2015 Northern Spy
Traditional Method Sparkling Cider

100% Northern Spy
Estate Grown Newfield, NY

~Primary fermentation in stainless steel. Secondary fermentation in the bottle, followed by disgorging.
~272 cases bottled
~Residual Sugar 0.12%, Alc/Vol 7.1 %, Titratable Acidity 7.7g/l, pH 3.5

Aromas of red cherry, raw honey, green plum, and wild oregano. The mid palate has a citrus peel element and the finish is juicy and persistent with wet stone, sea salt, more plum and sumac.

In 2015 our Northern Spies had a beautiful crop. It was heavy, but not too heavy and the juice was a beautiful balance of sugar, acid and tannin. These are trees that James planted in the early eighties: un-irrigated, large, mature trees grown on deep gravely loam.

They have been managed organically for the past 9 years and the resulting cider is a good example of why we think Northern Spy is a beautiful cider apple that has the ability to express terroir. What does that mean? That Northern Spy apples grown on different sites can make radically different ciders. Many Spy ciders can be indifferent at best. Northern Spy is never an overtly fruity variety, but we find our spies make a consistently minerially cider with a wet-shale characteristic. It's this minierality combined with subtle and complex aromas that are both sweet, sour and herbaceous that makes it such an excellent companion to food, especially seafood.

–Autumn Stoscheck Cidermaker/Orchardist

CIDER SERVING SUGGESTIONS: Northern Spy cider is the new American Champagne. Hand made in New York with apples grown in New York of an heirloom variety that originated in New York. Pair with oysters, ocean fish, fresh goat cheese or brunch.

"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