



Franklin County
CIDERDAYS



2014

*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 www.ciderdays.org

2014 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 Ciderly *

Table 1

2251 Route 209, Wurtsboro, NY 12790; 845-468-5867;
www.aaronburrcider.com

Homestead Perry

Made from wild foraged pears. Bottle fermented and disgorged. The aroma is meaty and yeasty, but it tastes nothing like its nose. It's balanced, delicate and off-dry; 8.1% abv.

Isle Au Haut, Homestead Cider

Made from uncultivated apples growing along the coast of Isle Au Haut, Maine. Naturally fermented (on island), the fragrant nose keeps a lot of the apple. Dry and still, the sharp body is viscous and colorful with notes of butterscotch.



Aeppel Treow Winery & Distillery

Table 1

Brightonwoods Orchard, 1072 288th Avenue, Burlington, WI 53105;
www.appletrue.com, distributed by Shelton Brothers, Belchertown, MA; www.sheltonbrothers.com

Perry

Charles McGonegal uses a blend of Bosc and Comice dessert pears in the traditional champagne method to produce this semi-sweet sparkling pear wine. Floral bouquet; complex, creamy finish. 7.5% abv; 5% residual sugar.

Orchard Oriole Perry

Made exclusively from a blend of traditional English perry pears grown at Brightonwoods Orchard. Varieties include Brandy, Thorn, Taynton Squash, Winnalls Longdon, Barland, Barnet, and Normanschein Cidre-birne. This perry is light, dry, and complex, tart and musky, and quite tannic. Very soft carbonation. 6.0% abv; 0% residual sugar.



Artifact Cider Project* (N)

Table 2

270 Albany Street, Springfield, MA 01105
www.artifactcider.com

New World Cider

An American craft cider that balances texture, nose, and finish. It is aromatic, structured by tannins with frayed edges, and finishes with fruity bright acidity. Made using a blend of Massachusetts-grown Baldwin, Northern Spy, Russet, and other heirloom varieties. 6% abv.



Bantam Cider *

Table 2

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

La Grande

La Grande includes apple varieties such as: Zabergau Reinette, Belle de Boskoop, and Roxbury Russet. It is fermented with both wild and cultivated yeast strains in stainless steel then aged in bourbon barrels for six months. This dry cider has hints of vanilla and oak. 6.9% abv.

Rojo

Rojo is fermented with an ale yeast and finished with sour cherries and black peppercorns. This cider is tart and mildly sour with a hint of cherry. 5.4% abv.

Wunderkind

Wunderkind is made from a blend of local Massachusetts apples, slowly fermented to capture subtle esters, and delicately balanced with a hint of flower-blossom honey. Bright and crisp; gently lingers on the palate. 6% abv.



Bear Meadow Farm Cidery* (N)

Table 3

926 Watson-Spruce Corner Road, Ashfield, MA 01330

Traditional Dry and Traditional Semi-Dry Cider

Aged in whiskey barrels, this cider is made from a blend of five orchard varieties, unnamed old farm trees, and a selection of wild apples that Rick and Nancy Intres have worked with for seven years. The cider is aged for 4 months in bourbon whiskey barrels and, finally, the sweetness of the aged cider is adjusted with honey from their own farm apiary.



Bear Swamp Orchard *

Table 3

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

Steve Gougeon and Jen Williams grow, press, and ferment the apples for their hard ciders at their small certified organic orchard. All ciders feature wild yeast fermentation, with no added sulfites; all are unfiltered and fermented to dryness. Made from 2013's Liberty, various russets, yet unnamed seedlings, Northern Spy, Rhode Island Greening, Howes, and Mann apples.

Organic Hop Hard Cider

A dry-hopped, sparkling, dry hard cider that uses the farm's own organic Goldings and Cascade to add light hop aromatics without overwhelming the cider. Very refreshing. Bottle conditioned, 6.8% abv.

Organic Ice Cider

Made by freezing sweet cider, removing the ice, and fermenting the remaining thick, sweet, concentrated juice. This is a bit drier than other ice ciders; sweet, tart, with the essence of apple. Single variety made from the juice of Freedom apples, 10.5% abv.

Organic Sparkling Hard Cider

A lightly sparkling, dry hard cider. Very aromatic and fruity. Bottle conditioned, 6.8% abv.



