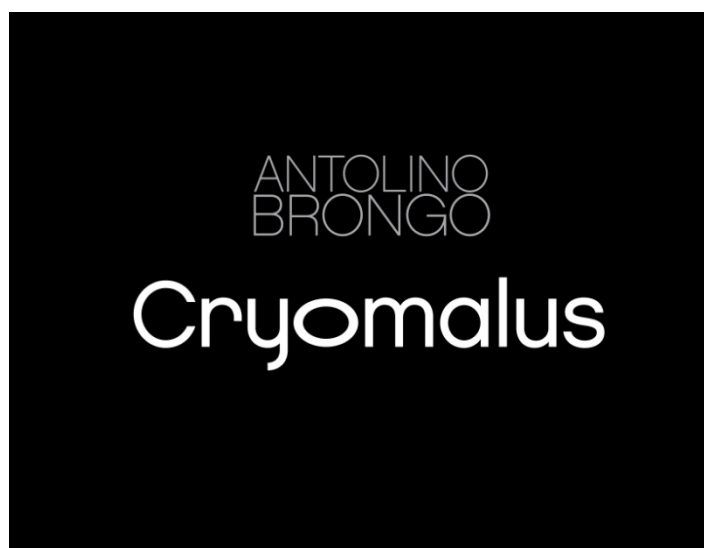


CRYOMALUS 2008



Cryomalus is a project born from the idea of making a high quality product from the unique “terroir” of Québec. The dramatic changes of temperatures from the summer, a great season for the growing apple trees, to the winter, for the fruit to freeze naturally, allows us to produce this exceptional Ice Cider.

Cryomalus is result of a natural maturation of the apple from September to January completely outdoors. The apple freezes naturally and from there, we obtain the concentration of the sugar, the complexity and the flavours from which we extracted the Ice cider.

CIDRIFICATION

| | |
|------------------|---|
| Harvest: | 2008 |
| Date of harvest: | From September 8th to October 8th |
| Varieties: | 57 % McIntosh 18% Empire 16 % Lobo 9 % Spartan |
| Maturation: | From September to January, maturation on wooden pallets at a natural outdoor temperature (between -5°C and 15°C, 23°F and 59°F) |
| Pressing: | Between 40 and 45 days at -5°C (23°F). Cryo extraction of the must at Brix 32. |
| Fermentation: | 50 days at 12°C (54°F) in stainless steel tanks of 3000 litres. |
| Aging: | 6 months on lies at low temperature |

AGRICULTURE

| | |
|---------------------|---------------------------------|
| Location: | Saint-Joseph-du-Lac |
| Age: | Average of 50 years old |
| Altitude: | 110 to 150 m (350 to 500 feet) |
| Exposition: | 3% South-east |
| Plantation: | 2000 trees / 6 hectares |
| Soil: | glacial deposits (gravel, sand) |
| Production: | 12 hectolitres/hectare |
| Date of blossoming: | May 15th |

Harvest 2008

| | |
|----------------|--|
| Climate: | Average rain and temperatures for spring. Summer was rainy and fall with high temperatures and dry weather prevent the propagation of diseases. |
| Pluviometry: | From April to October 635,8 mm |
| Production: | 17 000 bottles of 375 ml |
| Tasting notes: | With a rich gold color lightly red, the 2008 Cryomalus has notes of hazelnuts and apricot at the nose. In the mouth, red berries notes mixed with a long and persistent flavour of honey and citrus. The balance between the sugar and the acidity gives a perfect match with cheeses, foie gras and fruity recipes. |
| Aging: | This Ice cider can age for 10 years in good conditions. |

SERVICE: 10 to 12°C (50°F to 54°F)

ANALYTICAL DETAILS:

| | |
|-------------------------|----------------|
| Alcoholic degree: | 10 % alc./vol. |
| Total acidity: | 11 g/l |
| PH: | 3,5 |
| Volatile acidity: | 0,55 |
| Total SO ₂ : | 230 mg/l |
| Residual sugar: | 160g/l |