



### 2014 Autumn's Gold

*dry, traditional method sparkling cider*

Tannic English bittersweets Dabinett, Bulmer's Norman, Major, Ellis Bitter and Somerset Redstreak, balanced a bit by Golden Russet, Akane, Goldrush and Idared.

-Primary Fermentation in stainless steel. Secondary fermentation in bottle, followed by disgorging.

~424 cases bottled.

~Residual Sugar 0.0%, Alc/Vol 8%, Titratable Acidity 6.3 g/l, pH 3.9

*Complex aromas of goldenrod, jasmine, beeswax, cowboy sweat, leather, and smoke transition to the rich fruity flavors of peach cobbler, cantaloupe, and citrus rind. The mid palate is very full, with well structured tannins reminiscent of rough sawn wood. The finish is firm and dry with long lingering tannins and balanced by bitters and citrus.*

“A clear deep gold with slow rising, medium-sized bubbles introduce the 2014 Autumn's Gold from Eve's Cider in New York. Aromatically this cider is focused and simply stunning. **What's remarkable is that tasted blind, this cider could be mistaken for a just bottled ice cider. Yet it's dry. Ripe apple aromas rise out of the glass and don't stop. There is nearly a burnt apple sauce character to the nose. Really extraordinary.** And what makes it extraordinary is that when you feel the cider on your palate there is not a stitch of sugar. This is truly dry cider. Tannins form the critical scaffolding in the Autumn's Gold with Acid playing a secondary role, but still quite in evidence. It is moderately effervescent. Again, no sugar in support and no sign of the 8.5% alcohol. On the palate the drinker is introduced to tart green apple notes, the slightest hint of barnyard on the mid palate, flavors of fresh herbs and a graphite/mineral quality. This cider is so well-built as to astound...From the luscious, sugary esters to the rigid but giving tannin-built structure to the layers of flavors. Beautiful cider.”

*-Tom Wark, Cider Journal*

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**CIDER SERVING SUGGESTIONS:** This dry, tannic cider begs for game birds roasted with apples or cassoulet. Serve at cellar temperature (55 degrees F.)

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“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