Black Star Farms

Table 4

10844 East Revold Road, Suttons Bay, MI 49682; www.blackstarfarms.com

Hard Apple Cider

Winemaker Lee Lutes creates this medium-sweet sparkling cider from a blend of eight different cider apples. It has a clean, crisp apple taste with a long, lingering finish. 7% abv; 2.5% residual sugar.



BlackBird Cider Works *

Table 4

Donovan Orchards, 302 Beresford Road, Rochester, NY 14610
www.blackbirdcider.com

Dabinett English Style Cider

A semi-dry, bottle-conditioned cider reminiscent of those from Herefordshire. Straw gold with a smoked fruit aroma. Bold, full-bodied, complex flavor with bittersharp apple notes and a clean finish. 8.2% abv.

New England Style Cider

A semi-dry, still cider that is double-fermented in French oak. Medium gold color and a honeyed aroma. Full-bodied taste with honey and oak notes. 9.9% abv.



Carr's Ciderhouse *

Table 5

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

Apple Pommeau

An aperitif/dessert cider made in the French style from a blend of Calville Blanc, Redfield, and Fortune apples. Fortified with apple brandy and aged in bourbon barrels for nine months. Lightly sweet and smooth, rich flavor with aromas of vanilla, coconut, and caramel. 19.5% abv.

Golden Russet Blend

A dry, yet fruity cider that highlights the Golden Russet variety, known for its complexity, sprightly acidity, and intense sweetness. Other apples used in the blend include Goldrush, Golden Delicious, Winesap, and Fortune. 6.5% abv.



Ciders of Spain *

Table 5

446 Broadway, Newport, RI 02840
www.cidersofspain.com

1947 [Sidra de Nueva Expresión]

Produced by Sidra Angelón, La Teyera, Nava, Asturias, Spain
Since 1947 the Viuda de Angelón family has made its ciders in the traditional manner. A careful selection of heirloom apples from its own orchards gives this clear and crisp cider a generous and deep aroma and a long finish. 6% abv.

Guzmán Riestra Brut Nature [Methode Champenoise Sparkling Sidra]
Produced by Sidra Riestra, Sariego, Asturias, Spain

Selection of only its richest matured, natural cider for a second in-bottle fermentation makes Guzman Riestra Brut Nature unusually full-flavored and aromatic for a naturally sparkling cider. It is spiritous with pear and banana notes. Bittersweet varieties from Normandy in the blend contribute an extra touch of piquancy. Expect a seductive smokiness as well. 8% abv.



The Cidery at Averill Farm* (N)

Table 6

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

Apple Wine

Averill Farm's apple wine is made from a variety of apples to create a product that is refreshing, dry, and still. 10.5% abv.

Hard Cider

This cider is nearly 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.

Hopped Mutsu Cider

Freshly hopped cider made exclusively from Averill Farm's home-grown Mutsu apples. Fermented to dryness and aged for one year before the addition of Willamette hops. 6.2% abv.



Citizen Cider *

Table 7

316 Pine Street, Burlington, VT 05401 www.citizencider.com

The Americran

An off-dry cider co-fermented with cranberries from Cranberry Bob in Fairfield, Vermont. 6.8% abv.

Citizen's Cellar: Sour Cherry

For this cellar cider, sour cherries from Douglas Orchard in Shoreham, Vermont, were macerated and fermented with sweet cider to dryness. 6.8% abv.

The Dirty Mayor

Made in honor of the pseudo mayor of Fort Ethan Allen, Vermont, this sweet cider is made with ginger and a touch of lemon. 6.9% abv.

Stan Wild

A dry, wild-fermented, bottle-conditioned cider with depth and character, made with heirloom apple blends by Stan, owner of Happy Valley Orchard. 6.9% abv.

Unified Press

Citizen's flagship cider; the "U.P." is an off-dry cider made with a blend of ten or so apple varieties. 6.8% abv.

Wit's Up

A unique dry cider made with a Belgian beer yeast that truly bridges the gap between cider and beer. Free of sulfites and sorbates, this cider can't be pinned down with one simple definition. 5.9% abv.



Downeast Cider House

Table 8

200 Terminal Street, Boston, MA 02129; www.downeastcider.com

Cranberry Blend

Refreshing and pleasantly tart, the fresh cranberry juice gives the cider a little kick while still maintaining its drinkability. The cranberry color, acidity, and aroma pair especially well with turkey, cheesecake and increasingly cold weather.

Hard Honey

This cider is aged on a bed of crushed coriander seed and orange peel, lending it a pleasant complexity.

