



2017

*CiderDays Salon
Tasting Guide*



Tasting notes compiled by Ben Watson, author of
Cider, Hard & Sweet: History, Traditions and Making Your Own
More information on CiderDays at ciderdays.org

2017 Cider Salon Featured Ciders

Asterisk * indicates producers who are planning to attend CiderDays
(N) indicates producers who are new to the Cider Salon this year



Aaron Burr Cider *

Table 1

2251 Route 209, Wurtsboro, NY 12790; aaronburrcider.com

2014+2015 Malus Baccata (cider)

Deep, hazy red-amber drink with a cloudy bottle bottom. Nose is clean and apple. Starts sharp but then watch out: it gets bitter-sharp like you wouldn't believe; it's all about structure. Source: 100 or more unsprayed true crab apple trees from all over. Mostly Yellow Jackets (MB) but also tiny reds, whites, greens, and blacks. A beautiful mix.

2014 East Branch (cider)

Sharp, off-dry; rich carrot-amber color. Cloudy with mild to high effervescence. Bright intense fruit tart then circles under tongue while tannin anchors center palate. Source: Unsprayed wild and abandoned apples foraged in the hills above East Branch/Upper Delaware River. 7.8% abv.

2015 Choke Pear (perry)

Amber-pink color. Low carbonation. Nose is clean and perhaps floral. Maybe some cantaloupe. The drink is always changing so I hesitate to say, but right now I get a sherry note. It's melon and peaches and almond, but because pear ciders continue to ferment in the bottle I expect yeasty sour notes to emerge at some point, usually that Spanish sidra thing. Source: Choke pears growing wild in fields up high.



Albemarle CiderWorks

Table 28

P.O. Box 210, 2550 Rural Ridge Lane, North Garden, VA 22959
albemarleciderworks.com

Black Twig

Black Twig is a full-bodied varietal cider with a light astringency. It sports notes of orange peel, spice, and vanilla, followed by a clean finish. A seedling of the Winesap apple, in 1830 the Black Twig was discovered growing on the estate of Major Rankin Toole in Tennessee. Purported to be a favorite of Andrew Jackson, today this tart and tannic apple is prized by many who have had the good fortune to taste this increasingly rare variety.

Cidermakers Choice #2

This special release is a drier version of Albemarle's Pomme Mary, a fruity cider made from vintage American cider apples. It sports mellow notes of tropical fruits – mango, pineapple, or kiwi.



Angry Orchard Cider* (N)

Table 2

Innovation Cider House, 2241 Albany Post Road, Walden, NY 12586
angryorchard.com

Dear Brittany (2016)

Wild-fermented blend of bittersweet/sharp apples. Keeved, unfiltered, and finished in bottle. Bronze Medal, Royal Bath & West Show, 2016

Edu (2016)

Wild-fermented and aged on lees in oak. Blend of bittersweet/sharp apples. Dry and unfiltered. Gold Medal, Royal Bath & West, 2016

Newtown Pippin Single-Variety (2016)

Made from 100% New York State grown Newtown Pippin apples. Finished in bottle. Dry and unfiltered.

Understood in Motion 01 (2015)

Collaboration with Eden Specialty Ciders (Newport, VT). Blend of Calvados barrel-aged dry cider and 2013 vintage Eden Ice Cider. Still, off-dry.

Understood in Motion 02 (2016)

Collaboration with EZ Orchards (Salem, OR). Wild-fermented and aged on lees in oak. Blend of bittersweet/sharp apples. Keeved, unfiltered, and finished in bottle



ANXO Cider* (N)

Table 35

711 Kennedy Street, NW, Washington, DC 20011; anxodc.com

Cidre Blanc

100% GoldRush apples finished in our 10hL cask once used to hold Sangiovese. Harvested in 2016, this dry cider has aromas of pineapple, peach, and apricot with flavors of apple skin, white grape, and hints of oak. The cider has a medium carbonation with a vinous, developed oak tannin mouthfeel.

Happy Trees: Arkansas Black

Spontaneously fermented in one of our 25hL used Sangiovese casks, the apples in this all Arkansas Black cider are from the 2016 harvest in Winchester, VA. This cider exhibits complex aromatics and flavors from the long, slow ferment and extended lees aging ranging from ripe and cooked apple, to citrusy and lemon, and some wild yeast funk.

Ocle Pychard

A collaboration between ANXO's cider maker, Gregory Johnson, and Tom Oliver of Oliver's Cider & Perry. This special blend of cider is making it's North American debut at the festival!



