



Discover Perry, Your New Cider Alternative

High-acid, high-tannin varieties of pear make up these fruity and complex bottles. Here are five perry recommendations to try.

"Growing up with the last name 'Peartree,' I was often serenaded about a partridge. Imagine my elation when, in adulthood, Peartree elicited a different response, now from proponents of perry, made from fermented pears.

'Is that your real last name?' they would ask. Indeed it is, as if by fate.

Anyone in the cider world will tell you vehemently that there's a difference between cider and perry, and they aren't wrong. Both are made in a similar manner, but different fruits make dramatically different drinks.

Not just any pear will do, either. High-acid, high-tannin varieties, some of which are hard as stones, work best to create a well-structured, yet fruity and complex outcome...."

"Eve's Cidery 2017 Perry Pear, \$18. Made from wild pears grown in upstate New York, this dry, bottle-conditioned perry strikes a balance between earthy and fruity. Delicate bubbles propel orchard fruit and sweet hay flavors, with a light ginger spice."

-- Alexander Peartree, August 6, 2018