Lemonade

Adding fresh-squeezed lemon juice and cane sugar makes this refreshingly unique cider a tastier alternative to commercial hard lemonades.

Original Blend

Downeast's Original Blend is made from a blend of locally grown McIntosh, Gala, Cortland, and Red Delicious apples. It is fermented with ale yeast and left unfiltered, which contributes to its full-bodied flavor and smooth finish. 5.1% abv.



Eden Ice Cider Company *

Table 9

P.O. Box 71, West Charleston, VT 05872; www.edenicecider.com

Heirloom Blend 2012

Eden's flagship ice cider, now in its fifth vintage. In addition to McIntosh and Empire apples, russet apples lend full-bodied sweetness, Calville Blanc and Esopus Spitzenburg provide acidity and citrus notes, and Ashmead's Kernel contributes natural tannins for structure. 10% abv.; 15% residual sugar; 1.2% titratable acidity.

Honeycrisp 2012

This tangy, elegant ice cider is made with 100% Vermont-grown Honeycrisp apples. The Honeycrisp is a prized Northern US apple variety. As its name suggests, there is a honeyed quality to its sweetness, accompanied by sufficient acidity to keep the flavor fresh and crisp. Enjoy with cheese, maple crème brulee, or butter cookies. 10% abv.; 15% residual sugar; 1.7% total acidity. Awarded a 2014 Gold Medal at the Finger Lakes International Wine Competition.

Orleans Herbal Aperitif Cider

This elegant wine was developed in collaboration with maitre liquoriste Deirdre Heekin. Cold-concentrated fresh-pressed cider is fermented to make a pure dry wine that's infused with a special blend of organic Vermont-grown herbs. A refreshing, aromatic aperitif wine with apple flavor, plus white floral, honey, and anise notes. 16% abv.

Windfall Orchard 2012

This smooth, rich ice cider is made exclusively from apples grown by Brad Koehler of Windfall Orchard in Cornwall, Vermont. Brad grows over 80 heirloom varieties of apples on his small, 3-acre farm, and more than 30 of them find their way into this amazing ice cider. It tastes of fresh apple, pear and peach, and is full-bodied and well balanced. Perfect for serving with desserts and cheeses all year round. 9% abv.; 15% residual sugar; 1.3% total acidity.



Eve's Cidery

Table 10

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

2013 Darling Creek [Champagne method sparkling cider]

This semi-dry, sparkling cider is a blend of English and French bitter-sweets and bittersharps, fruity American cider apples, and Eve's own seedling varieties. The aroma is a play between sweet (honeysuckle, apple blossom, and red apple), herbal (gin, licorice, and allspice), and green (tomatillo and sapling). The mouthfeel is big and thick with a soft but dry, velvety texture. The finish is full and balanced, with lingering notes of sweet, sour apricot. 8% abv., total acidity 8.2 g/l, 1.5% residual sugar.

2013 Essence Ice Cider

Mocha, allspice, baked apple, and caramel on the nose with a thick, creamy mid palate and a long bright finish in which acid and sugar are equal. 10% abv., 15% residual sugar, total acidity 12 g/l.



Far from the Tree Cider* (N)

Table 10

P.O. Box 526, Salem, MA 01970; www.farfromthetrecider.com

Rind

A dry saison cider made with orange rind and coriander. Fermented slowly with Belgian saison yeast, followed by secondary bottle fermentation. 6.9% abv.

Roots

A dry New England cider made with Massachusetts apples and maple syrup. Fermented twice in barrels, followed by a third, in-bottle fermentation. Unpasteurized and unfiltered; 6.9% abv.

Spice

A dry cider made with ginger, nutmeg, allspice, clove and sea salt. 6.9% abv.



Farnum Hill Ciders *

Table 11

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

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 sweet-

ness against sharpness, astringency, and fruit (which is different from sweet). 7.4% abv.



Fishing Creek Cider

Table 11

2535 Red Hill Church Road, Whitakers, NC 27891; www.fishingcreekcider.com

L.L. Draughon's Fishing Creek Hard Cider

Slowly fermented in stainless steel tanks during the fairly mild winters of eastern North Carolina under the watchful eyes of father-son cidemakers Michael and Anderson O'Brien. Made from a secret blend of North Carolina mountain apples and fermented to dryness, the smooth, crisp cider is primed with sugar at bottling to produce an eminently drinkable, sparkling beverage that is often compared to champagne or Cava. Currently sold only in North Carolina, but expansion-minded, their cider comes in a 750 ml. bottle that features Michael's great-grandfather, L.L. Draughon, on the bottle cap and label. 8.5% abv.



