

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 ONES YOU YEARN TO SIP.



JK'S Honeycrisp Haze

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 this 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.

- USDA Organic
- Gluten Free
- Sorbate Free
- Sulfite Free
- Certified Kosher



- ABV: 5%
- Available As:
12 oz. Bottle | 20L Draft



12 OZ BOTTLE



4-PACK



24-PACK CASE



20L KEG