



**2017 Darling Creek** *Traditional method semi-dry cider*

**Varieties:**

37% Ellis Bitter, 15% Bramley's Seedling, 14% Goldrush, 7% Kingston Black, 7% Stembridge Cluster, 5% Krys, 5% wild seedlings, 3% Frequin Rouge, 2% Brown Snout, 1% Vilberie, 1% Fuji, 1% Stoke Red, 1% Chisel Jersey, 1% Somerset Redstreak.

**Production Notes:**

~100% Estate grown fruit

~100% Un-inoculated primary fermentations in stainless steel.

~Secondary fermentation in bottle, followed by hand disgorging.

~300 cases bottled

~Residual Sugar 9.6 g/l, Alc/Vol 8%, Titratable Acidity 4.7 g/l, pH 3.89

**Tasting Notes:**

Evolving aromas of powdered sugar, cloves, and espresso mingle with suede leather, cowboy sweat and a bit of glamour, which hangs off an angular frame. The mid-palate is hefty, with a hint of refreshing bitterness that dissipates into a tropical finish of ripe, sweet-sour pineapple.

The 2017 Darling Creek is defined by the vintage: A cool, wet growing season in which our biennial bearing bittersweets were in their on year. Biennialism is a concept that does not exist in grape wine making. Deep inside the genetic code of *Malus domestica* is clever traits to outwit pests...produce little fruit in one year and the insects that eat and lay their eggs in the apples take a population dive. Produce tons of fruit the next year and only a small percentage will be insect damaged. For a plant who's goal is to reproduce with as many seeds as possible, this trait works well. For a farmer trying to make a living it can be a challenge. Breeding and chemical fruit thinning have all but solved this problem for modern, conventional growers but old varieties, and especially European bittersweets, remain stubbornly biennial.

Our vision for our Darling Creek cider is to create a blend out of the ciders of the vintage that has ample tannin, lots of acid and plenty of fruit. In 2017, two thirds of our apples were bittersweets, something we have never experienced before. In March, we tasted through our tanks and with the idea behind Darling Creek in our mind, tried to create synergy out of what the season had given us. This year's version of the Darling Creek is our most tannic yet. It's a powerful cider that we think will age well and pair beautifully with rich, fatty food in a way that only bittersweet ciders can.

-Autumn Stoscheck, Orchardist/Cider-maker

**CIDER SERVING SUGGESTIONS: *Pair this cider with a big, fat ham.***

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*"(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***