



FARMHOUSE CIDERS

JK'S HONEYCRISP HAZE

SINGLE VARIETAL HARD CIDER

Jim Koan has been farming his land organically for decades. The result is pristine soil that, along with a cool & unique microclimate, creates an ideal environment, or *terroir*, for small, highly flavorful apples. Jim grows over 50 varieties, often blending several types for ciders like the pioneering *Scrumpy*.

In the bottling, we showcase one varietal to celebrate its character & the cider it produces with only the native yeast on its skin - *nothing added, nothing taken away.*



Our processes create a voluptuous, bright, yet 'hazy' cider & highlight the natural acids & tannins for a clean, dry finish.

JK'S FARMHOUSE CIDERS ARE SLOWLY FERMENTED CONCOCTIONS MADE FROM OUR APPLES AND THE WILD YEAST ON THEIR SKINS. WE GROW, HARVEST, AND PRESS THE APPLES RIGHT HERE ON OUR FARM.

A CIDER UNLIKE ANY OTHER. THAT IS WHAT MAKES JK'S THE ONE YOU YEARN TO SIP.

- **Gluten Free**
- **Sorbate Free**
- **Sulfite Free**
- **Certified Kosher**

- **5.0% ALC/VOL**
- **Available As:**
12 oz Bottle
16 oz Can
20L Draft



12 OZ BOTTLE



12 OZ 4-PK



16 OZ CAN



16 OZ 4-PK



20L KEG