Headwater Cider Company *

Table 12

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

Ashton Blend

A blend combining North American dessert varieties like Honeycrisp, McIntosh, and Cortland with two classic English bittersweets (Ashton Bitter and Ellis Bitter). The European apples lend a nice structure and balance to this off-dry cider. 8% abv.

New England Style Cider

Cidermaker Peter Mitchell's interpretation of the classic New England Style Cider is produced only from apples (Cortland, Empire, and McIntosh) grown in his own certified organic orchard in western Massachusetts. Fermented to nearly complete dryness, with just a hint of residual sweetness and a tart finish. 8% abv.



Maiden Rock Winery & Ciderly *

Table 12

West 12266 King Lane, Stockholm, WI 54769
www.maidenrockwineryciderly.com

Honeycrisp Hard™

Like the apple that is its namesake, Honeycrisp Hard™ apple cider is distinctive, snappy and sassy. This natural, semi-dry cider features subtle flavors and a crisp, lingering finish. 6.8% abv. A three-time medal winner at the Great Lakes International Cider & Perry Competition.

Scrumpy

This semi-dry sparkling cider is crafted in the farmhouse tradition of southwestern England. Fresh pressed juices of sweet, bitter, aromatic, and tart apples are blended to provide a distinctive taste experience. 6.8% abv.



Marchetti Company/Scoperta Importing* (N) Table 13

3091 Mayfield Road #310, Cleveland Heights, OH 44118

www.tmarchettico.com

Bereziartua Sidra Natural

A natural, unfiltered cider from Astigarraga in the Basque Region of northern Spain. Made from a blend of local Basque apples, including Txalaka, Urtebia, Judeline, and Judor. Fermented in wooden barrels (kupas) and stainless steel for about five months. Harvest yellow in color; slightly effervescent with peach, orange blossom, and yeast aromas. Tart apple flavor and a mineral finish. 6% abv.; 1.5-2.0% volatile acidity.



Millstone Cellars* (N)

Table 13

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

Farmgate

A traditional dry American cider fermented and aged in oak barrels between five and eight months. A 20-barrel blend of six heritage apple varieties (Jonathan, Stayman, Smokehouse, York Imperial, Granny Smith, and Cortland) selected for vinous flavor and aromas. Low to medium tannin, high to medium acidity, low to medium funk. Aged for an additional week with a blend of French and American oak chips to increase tannic backbone and add a light vanilla flavor profile and increase mouthfeel. Bottle-conditioned by adding cryo-concentrated juice to the cider just before bottling. 8.0% abv.

Hopvine

This dry cider is dry-hopped using whole-cone Cascade hops from Black Locust Hop Farm in Maryland. Eighty percent of the hops are dry-hopped for two months to extract the hop funk nose and citrusy and grapefruity flavor characteristics and the remaining 20 percent of the hops are added for two weeks to get more of the floral qualities. Apple varieties and barrels are selected for low tannin, medium to low acidity, low funk, and medium body. Bottle-conditioned with Maryland wild-flower honey using a blend of wine yeasts. Apple varieties used include York Imperial, Cortland, Jonathan, Winter Banana, and Granny Smith. 8.0% abv.

Sidra Americana

A rustic Basque-style cider. Apple skins are macerated with the cider for the first three weeks of fermentation to infuse it with the native yeast and bacteria from the apple skins as well as a light tannic element. Aged for 10 months in oak before hand-selecting a blend that best represents the funk-forward and tart Basque style. Apple varieties used include Black Twig, Smokehouse, Jonathan, and York Imperial. Dry and still; minimal filtration. 7.0% abv.



Nine Pin Ciderworks *

Table 14

929 Broadway, Albany, NY 12207; www.ninepincider.com

Nine Pin Signature Blend

Nine Pin produces farm-to-glass cider from fresh-pressed locally grown

New York State apples, including some unique varieties grown from seed on the del Peral family farm. This cider is off-dry and refreshing, with notes of clean, crisp apple, a balanced acidity and sweetness, and a dry finish; 6.7% abv.



