



2014 Darling Creek

Traditional method semi-dry cider

English bittersweets Ellis Bitter, Ashton Bitter, Major and Bulmers Norman, wild seedling and balanced with the aromatics of McIntosh and Idared.

~Primary fermentation in stainless steel. In-bottle secondary fermentation followed by disgorging.

~201 cases bottled.

~Residual Sugar 1.8%, Alc/Vol 7.6%, Titratable Acidity 7.6 g/l, pH 3.7

On the nose, aromas of summer meadow flowers mingle with ripe red apple, and thyme. Tastes of apple crisp, herbs and citrus peel. The mouthfeel is strong and elegant, the texture reminiscent of soft apricot skin. A balance of bright acid, suede-like tannin and sweet ripe pomme fruit carry the finish.

“The nose here combines ripe apple, baking spices (cinnamon) and that soft touch of the farm. In what has become a constant with the Eve’s Cidery bottlings, this Darling Creek possesses a near perfect structure built around a wonderful balance of acid and tannin. The feel of the cider is rounded with its fine touch of residual sugar—relatively small amounts of residual sugar, but also the most we’ve tasted in the Eve’s from the 2014 harvest. The flavors here are nicely layered with baked apple in the middle, notes of apple sugar around the edge that lean toward “honeyed”, a bready/yeasty note on the mid palate, bitter lemon, and finishing again with fresh apple notes. **This particular cider is Eve’s most popularly styled cider, given its small dose of residual sugar. But what makes it absolutely terrific is how the structure is good and firm with richly structured tannins partnering with an acidic middle that all the flavors seem to hang from.** Beautifully made cider from one of America’s best cideries.”

-Tom Wark, The Cider Journal

CIDER SERVING SUGGESTIONS: Pair this cider with pork of almost any kind, especially cured meats and charcuterie.

“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