Artifact Cider*

Table 13

151 Bow Street Unit B, Everett, MA 02149; artifactcider.com

2016 Between a Rock and a Hard Place

Barrel fermented and aged cider made from Roxbury Russet and American Foxwhelp apples grown at Scott Farm in West Dummerston, VT. 7.0% abv.

2016 Fromlostiano

Holstein, Dabinett, and Ananas Reinette apples from Scott Farm make this medium-dry American cider with a Spanish accent. 7.0% abv.

2017 Wild Thing

A medium-dry, crowd pleasing cider; aromatic, acid-driven showcase of Northeastern fruit. 6.0% abv.



Bantam Cider

Table 14

40 Merriam Street, Somerville, MA 02143; bantamcider.com

Bigsby

Wild fermented blend of English cider apples aged in oak for 10 months. This cider is full-bodied and finishes dry. 6.0% abv.

Buzzwig

Juicy and unfiltered. A twist on our classic Sweet Scrumpy, with lively citrus and tropical notes. 5.5% abv.

Rojo

Rojo is made from local heirloom and traditional New England apples. It is slowly fermented with a hearty ale yeast and then aged with sour cherries and black peppercorns. The result is a truly interesting and satisfying unfiltered, semi-dry cider. Rojo starts with a spicy fruity aroma and first taste that becomes slightly sour on the mid palate and finishes dry with subtle cherry note. 5.4% abv.

Wunderkind

Wunderkind is fermented with a wine yeast and contains a hint of honey. It is bright, clean, and crisp. 6.0% abv.



Bear Swamp Orchard and Cider*^{*}

Table 15

1209B Hawley Road, Ashfield, MA 01330; bearswamporchard.com

All ciders feature wild yeast fermentation, no added sulfites, unfiltered and are fermented to dryness all from their own organically grown apples.

Organic Farmhouse Hard Cider

A blast from the past - a true farmhouse cider. This cider follows the tradition of simply wild-fermenting apple juice. Barrel aging adds oak tones to this, light, dry, complex cider. 6.9% abv.

Organic Hop Hard Cider

A dry-hopped, sparkling, dry hard cider. We use our own organic Goldings and Cascade to add light hop aromatics, without overwhelming the cider. Very refreshing. Bottle conditioned, 6.9% abv.

Organic New England Style

A barrel-aged cider fermented with organic brown sugar and raisins. This strong cider survived Prohibition in New England to become the farmer's standard, and the first style of cider we ever drank. 12% abv.



Bellwether Hard Cider

Table 3

9070 NY Route 89, Trumansburg, NY 14886; cidery.com

Featured Ciders: TBA



Big Fish (N)

Table 29

59 Spruce Street, Monterey, VA, 24465; bigfishcider.com

Allegheny Gold

Sparkling clear, golden, semi-dry cider featuring locally grown Arkansas Black, Ashmead's Kernel, Gold Rush, and Jonagold apples. Full-bodied with a bold apple flavor and notes of citrus and pear.

Church Hill Blush

Sparkling clear, rose-colored, medium-sweet cider featuring Virginia-grown apples and locally grown raspberries from Church Hill Produce in Doe Hill, VA.



BlackBird Cider Works *

Table 4

8503 Lower Lake Road, Barker, NY 14012; blackbirdciders.com

Dry Oak Aged

2016 Double Gold New York State Fair. A fine dry cider produced with a blend of certified organic apples and aged in French oak, featuring smoky, woody notes with a citrus finish. 6.7% abv.

New England Style Cider

Multi-year GLINTCAP Silver Medal winner. Semi-dry still cider double-fermented in French oak. Medium gold color, with a honey aroma. Full-bodied taste with oak and honey notes. 9.9% abv.



California Craft Cidermakers *

Table 8

Ethic Ciders

8490 Occidental Rd., Sebastopol, CA 95472; ethicciders.com

Gravitude

Made from 90% Gravensteins, 10% Jonathan and Rhode Island Greening, all sourced in Sonoma County, CA. Sparking and fully dry, this cider is delicate and graceful with lively acidity. Notes of apricot and rose petal dance with refreshing chalky minerality. 7.0% abv.

Far West Cider (N)

1325 Canal Blvd., Richmond, CA 94804; farwestcider.com

Proper Dry

Every bottle of Far West Cider is a product of our fourth-generation family farm in San Joaquin County, California. All of the apples used in this cider are harvested and pressed by hand on the ranch and then cared for throughout fermentation, aging, and bottling to help showcase the best of the fruit that we grow. This blend packs a whole bunch of fruit on the nose while keeping a crispy clean and fully dry finish on the palate. 7.5% abv.