Oliver's Cider and Perry Ltd.*

Table 18

The Old Hop Kilns, Moorhouse Farm, Ocle Pychard, Herefordshire HR1 3Q2
www.oliversciderandperry.co.uk

Bittersweet Funk

A blend of the best barrels from a single year, bottled at about 18 months. Bittersweet and bittersweet fruit and malolactic fermentation create a characterful but smooth barrel-matured still cider full of hints of the orchard floor, barnyard and blue cheese. Best served not chilled for appreciating the full flavor. 6.9% abv.

Classic Perry

A straightforward medium dry perry with a little added sweetness and carbonation for a slight sparkle on pouring. Light with refreshing acidity and gentle hints of the perry pear. Serve slightly chilled.

Gold Rush

A full, robust medium dry bittersweet cider with a light sparkle. After the first wild yeast ferment, a modest amount of fructose is added with a lambic yeast preparation. This gives about 1% more alcohol and some added character. Can be served lightly chilled.

Traditional Cider

A big favorite with foodies where a very dry, still, austere, clean cider is required. A young and slightly sour/bitter cider. Incredibly refreshing when very cold.



Pup's Cider Company

Table 14

East Road, Greenfield, NH 03047 www.pupscider.com

Devils Bit Strong Cider

One of the best-selling ciders in Ireland, Devils Bit is produced by the Adams Cider Company from apples grown in their own orchards in County Tipperary. Double-fermented and cold-filtered, with no artificial colors or sweeteners. 6% abv.



Shacksbury Cider *

Table 15

P.O. Box 981, Middlebury, VT 05753; www.shacksbury.com

1840

The 1840 is a cider from Shacksbury's Lost Apple Project, and features now-wild apples that were planted by Vermont's early settlers. This sparkling cider was fermented with native yeast and bottled-conditioned. Very dry and complex with green apple, floral, and honey flavors. 6.9% abv.

The Basque

This Spanish cider's incredible complexity comes from the traditional apple varieties used, as well as a slow, wild yeast fermentation. It is bottled still and unfiltered with no sulfites. The Basque is extra dry with citrus and spice flavors, with a wonderfully soft mouthfeel. 6.2% abv.

Classic

The Classic combines traditional English bittersweets with bright acidity and a little residual sugar for a balanced and refreshing, yet complex, sparkling cider that is perfect for nearly every occasion. 6.0% abv.

The Hereford

A traditional still English cider made entirely from bittersweet apple varieties. Uniquely low acid and high tannin, this off-dry cider has rich flavor and a very long finish. 6.9% abv.



Shelton Brothers Importers *

Belchertown, MA; www.sheltonbrothers.com

Tables 16 and 17

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

Cidrerie L'Hermetiere

Tronas 61260 LE THEIL France www.cidrerie-traditionnelle-du-perche.fr/uk

Poire

Cidrerie L'Hermetière sits among the rolling hills of the Perche region of Normandy. Cidermakers Nathalie and Dominique Plessis produce only pure-juice ciders and perries in the farmhouse style, fermented naturally and bottled without any pasteurization or carbonation – a prime example of the ancestral cider-making process. Their Poire (pear cider) is made from traditional French perry pears harvested from a neighboring orchard. It has a fruity aroma with light lemon flavor notes and a tart mouthfeel, like a dry white wine. Bottle-conditioned. 4% abv.

Henney's Cider Co.Ltd.

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

Henney's Vintage

A medium still cider made from a single year's pressing. Henney's prefers to use Dabinett, Ashton Bitter, Tremletts Bitter, Yarlinton Mill, and Michelin apple varieties from both standard and bush orchards of Herefordshire growers; 6.5% abv.

Hogan's Cider

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

Picker's Passion

Medium-dry cider with a warm honey color and distinctive apple aro-

ma, combining rich peaty undertones with the fresh taste of bittersweet apples. All of Hogan's Bag-in-Box ciders are traditional, cloudy, and still. They are fermented from only 100% fresh-pressed English cider apples. No concentrate is used and no sugars are added prior to fermentation. 5.3% abv.

Peckham's Cider

127 Neudorf Road, RD2, Upper Moutere 7175 New Zealand;
www.peckhams.co.nz

Elderflower Cider

A delicately fragrant, fresh, vibrant cider. The elders grow wild on the verges of the Peckham's pear orchard. Their fragrant flowers are carefully harvested, before being steeped in water overnight. The liquor is then strained, sweetened and blended with their Browns Apple blend cider. From Upper Moutere, New Zealand. 5.6% abv.

Ross on Wye Cider and Perry Co.

