



2014 Beckhorn Hollow

dry, traditional method sparkling cider

23% Northern Spy

15% Golden Russet

15% Idared

10% Wickson

7% Cox Orange

6% Major

6% Jonagold

5% Esophus Spitzenburg

4% Wealthy

1% Manchurian Crab

~Primary fermentation in stainless steel. Secondary fermentation in the bottle, followed by disgorging.

~310 cases bottled.

~Residual Sugar 0.0%, Alc/Vol 8.9%, Titratable Acidity 9.7g/l, pH 3.56

Aromas swirl from raw honey to white clover blossoms to fresh lake breeze. The palate is a striking contrast to the nose with juicy kumquat, toasted hazelnuts and chamomile. The sweet floral, tart citrus and bitter citrus peel elements have seamless integration in a balanced structure. Bright acid and silty tannin are equal in the finish which is long and lingering with more honey, citrus and a bit of candied peel.

The technical data on the 2014 Beckhorn Hollow stands out: the highest alcohol of our 2014 ciders (8.9%) and the highest acidity (9.7 grams/liter). But, as is the case with all of our blended ciders, the numbers were not the goal. Blending starts with the belief that individual varieties can achieve a synergy together and the whole can be better than most single variety ciders. When we sat down to blend the 2014 Beckhorn Hollow our goal was to make a crisp, mouthwatering aperitif with an heirloom quality to the aromatics.

“Structurally, the Beckhorn Hollow is a near equal parts of tannin, acid and sparkle. It is dry...100% dry... Please take note of the acid and tannin balance when you taste this. It is testament to the hand of master apple blenders.” Tom Wark, Cider Journal, 9/30/15. The majority of the blend is made from apple varieties bred or discovered in the United States: Northern Spy, Spitzenburg and Golden Russet (New York State), Idared (Idaho) and Wickson (California). This cider is an example of the potential of American apple varieties.

–Ezra Sherman Cidermaker/Orchardist

CIDER SERVING SUGGESTIONS: With mouthwatering acidity, this sparkler is an ideal welcome drink or aperitif. Pair with foods that have citrus elements like ceviche, fish tacos with salsa fresca, or Moroccan tagine.

“These ciders represent ...the very best being made in the United States... They display a deft hand in the cidery and an intense focus on quality fruit that is the hallmark of any serious craft cider producers (and) most impressively, display a purity of fruit and complexity of components.”

–Tom Wark, Cider Journal