Tanuki Cider (N)

1108 Pacific Ave., Santa Cruz, CA 95060

Pick It Up

Tanuki Cider is a small family owned and operated cider project started in 2014. All of our apples are grown, pressed, fermented, bottled, and labeled in Santa Cruz, CA. Pick It Up is made from the 2016 harvest of Newtown Pippin, Mutsu, Bellflower, and Winter Banana apples grown by the Mann Family at The Five Mile Orchard in Pajaro Valley, where they've been growing apples since the 1870s. Pick It Up is a dry farmhouse cider where apples and yeast are the only ingredients - unfiltered, unpasteurized, and bottle conditioned. 8.4% abv.



Carr's Ciderhouse *

295 River Drive, Hadley, MA 01035; carrsciderhouse.com

Table 16

Farmhouse Sparkling Cider 2016

Cutting acidity tempered with clean fruitiness gives this bone-dry, wild-fermented cider true elegance. Fermented at 45 degrees and bulk-aged sur lie (with batonnage) in stainless for six months, the yeast influence yields a satisfying, toasty mid-palate that will continue to age gracefully. This is an unfiltered natural cider made with 100% eco-grown 'Fortune' apples. 6.5% abv.

Pommeau 2014

Aged for six months in American oak, followed by over a year in stainless, this amber pommeau continues to mellow beautifully in the bottle with caramelized notes of vanilla and coconut. 18% abv.



Cidrerie Milton *

5, route 137, Sainte Ceclie de Milton, Quebec J0E 2C0
cidrieriemilton.com

Table 9

Cid Houblonné

Flavored with Cascade, Chinook, and Willamette hops, this cider is slightly bitter, with herbal, lemon, citrus, and floral notes.

Cid Rosé

Named Best Cider in North America in 2016. Created by macerating the skins of Dolgo crabs, which produced a distinctive and artful cider that is fruity and lightly acidic, with notes of currants and rose petals. 6.5% abv.

Le Glacé

Our Glacé (ice cider) offers in the nose a fresh hazelnut and peach scent. It is intense and velvety and the apple dominates with notes of Scotch caramel and a touch of vanilla. Plump and smooth, it offers a perfect balance of sweetness and acidity and a beautiful length on the finish. 10% abv.

Les Russet

Made exclusively from russet apple varieties, this refined and wine-like cider offers the aroma of orange blossom and lemon zest. The flavor exhibits notes of pineapple and Scotch caramel, with a typical touch of russet peel. 8% abv.



Ciders of Spain *

446 Broadway, Newport, RI 02840; cidersofspain.com

Table 36

Fanjul Sidra Natural

Producer: Sidra Fanjul, Tiñana, Asturias, Spain

Cidermaker: Carlos Ballesteros

A traditional wild yeast-fermented, unfiltered sidra with characteristic malolactic aromas and briney zest. Apple blend from Fanjul's estates in Asturias and Leon. 6% abv.

Guzman Riestra Sidra Brut Nature

Producer: Sidra Riestra, Sariego, Asturias Spain

Cidermaker: Raul Riestra

Bone-dry Champagne method wild yeast spatkling cider. Matured two years. A blend of Asturian sharp and French bittersweet varieties. 8% abv.

Sidra 1947

Producer: Viuda de Angelon, Nava, Asturias, Spain

Cidermaker: Francisco Ordoñez

A blend of 14 Asturian sharp, bittersharp, and bittersweet varieties in a single wild yeast fermentation filtered and aged in chestnut two years for an off-dry Nueva Expresión sidra. 6% abv.

Sidra de Pera

Producer: Viuda de Angelon, Nava, Asturias, Spain

Cidermaker: Francisco Ordoñez

This perry is made with 100% estate grown-pears, wild-fermented twice for a natural sparkle. Semi-dry. 5.2% abv.



The Cidery at Averill Farm*

Table 26

250 Calhoun Street, Washington Depot, CT 06794; averillfarm.com

Apple Wine

A dry, still, and refreshing wine that is big on apple flavor. 10.5% abv.

Original Averill Cider

This cider is dry and still, as were the traditional ciders of New England. It has a palate-cleansing balance of fruit, astringency, and acid, keeping the apple flavor at the forefront. 6.9% abv.