Broome Farm, Peterstow, Ross-on-Wye, England HR9 6QG
www.rosscider.com

Medium Dry Still Cider

A medium still cider made from a blend of apples from the Ross on Wye orchard. Light tannic character. While it's technically still, you'll find it has a slight effervescence that keeps it bright and leaves you wanting more. The fruit shines through, although in addition to the apple character, you'll also find flavors of stone fruit. 6% abv.

Lagar de Ribela

Estrada, Galicia, Spain; www.lagarderibela.aestrada.com

Ribela Sidra Natural

A traditional Spanish cider, dry with lots of refreshing tartness. The microclimate of the region of Estrada has produced cider apples since ancient times. In the fertile valleys of the the rivers Ulla, Umia and Linares, one will find hundreds of distinct, indigenous Spanish apple varieties, such as Rabiosa, Marafouza, Freixera, Pementa, Raiada, and Peros, which give this Galician cider a most unique character. Cidermaker Jesus Armenteros del Olmo uses only organically grown apples and traditional methods such as gentle, slow pressing and complete malolactic fermentation. Excellent choice to drink with tapas or even red meats; 5.5% abv.

Zeffe Cider

Matakana, New Zealand; www.zeffe.co.nz

Hopped Up Pippin Cider

This cider brings together some of the best Nelson, New Zealand apple varieties with hops from the same region. Freshly pressed Sturmer Pippin and Cox Orange Pippin apples are fermented and then infused with Riwaka, Sauvín, and Motueka hops to create a harmonious and balanced blend. 5.8% abv.



Sidra Trabanco (N)

Table 15

Camino de los Lagares 290, 33350 Lavandera—Gijón, Asturias, Spain
www.sidratrabanco.com

Avalon

Avalon is a new cider developed by Spanish cider producer Grupo Trabanco, making its American debut at this year's Cider Salon. It is a natural cider, made from a blend of bitter, acidic, and sweet apple varieties harvested and selected by Trabanco on their own plantations. A young, fruit-forward cider, it is sparkling with persistent bubbles. The color is pale yellow to golden, and the aroma is woody and balsamic, with green apple notes. Semi-dry to semi-sweet with a balanced sweetness and acidity. 5.5% abv.



Still River Winery *

Table 19

104 Bolton Road, Harvard, MA 01451; www.stillriverwinery.com

Apfel Eis

Still River Winery makes traditional Apfel Eis, or apple ice wine, from a blend of local varietal apples -- more than 80 in each 375 ml bottle. An intense, complex flavor that's clean and slightly sweet, with the aroma of freshly picked apples and a gentle bite; 12.5% abv.



Stowe Cider (N)

Table 19

1815 Pucker Street, Stowe, VT www.stowecider.com

Ginger

This ginger cider is unfiltered, preservative-free, and crafted from fresh ginger and 100% Vermont apples. This full-flavored play on traditional dry cider is refreshing and intriguing. 6.5% abv.

Traditional Dry

This traditional dry cider is unfiltered and preservative-free, using a fine blend of Vermont-grown apples. With no added sugar, this dry cider is crisp and clean and is wonderful on its own or with food. 6.5% abv.



Tandem Ciders

Table 20

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

Early Day

Cidermaker Dan Young produces this complex cider from a blend of Michigan-grown apples, including Fameuse, McIntosh, Winter Banana, Winesap, Ozark Gold, and Mutsu. The aromatic qualities of the apples are reminiscent of the orchard at harvest time. 6% abv.

Smackintosh

A fresh and fruity cider made with Michigan-grown McIntosh, Rhode Island Greening, and Northern Spy apples. 5% abv.



Tieton Cider Works

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

Table 20

Holiday Cheer

A limited release, semisweet spiced cider filled with the flavors of a traditional spice blend. Pours a medium straw with hints of maple, vanilla, and apple pie. 6.9% abv.; 4.1% residual sugar.

Wild Washington Apple

Made from traditional American cider apple varieties grown in Washington State. Pineapple aroma and a pronounced mineral quality gives this semidry cider a lively mouthfeel. There are notes of green apple and preserved lemon. Pairs well with meat dishes from hamburgers to marinated and grilled meats, buffalo tacos, any poultry stew or soup, and tomato-based pizza. Especially good with mild to strong cloth-bound cheddars. It is also the perfect base for cocktails. 7.0% abv.



