



Wyldeewood Cellars - From the Farm to You!

In 1988 Wyldeewood Cellars began commercializing the acres of elderberries growing wild on our family farm to produce quality wine, jelly, and other elderberry products we had seen in Europe. After 7 years of plant selection and product development, we established our winery in 1995, and our customers proved that the “noxious weed” was actually a very valuable alternative crop.

To fill the increasing demand of elderberries we worked with local farmers, Kansas State University, and the University of Missouri to develop the cultivation of elderberries as an alternative cash crop. These efforts resulted in the first International Symposium on Elderberries in June 2013. We have developed three new elderberry varieties acclimated to the Midwest: Wyldeewood 1, Wyldeewood 2, and Marge, and all are top producers in University production trials. The Marge variety is the first cross between the European and America varieties.

Elderberry Plants are Available for Purchase

Visit www.Elderberry.net
or call 1-800-711-9748

For More Information Wyldeewood Cellars

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These statements have not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure, or prevent any disease.



Elderberry Concentrate

100% All Natural Elderberry Concentrate
Certified Kosher
Non-GMO & Pesticide Free
No Alcohol
No Preservatives
No Added Sugar or Sugar Substitutes
2 Year Shelf Life

Make it a part of your everyday
healthy diet!



We take pride in creating the highest quality
Elderberry Concentrate on the market today!

Elderberries' Centuries Old History!

Elderberries have been a companion to Man since the Stone Age, and grow wild in the temperate zones around the world. Red Elderberries are found in China, Blue Elderberries in the Rocky Mountains, and Black Elderberries (sambucus nigra) throughout Europe and the Americas. Black Elderberries are a dark purple berry that has many naturally occurring nutritional substances: Anthocyanins, Quercetin, Rutin, Polyphenols, Omega-3 and Omega-6 fatty acids that are naturally low in sugar. Elderberry products are often named Sambucus; the Latin genus name for elderberry is Sambucus Nigra.

Elderberries are an important fruit crop in European Countries where elderberry products can be found in most grocery stores.

Unlike citrus fruits, Elderberries' relatively thin skin makes long term storage as fruit very difficult. They are prepared for storage by one of three methods: Extracts (fruit processed with chemicals, especially alcohol, to "extract parts of the elderberry" and produce a "Standardized elderberry extract"), Powders (by drying and crushing the elderberries which is sometimes called a 10X concentration due to removing the water), or Liquid Concentrate (juice concentrates are produced by removing water from the natural juice to concentrate the fruit solids by vacuum distillation under 145° Fahrenheit).

Black Elderberries are a beautiful deep purple and our juice concentrate retains this color while extracts and dried elderberry products are brown in color.

Difference Between Types of Elderberry Products

Most elderberry products are:

- 1) capsules or tablets of dried elderberry powder,
- 2) liquid mixtures of extracts or dried powder with alcohol, sugar, or other sweeteners
- 3) concentrate made by mixing other juice concentrates with elderberry products

Elderberries are naturally low in sugar. One tablespoon of juice (or one teaspoon of our concentrate) contains less than one gram of sugar. If the sugar content per serving is more than 1 gram, the product contains added sugar and/or other concentrated fruit juice sugar that adds unnecessary calories.



Pure and Simple. The Best Value!

Product Type	Cost Per Day	
	Low	High
Extracts	\$1.06	\$1.84
Powder	\$2.00	\$2.50
Tablets	\$0.70	\$0.80
Capsule	\$0.28	\$1.40
Liquid Formulas (Syrup)	\$0.72	\$5.37
Liquid Concentrate Mixture	\$1.08	\$1.28
Wyldeewood Cellars	\$0.27	\$0.51

Most products have a suggested daily amount, which can be used to compare the cost per day of each product. The supplement or nutrition panel displays the serving size and the number of servings in the container. Divide the cost by the number of servings and multiply by the suggested servings per day.

Over the last 22 years consumer interest in Elderberries has grown such that this once obscure "noxious weed" has been discussed on **National Television Shows "Good Morning America", "The Doctors", and "Dr. Oz", and on radio via "The Dr. Bob Martin Show".**

Wyldeewood Cellars takes pride in producing Elderberry Concentrate that is Pure Elderberry – with nothing else added.

ELDERBERRY SYRUP RECIPE: Yield about 12 oz of syrup
 2 ounces of Wyldeewood Cellars Elderberry Concentrate
 4 ounces of water
 1.5 cups sugar or honey (honey is not recommended for those under 2yo)
 ¼ teaspoon of lemon juice
 Combine all in a jar, shake, and serve. Chill after opening.

WE ARE THE ONLY PURE 100% ELDERBERRY CONCENTRATE ON THE MARKET.

Wyldeewood Cellars makes the highest elderberry containing product by adding only water to Elderberry Super Concentrate. This creates a convenient serving size for our customers, and it does not contain any "standardized extracts" or dried elderberry powders, only pure concentrated elderberry juice.

Our 12.5 fluid ounce bottle of Elderberry Concentrate requires 3.6 pounds of elderberries to produce. One teaspoon takes 21,800 mg of elderberries to produce and contains 5,200 mg of concentrated elderberry juice, which is equal to 15,200 mg of elderberry juice.

We flash pasteurize and bottle without preservatives. We believe that the best elderberry product is the one that is minimally processed and therefore is closest to the fresh fruit, which is naturally a beautiful deep purple color. Naturally low in sugar, elderberry juice has a very tart flavor, so many people add it to their favorite beverage.

How to Open our Elderberry Concentrate Bottle



1. If the bottle is very hard to open run the cap under hot water, this helps the aluminium warm up.
2. Hold the bottle with your non-dominant hand, and hold the cap with your dominant hand with your pointer finger and thumb around the top.
3. Twist your hands towards the body, this should crack the seal.

Certified Kosher

Wyldeewood Cellars Elderberry Concentrate is certified Kosher by OK Kosher (<http://www.ok.org/>). "Kosher foods are those that conform to the regulations of kashrut."

Kosher Certification means we have to maintain very high standards in producing our elderberry products.