Eden Specialty Ciders *

Table 22

150 Main Street, Newport, VT 05855; edenciders.com

Featured Ciders: TBA



Embark Craft Ciderworks* (N)

Table 5

6895 Lake Avenue, Williamson, NY 14589; embarkcraftciderworks.com

Featured Ciders: TBA



Eve's Cidery

Table 6

308 Beckhorn Hollow Road, Van Etten, NY 14889; evescidery.com

Autumn's Gold 2015

A dry, naturally sparkling cider made with the traditional method of bottle fermentation. Apples on the orchard floor layered over aromas of toffee, dust, beeswax, and hay lead to a muscular and embracing mid-palate with flavors of ripe red apple, wild mint and something animalistic. The finish is an interplay between sweet and bitter, the leathery tannin full and present amidst still ripe fruit and brown sugar.

Northern Spy 2015

A bone-dry, naturally sparkling cider made from Northern Spy apples. Aromas of apple pie with buttered crust, savory herbs, summer plum, and sun-dried linen. On the palate, soft sumac flavors hang on a frame of grippy tannin. The finish juicy and persistent with wet stone and sea salt.



Fable Farm Fermentory (N)

Table 23

P.O. Box 1112, 1525 Royalton Turnpike, Barnard, VT 05031
fablefarmfermentory.com

Fluxion Ancestral II (2015)

A sparkling dry cider with high acidity, made using the Traditional Method, using gleaned apples and a native yeast-bacteria matrix. Fermented and aged for over a year in a motley crew of barrels (neutral bourbon, and used/neutral red and white wine barrels) which were blended together at bottling with priming sugar. 7% abv.

Pronoia (2015)

A slightly sparkling dry cider made using the Ancestral Method. Fermented and aged in neutral barrels for 6 months before bottling. The majority of apples used in this batch were from elder trees throughout our farm, itself settled in the late 1700s. 7% abv.



Farnum Hill Ciders *

Table 21

98 Poverty Lane, Lebanon, NH 03766; povertylaneorchards.com

Extra Dry Cider

Pale gold, bubbly, radically dry. Richly aromatic, suggesting myriad fruits of the earth, and the earth itself, with a complex, palate-cleansing balance of fruit, astringency, and acid. Sugar content zero, fruit notes rampant! Made from a range of specific apple varieties bred and/or selected for excellent cider. 7.5% abv.

Kingston Black 2015

A golden, still, and dry cider, redolent with muskmelon, orange peel, flowers, and bittersweet apple. Made from the temperamental Kingston Black apple. Long treasured abroad as a single-variety cider fruit for its rare balance of tannin, sugar, and acid. 8.5% abv.

Semi-Dry Cider

Golden, gently bubbly, with a delicious array of tropic fruits, citrus, and mysterious aromatic notes in the nose and on the palate. Much less sweet than semi-dry champagnes, balancing the gentlest sweetness against sharpness, astringency, and fruit (which is different from sweet). 7.4% abv.



Flag Hill Farm *

Table 24

P.O. Box 31, Vershire, VT 05079; flaghillfarm.com

Flag Hill Farm has been making cider since 1984. All ciders are made from their own apples in a blend of well over 50 varieties — wild, antique, and dessert varieties. All production is certified organic from start to finish and includes wild yeast fermentation with no added sulfites.

Sapsucker

A dry Belgian beer style hard cider on lees. Slightly fizzy and variably yeasty depending on how you pour the bottle.

Sparkling Vermont Cyder

A true methode champenoise cider that is disgorged by hand. Excellent for celebrations. Extra dry.

Vermont Hard Cyder

Our non-effervescent hard cider. Slight residual sugar for those that prefer off-dry and/or no carbonation. Also perfect for culinary recipes calling for hard cider as an ingredient.



Headwater Cider Company *

112 Forget Road, Hawley, MA 01339; headwatercider.com

Table 17

Clesson

This cider received a gold medal from the 2017 Great Lakes International Cider and Perry Competition (GLINTCAP). It was just poured at the James Beard Society in NYC. It is a blend of McIntosh (an aromatic apple responsible for the bouquet), Cortland (body), Empire (acidity) and Medaille D'Or (tannins). It uses a blend of three different yeasts. 8% abv.; less than 0.1% residual sugar.

New England Dry

Dry, crisp, and tart. This cider took a silver medal in the 2016 GLINTCAP. It is slightly more acidic than the other two ciders due to the use of non-acid reducing yeasts. This results in an increased bouquet and a wicking astringency that cleanses the palate for the next sip of cider or bite of food. 8% abv.

