/pressed August 2022
- apples harvested/pressed November 2022
- blueberry wine with live wild yeast added to freshly pressed apple juice to initiate cider fermentation
- aged eight months in used oak barrels
- blended/bottled June 2023
- no added yeast or sulfites

TECHNICAL

- alcohol 5.5% by volume
- organically & sustainably raised fruit
- production: 11 cases
- glass 750mL bottle with crown cap

ABOUT R A S WINES

We are Dan Roche, Joe Appel and Emily Smith. We make wines with Maine-grown fruits.