Uncle John's Fruit House Winery & Distillery Table 21

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

American 150

Mike Beck produces this cider from a blend of six heritage apple varieties that have over 150 years of history in American cidermaking: Baldwin, Northern Spy, Winesap, Winter Banana, Rhode Island Greening, and Grimes Golden. Still, semi-dry, and slightly sharp with green apple aromas; fruit-forward, with a spicy cinnamon/nutmeg finish. 6.5% abv.

Cider Rose

Made from a blend of red-fleshed apples, this cider has many interesting characteristics. Fruity and tart on the front end with a tannic finish. Sparkling and dry.

Perry

Made from 100% Williams Pear (Bartlett). This sparkling, semisweet perry is wonderfully aromatic and fruit-forward with a balanced acidity.

Russet

A blend of over 30 russet apple varieties, including Golden Russet, Roxbury Russet, Hudson's Golden Gem, and Knobby Russet, produce this sparkling dry cider with a "champagne-like" quality; exhibits tropical fruit-forward notes and a mineral finish; 6.5% abv. A two-time medal winner in the International Cider category at the 2013 Royal Bath & West Show in Somerset, England.



Urban Farm Fermentory *

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

Table 21

Dry Cidah

Crafted in small batches, this cider is fermented with wild yeasts and unfiltered. Nose is tart green apple and candle wax; medium body; flavor is fresh with tart acidity and a dry, lightly spicy finish; 6.5% abv.

Sour Cidah

Aroma includes ginger, apples, and vinegar; flavor notes suggest lemon, ginger, yogurt, and passionfruit; spicy finish; 5.9% abv.



Vander Mill Cider Mill (N)

Table 22

14921 Cleveland Street, Spring Lake, MI 49456; www.vandermill.com

Bon Chretien

This American perry takes its name from the original French name of the Bartlett pear. Michigan-grown Bartlett pears are fermented to make this semi-dry perry, which is lightly carbonated and exhibits clean and subtle notes of pear. 6.8% abv.

Chapman's Blend

This cider is named for the early American nurseryman John Chapman, better known as Johnny Appleseed, who helped spread apples to what is now the Midwest. It is made from a blend of American heritage apples, including Baldwin, Northern Spy, and Jonathan. The cider is semi-dry with slight carbonation and a clean fruit flavor. 6.8% abv.

Chapman's Blend Oaked

Aged in American white oak to give the cider a subtle hint of vanilla and woody tannins. Lightly carbonated, it has a complex fruit-forward flavor and a semi-dry finish. 6.8% abv.



West County Cider *

Table 22

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

Pippin, "Iris's Garden"

A new release that is 60% Graniwinkle and 40% crabapple. Graniwinkle is a historic cider apple mentioned by fruit historian William Coxe in 1817 and traditionally blended with the Harrison cider apple. This cider exhibits a very dry, very pure expression of fruit, and is quite tart.



Westcott Bay Orchards

Table 23

43 Anderson Lane, Friday Harbor, WA 98250; www.westcottbaycider.com

Traditional Dry

Longtime cider producer Richard Anderson makes this semi-dry, crisp cider using traditional European cider apple varieties like Yarlington Mill, Dabinett, Kingston Black, and Sweet Coppin. Stylistically it's reminiscent of drier English West Country ciders. With a refreshing fruit flavor, a hint of sweetness, and slight effervescence; 6.8% abv; 1.5% residual sugar.

Traditional Medium Sweet

Also produced from cider apples grown on San Juan Island in northwest Washington State, this full-bodied cider is a bit sweet and lightly sparkling. Pairs well with many foods or for sipping all by itself; 6.8% abv; 3.8% residual sugar.



Whetstone CiderWorks *

P.O. Box 512, 1073 MacArthur Road, Marlboro, VT 05344;
whetstoneciderworks@gmail.com

Table 23

Barnyard Blend '14

Extra dry, aromatic, and rustic, tastes of grapefruit and apple blossoms highlight this effervescent cider. Kingston Black, Reine de Reinette, Dabinett, and a variety of other late bittersweet apples are among the distinguished cider and heirloom apples in this cider. 7.5% abv.

Orchard King '14

This bottle-conditioned blend of Kingston Black, Foxwhelp, Pinova, Mutsu, Cox's Orange Pippin, and Golden Russet is sparkling, dry, and refreshing. Tastes of ripe apple and almond lead to a high, fruity finish. 7.5% abv.

Special thanks to Aladco Linen Service and The Barn



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