Quercus

Quercus is Latin for "oak". This is the Clesson cider that has rested in first-run bourbon barrels for two months. The bourbon notes are subtle and don't overpower the apple. A slight amount of malolactic fermentation reduces the overall acidity of the cider. This cider took a medal at the Dan Berger Cider Competition in 2017. 8% abv.



Hudson Valley Farmhouse Cider * (N)

828 Center Road, Staatsburg, NY 12580; hudsonvalleyfarmhousecider.com

Table 44

Featured Ciders: TBA



Millstone Cellars *

2029 Monkton Road, Monkton, MD 21111; millstonecellars.com

Table 31

Heirloom X Cider

Our very best cider, blended from the best of 500 barrels that were cellared for over a year to produce an earthy, mineral farmhouse cider with notes of ripe pear and apple. Dry, sparkling (conditioned with cryo-cider), 8.0% abv.

Rose Bonnet

This cider was fermented and aged on four red grape skins from Old Westminster Winery and has tannic, sour apple, cherry, and berry notes. Dry, sparkling (conditioned with cryo-cider), 8% abv.



Nine Pin Cider *

929 Broadway, Albany, NY 12207; ninepincider.com

Table 43

Signature

Nine Pin's New York Hard Cider is crafted in the heart of Albany. The Signature Blend is sourced entirely from orchards in the Capital District

and Hudson Valley. It is fermented with a white wine yeast to enhance its crisp and refreshing character. 6.7% abv.

Cider Monster

In 2014 Colin Byrne spotted a 20-foot white wall in Nine Pin's loading dock. Channeling his otherworldly imagination, he painted the Cider Monster. Inspired by this beast, the Nine Pin crew set out to create a monster cider blend using 87 varieties of New York apples. This cider is scarily complex, terrifyingly tart, bone-dry, and aged for one year in the monster's lair.

Ginger

Nine Pin's Ginger is created from a blend of dessert apples from Samscott Orchards. A spicy yet balanced cider, fermented with a white wine yeast and infused with ginger and orange peel.

The Idared

Nine Pin Cider is proud to present our Fall Limited Reserve, The Idared. The Idared apple variety is a cross between a Jonathan and a Wagener apple and known for its sweet-tart and juicy flavor profile. This single-variety cider is dry and bright with a crisp, tangy finish and perfect for fall. 6.7% abv.



Northwest Cider Association *

Portland, OR; nwcider.com

Table 37

EdenVale Winery (N)

2310 Voorhies Rd., Medford, OR 97501; edenvalleyorchards.com

2016 Pear Cider

In February of 2017, EdenVale Winery located in the heart of the Eden Valley Orchard property, released their first production of its estate-grown pear cider. The 2016 vintage cider is crisp, dry and 100% organic. Fresh-pressed pears straight from our historic orchards, planted in 1885, were used to make this very unique and refreshing cider. No additional fruit juices or concentrates are used-- only the original estate fruit.

Liberty Ciderworks (N)

164 S. Washington, Suite 300, Spokane, WA 99201; libertycider.com

Porter's Perfection SV (Reserve Series)

A dry, still cider made from the English apple variety Porter's Perfection. Wild yeast fermented, aged 9 months in bulk with American oak. 8.6% abv.

Square Mile Cider (N)

929 N. Russell St., Portland, OR 97229; squaremilecider.com

Hopped Apple Cider

Square Mile Cider's 9-time award-winning Hopped Apple Cider is

crafted in Portland, Oregon. We dry-hopped our classic hard cider to bring out all the complex hop flavors with zero hop bitterness – it's pure Pacific Northwest at its core. 6.2% abv.



Oliver's Cider and Perry *

Table 10

The Old Hop Kilns, Moorhouse Farm, Ocle Pychard, Herefordshire HR1 3QZ
oliversciderandperry.co.uk

At the Hop

A medium sparkling wonder. Cascade hop-infused, classic, English cider. Approach with an open mind and let the subtle hop play with you. Winner of the "Best in Show" at the 2014 Royal Three Counties Agricultural Society show. 5.5% abv.

Classic Perry

Perry pears from the Orchards of Herefordshire, cold-fermented by wild yeasts, matured and blended. Hedgerow fruit and suave citrus mix with pear acids and tannins to give a classic perry that is slightly sweetened and carbonated at bottling. 6,0% abv.

Gold Rush

A sparkling, medium-dry cider with a deep, burnished color made from 100% bittersweet and sharp vintage cider apples from traditional Herefordshire farms. The juice was slow-fermented by wild yeasts in old oak barrels through a cold winter and underwent malolactic fermentation in the warm spring. Oliver then added fruit sugar and lambic yeasts for a second alcoholic fermentation, adding a touch more alcohol and complexity. It was finished in oak, for maturity, before final blending and bottling. 6.7% abv.

