bluish

A LIGHTLY SPARKLING CIDER OF MAINE WILD BLUEBERRIES WITH FORAGED AND ORCHARD-GROWN APPLES

vivid, delicate, impeccable balance



bluish wild apple & blueberry cider

PROCESS

- blueberries harvested/pressed August 2023
- apples harvested/pressed November 2023
- aged eight months in used oak barrels
- secondary fermentation in bottle
- blended/bottled May 2024
- disgorged by hand November 2024

ABOUT R A S WINES

We are Dan Roche, Joe Appel and Emily Smith.

We are committed to Maine people, land, and fruit, and that's what produces all our wines.

SOURCE MATERIAL

- Maine wild blueberries
 Passamaquoddy Wild Blueberry Company
- sustainably grown Golden Russet apples The Apple Farm
- sustainably grown Northern Spy apples *Pietree Orchard*
- wild foraged apples Waldo & Kennebec Counties

TECHNICAL

- alcohol 5.5% by volume
- organically & sustainably raised fruit
- production: 53 cases
- glass 750mL bottle with crown cap



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