



**2017 Albee Hill** still, dry cider from the Finger Lakes

Varieties: 15% Idared, 12% Bramley's, 11% Reinette Zabergau, 10% Ellis Bitter, 8% St Edmund's Russet, 7% Goldrush, 6% Virginia Crab, 6% Bulmer's Norman, 5% Foxwhelp, 5% Wickson, 4% Reine des Pommes, 4% Medaille d' Or, 4% Cox Orange, 3% Somerset Redstreak.

**Production Notes:**

~100% estate grown  
~Organic fruit grown on shallow shale and deep gravel  
~100% of the fermentations were un-inoculated  
~Primary fermentation in stainless steel  
~253 cases bottled  
~Residual Sugar 6.5 grams/liter (0.65%,) Alc/Vol 7%,  
Titratable Acidity 5.1 g/l, pH 3.78, 55ppm total added sulfites

**Tasting Notes:**

Evolving aromas of espresso, beeswax, peach jam, and chamomile. An energetic mid-palate pairs Seville orange with wet shale and stinging nettles. The finish goes on for miles with minerals and rock dust.

This year's Albee Hill, more than any other year, is made up of small amounts of many varieties. When people ask how many apple varieties we grow, my response— "40" (I don't really know exactly)— brings a "wow." But we never planted all of those varieties with the notion that we needed a little bit of everything to make great cider. It was rather the journey that led to the many varieties in this vintage.

The Albee Hill sites where we grow the apples in this cider have been where we have poured our creative energy and our bodies; it's been strenuous and it's been rewarding. We jumped onto the wooded site with an enthusiasm that defied logic: clearing the land then planting it without a deer fence, without irrigation, without needed tractor driven implements. The result, in the first few years, was a lot of mortality and a lot of replants. We are continually learning which varieties grow best at our site and how they contribute to cider. As we have replanted and added rows it occurred to us, "let's try this variety." Fifteen years is a short window for experimentation when you include the time for grafting, tree growth and fermentation. In 2017, we began harvesting sufficient quantities of many individual cider varieties to make single variety tanks and taste the result. But, at the same time, this Albee Hill is a medley. It makes me think of that evolving orchard.

*-Ezra Sherman Cidermaker/ Orchardist*

**CIDER SERVING SUGGESTIONS:** This still, dry, tannic cider should be **served at cellar temperature** : ~55 degrees.

*"(Eve's makes) mind-blowing sparkling ciders...every bit as complex as fine wine, with the same attention paid to the apples as a winemaker would to the grapes."*

*-Jason Wilson, **The Washington Post***

*"If you're looking for exceptional American cider, (Eve's) is a great place to start, and it's certainly a place you have to know if you care about cider. The ciders are benchmarks in the region and beyond"*

*-Mark Squires, **Wine Advocate***