Traditional Cider

Cider apples from traditional Herefordshire orchards. Cold-fermented by wild yeasts and matured in old oak barrels. A classic dry, still cider with spicy, sour, bittersweet apples, oak and tannins. 6.0% abv.



Original Sin *

Table 42

101 East 15th Street, New York, NY 10005; originsin.com

Black Widow Cider

Made with blackberries and freshly pressed New York apples, Black Widow is a well-balanced semi-sweet cider with a tart finish. 6,0% abv.

Dry Rosé Cider

A cider made with our proprietary blend of freshly pressed New York apples. Beautiful light pink color with a delicate nose, refreshing acidity, and a smooth semi-dry finish. 6.5% abv.

Original Sin Hard Cider

Our flagship cider is a semi-dry cider made with Champagne yeast, with a nice level of acid derived from a blend of heirloom New York apples. 6.0% abv.



Pony Shack Cider*

188 Picnic Street, Boxborough, MA 01719; ponyshackcider.com

Table 18

Endless Summer

Our first strawberry and apple co-fermentation project! For this cider we co-fermented fresh strawberries with fresh pressed cider, let it ferment bone-dry, and aged it for over a year. The result is a aromatic light cider with soft beautiful notes of strawberry and lemon.

3 Fifes

This cider is a throwback to colonial New England, showcasing three fruits plentiful in the late 1700s. We combine Roxbury Russet and Baldwin apples with Bartlett pears to create this beautiful cider trio.



Prospect Ciderworks * (N)

1738 Norfolk Avenue, Boston, MA 02119; prospectciderworks.com

Table 19

Featured Ciders: TBA



Shelton Brothers Importers *

Belchertown, MA; sheltonbrothers.com

Tables 11-12

Headquartered in western Massachusetts, Shelton Brothers imports and represents some of the world's great cider, including the following producers.

Frecon Cidery

501 S. Reading Ave., Boyertown, PA 19512; freconfarms.com

Farmhouse

This bottle-conditioned sparkling cider uses antique cider apples. Balancing a healthy combination of bittersharp and sharp like Crab, Winesap, and York Imperial with just the right amount of sweets like Winter Banana to give this cider a very tart upfront profile with a light astringency. This wilder farmhouse-style fermentation combines Brettanomyces with an addition of Lactobacillus and is aged for over 2 years before it's bottled, resulting in a slightly funky and sour taste with just a hint of oak. 7.2% abv.

Henney's Cider

Les Blanquettes, Bishops Frome, Herefordshire (Worcester), England WR6 5AP; henneys.co.uk

Henney's Vintage

Made from a single year's pressing. A full-bodied traditional cider which is naturally still. 6.5% abv.

Hogan's Cider

North Lodge Barn, Haselor, Alcester, Warwickshire, England B49 6LX
hoganscider.co.uk

Killer Sharp

A fresh, earthy, sharp and naturally sour cider from Henney's innovation series. The flavors carry a fierce tangy apple edge that's super refreshing. 5.8% abv.

Llagar de Ribela

Estrada, Galicia, Spain; lagarderibela.aestrada.com

Ribela Clasica

A classic multivariety cider with a gentle fizz, this cider is the result of being bottled at its optimum point. After a light pouring, all of its aromatic potential, coolness, and natural effervescence flow, conveying its Atlantic origin. The presence of the "star" of our region, the apple variety 'Rabiosa', provides body and a genuine character to the cider. Intense flavor of fresh apple.

Peckham's Cider

127 Neudorf Road, RD 2, Upper Moutere 7175, New Zealand; peckhams.co.nz

Moutere Cider

An English-style cider crafted from 100% heritage cider apples pressed, fermented, and overwintered on the farm. Off-dry, rounded and spritzzy in the mouth with soft tannins and notable flavor development and a sherbet tickle on the tongue. 5.6% abv.

Two Metre Tall Farmhouse Ale & Cider

2862 Lyell Hwy., Hayes, TAS 7130, Australia; 2mt.com.au

Huon Farmhouse Dry Apple Cider

Continuing our philosophy of growing our own or sourcing ingredients directly from other farmers across Tasmania, the apples and pears used in our real cider are grown in the southern half of Tasmania. The apples are from orchards in the Huon Valley, predominantly the Griggs family at Lucaston Park, and the pears from the Hansen's orchard on the Tasman Peninsula.



