



ILLINOIS SPARKLING CO.®

PERFECTING  
THE BUBBLE®

## 2013 SPARKLING CIDER

### TRADITIONAL METHOD SPARKLING CIDER

SPIRIT SPARKLING CIDER IS MADE FROM LOCALLY-GROWN APPLES. ENJOY WHISKEY NOTES AND LOTS OF FIZZ. AGED IN PRE-LOVED FEW SPIRITS BARRELS,



**TYPE:** Sparkling Cider

**STYLE:** Brut

**COLOR:** Pale Gold

**GRAPES USED:** Illinois-grown apples from St. Bede Abby Orchard

**RESIDUAL SUGAR:** 7 g/L

**PERCENT ALCOHOL:** 11%

**DISGORGEMENT & TIRAGE DATES:**  
Refer to back label on bottle

**TRY IF YOU LIKE:**

FEW Spirits Whiskey, Hand-crafted cheeses, Savoring the moment

**FOOD PAIRINGS:**

Roasted pork, salads, aged cheeses, artisan breads

**MUSIC PAIRINGS:**

"Apple of My Eye" - Micah G

**SERVING TEMP:**

Chilled (45F)

**CELLARING:**

Age in cellar (60-65F) for 5+ years

**VOLUME:** 750 mL

**GLASSWARE:** Tulip flute

**NOTEWORTHY:**

Small batch, specialty wine for Wine Club members only. This sparkling cider aged nine years sur lies in our winery caves.

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