



2015 Autumn's Gold

off-dry, traditional method sparkling cider

Varieties:

17% Ellis Bitter

17% Yarlington Mill

14% Dabinette

12% Akane

12% Idared

10% Wild seedling

7% Liberty

6% St. Edmund's Russet

3% Virginia Crab

2% Stembridge Cluster

~458 cases bottled

~52% of the fermentations were wild ferment, 48% of the fermentations were inoculated. Primary fermentations in stainless steel. Secondary fermentation in the bottle, Traditional Method.

~Returned sugar 1.4%, Alc/Vol 7.5%, Titratable Acidity 6.2 g/l, pH 3.85

Apples on the orchard floor layered over aromas of toffee, dust, beeswax and hay lead to a muscular and embracing mid-palate with flavors of ripe red apple, wild mint and something animalistic. The finish is an interplay between sweet and bitter, the leathery tannin full and present amidst still ripe fruit and brown sugar.

In 1999 at the age of 19, Autumn drove to Lebanon, New Hampshire to Poverty Lane Orchards (and Farnum Hill Cidery).

At the time, she was working at a u-pick orchard owned by our partner, James Cummins, near Ithaca, New York. Autumn had just read an article in Fruit Growers News about Steve Wood and Louisa Spencer who had been inspired to top graft a portion of their orchard to English Cider varieties. It was a cold call when Autumn drove down the driveway at Poverty Lane Orchards and found Steve Wood. The reception was anything but cold and Autumn left with a stack of scion wood. Autumn has never forgotten that act of generosity and Eve's Cidery and Farnum Hill Cidery share a close relationship to this day.

One of the varieties that Steve shared was Ellis Bitter, which is now the largest planting of cider fruit in our orchards. Our vision for the Autumn's Gold requires a lot of tannic structure from bittersweet fruit.

In the 2015 Autumn's Gold, that comes from the trio of Ellis Bitter, Yarlington Mill and Dabinette which together, make up almost half of this cider. They hail from the county of Somerset England (Yarlington Mill and Dabinette) and the neighboring County of Devon (Ellis Bitter). The Ellis Bitter and other estate grown varieties account for nearly 70% of the 2015 Autumn's Gold. But the Yarlington Mill and Dabinette from Poverty Lane Orchards, which add the other 30%, are integral to the blend, sourced from an exceptional grower.

-Ezra Sherman, Orchardist/Cidermaker

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

"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