Slyboro Cider House*

18 Hicks Road, Granville, NY 12832; www.slyboro.com

Table 41

Black Currant

Golden Delicious and Northern Spy apples blended with Hudson Valley-grown black currants. Sweet, but balanced. Sparkling. 6.9% abv.

Cherry Harvest

Ice Harvest ice cider, infused with orchard-grown Balaton and Montmouncy tart cherries. 11% abv.

Hidden Star

Made from Northern Spy and Liberty apples. Semi-dry, sparkling. 6.9% abv.

Kingston Black

Predominantly Kingston Black, with a blend of bittersweet apples. Lightly oaked; dry and still. 8.0% abv.

La Sainte Terre

Base cider of Golden Russet, McIntosh, and bittersweet apples blended with Ice Harvest ice cider. Sweet, sparkling. 8.5% abv.



Stem Ciders * (N)

Table 39

2811 Walnut Street, Suite 150, Denver, CO 80205; stemciders.com

Colorado Heritage Blend

Made with a blend of Colorado Winesap and Dabinett apples. Juicy, dry, clean, and bright with a balanced acidity. Soft tannins with a touch of grapefruit without any bitterness. A quintessential hard apple cider. 7.2% abv.

The Pippins

Crafted from Cox's Orange and Newtown Pippin apples from Michigan. Heterogeneous fermentation with *Brettanomyces* and native flora to produce an ultra-dry, robust cider with lively, lingering tannins. 5.9% abv.



Stowe Cider *

Table 25

1799 Mountain Road, Stowe, VT 05672; stowecider.com

Gin & Juice

A dry cider spiked with spent gin botanicals Caledonia Spirits and finished with honey. 6.9% abv.

Lanzer's Harvest

A dry cider infused with Vermont blackcurrants. 6.3% abv.

Pippin Ain't Easy #1

Made from three heritage apple seedling varieties: Newtown Pippin, Ribston Pippin, and Ashmead's Kernel. 6.5% abv.



Tandem Ciders *

Table 32

2055 North Setterbo Road, Suttons Bay, MI 49682; tandemciders.com

Pretty Penny

Christmas Cove Orchards located north of us is a local favorite both for its large variety of heritage and heirloom apples and its pop bottle collection. Every year, Mr. Kilcherman sends his extra apples to us and we make a Pretty Penny. 5.5% abv.; 2.5% residual sugar.

Smackintosh

The perennial favorite at Tandem Ciders. A blend of McIntosh, Northern Spy, and Rhode Island Greening. 4.5% abv.; 4.0% residual sugar.



Tieton Cider Works *

Table 38

619 West J Street, Yakima, WA 98902; tietonciderworks.com

Cranberry

A medium-sweet cider made from Washington-grown cranberries and apples. 6.9% abv.

Sparkling Perry

Made from traditional perry pears from our own Central Washington Orchards, produced using a traditional keeve followed by 16 weeks of natural fermentation. Medium sweet; 5.5 % abv.

Wild Washington

An off-dry cider made from bittersweet apples from our own Central Washington Orchards. 6.9% abv.



Tilted Shed Ciderworks*

Table 7

5141 Gravenstein Hwy, Sebastopol, CA 95472; tiltedshed.com

Graviva! Semidry Cider

Pronounced “Gra-VEE-va” as in “Viva la Grav(enstein)!” Blend of 100% organic fresh-pressed Sonoma County heirloom and traditional cider apples: 50% Gravenstein, west Sonoma County’s heritage variety; 50% blend of other organic heirloom and tannic cider apples varieties, including the rare Nehou, a high-tannin, low-acid French bittersweet originally from Normandy. Unfiltered, unfinned, minimal sulfites, back-sweetened prior to bottling with a touch of organic cane sugar. Notes of melon rind, maraschino cherry, apricot, and damp earth. Balance of acidity and tannin with a touch of sweetness, medium body, with a long, savory, funky finish. Residual sugar less than 1%. Serve at 50° to 55°F in a white wine glass. 8% abv.

2015 Lost Orchard

Blend of very rare, feral English, French, and Old American traditional cider apples gleaned from lost cider orchards in Sonoma County. Varieties include Nehou, Muscat de Bernay, Porter’s Perfection, Yarlinton Mill, Foxwhelp, Tremlett’s Bitter, and Roxbury Russet. Organically grown, from the 2015 harvest. Fermented to dryness in small batches by variety, then blended, aged, and bottle conditioned using organic cane sugar as dosage. Unfiltered, unpasteurized, minimal sulfites. 8% abv.



Uncle John’s Hard Cider *

Table 33

8614 North U.S. Hwy 127, St. Johns, MI 48879 www.ujcidermill.com

Lost Orchard

Semi-dry and sparkling. A blend of apples from orchards that are least 50 years in the ground and heirloom varieties. Citrus and green apple aromas; crisp, clean finish.

Melded

Dry and sparkling. This cider is a blend of English, French, and American classic cider apple varieties. Ripe melon and spice aroma with just a hint of tartness at the finish.

Perry

Semi-sweet and sparkling. Made from Williams (Bartlett) Pears, this perry is fruit-forward with notes of ripe pear and melon and has a smooth, buttery finish.



Urban Farm Fermentory *

Table 27

200 Anderson Street, Bay 4, Portland, ME 04101; urbanfarmfermentory.com

Amalgam

A hybrid of UFF's Dry Cidah and kombucha.

Baby Jimmy

A barrel-aged version of UFF's Dry Cidah, fermented with wild yeasts and unfiltered. A nod to both its unfiltered nature and the culturally rich American oak barrels that create its distinctive flavor range and complexity.

Blueberry Kombucha

Wild Downeast blueberries boost flavor, aesthetic, and antioxidant content in our Maine booch. When mixing at home, be liberal. A healthy quantity of blueberry will provide the pinkish tint required for back porch sessions.



Vander Mill Cider

Table 34

505 Ball Avenue NE, Grand Rapids, MI 49503; vandermill.com

Chapman's Blend

A tribute to John Chapman, better known as "Johnny Appleseed." It is made with four types of heritage apples including Winesap, Baldwin, Northern Spy, and Jonathan. It is a semi-dry cider with a clean fruit flavor and slight carbonation. 6.9% abv.

Bon Chretien

Bon Chretien, or "Good Christian" is the original name given to the modern-day Bartlett pear. Its French origin dates back to 1483 and the days of King Louis XI. Today, this variety is the most prevalent pear in the United States. Bon Chretien is fermented using all Michigan Bartlett pears. It is semi-dry and lightly carbonated, with clean and subtle notes of pear. 6.8% abv.



West Avenue Cider

Table 30

84 Concession Road 8E, Freelon, ON L0R 1K0 Canada; westavenue.ca

Frequin Rouge

Traditional Old World cider; 6.0% abv.

Legend of the Fall

Spanish-style sour cider; 6.9% abv.



West County Cider *

Table 20

P.O. Box 29, Colrain, MA 01340; (413) 624-3481
www.westcountycider.com

Featured Ciders: TBA



Westwind Orchard * (N)

Table 40

205 Lower Whitfield Road, Accord, NY 12404; westwindorchard.com/cidery

Classic

This cider is a blend of 7 different apple varieties (Northern Spy, Idared, Stayman, GoldRush, Golden Delicious, and 2 different crab apples). It is our farmhouse blend: dry, unfiltered, slightly tannic, and carbonated, pitched with wild yeast.

GoldRush

This cider is our latest release and is also the latest variety of apples we harvest. It actually needs to be off the tree for a few months before it fully develops the character we're looking for. The amazing thing – where the magic comes in – is that GoldRush is one of the few dessert apples that makes a great cider all on its own. It is off-dry, unfiltered, pitched with wild yeast, sharp, citrusy, with a robust body.



Wrangletown Cider Company (N)

Table 7

1350 9th Street, Arcata, CA 95521; wrangletowncidercompany.com

Fieldbrook Nursery Orchard

A dry farmhouse-style cider sourced from a blend of heirloom and culinary apples grown in Fieldbrook, California. This cider is bold, refreshing, and full of bright acidity. Fermented in stainless steel barrels. Varieties include Spartan, Glowing Coal, Pink Pearl, Tompkins King, Liberty, Surprise, Crow Egg, and a bit of Yarlington Mill. 8.3% abv.

Monument Apples Orchard

A dry cider produced from a very special orchard in Rio Dell, California. The apples in this orchard are all heirloom and cider varieties. Varieties include Cox's Orange Pippin, Roxbury Russet, Wickson, Hudson's Golden Gem, Smith Cider, and Golden Russet. The juice was fermented in stainless steel barrels and bottle conditioned. Bright acidity with notes of stone fruit; fruit blossom and beeswax aromas. 8.4% abv.

~ TASTING NOTES ~



Check out the CiderDays t-shirts and wine keys for sale at the merchandise table!

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www.ciderdays.org