



### **2017 Essence** *Ice Cider from the Finger Lakes*

Estate-grown dessert fruit, including Idared, Fuji, Melrose, Jonagold, Spigold, Liberty, and Empire

~Late harvest fruit was pressed in mid-November, then the juice was frozen and allowed to go through several freeze-thaw cycles.

~Cryoconcentrated juice was collected at an incredible 47 Brix. The 7-month fermentation stalled with 25% residual sugar; dry cider was blended in until a final RS of 20% was achieved.

~100% inoculated

~Residual Sugar 20%, Alc/Vol 9.2%

~ 300 cases made

Scents of fried apples, sage, and brown butter lead, supported by hints of herbs de Provence. On the palate, salted caramel and lemon curd. The finish is a lingering silkiness of apple butter, acidity, and summer savory.

After almost a year from pressing to bottling, we released our 2017 vintage of Essence ice cider in October 2018. We pressed our apples—a blend of Spigold, Melrose, Fuji, Idared, Liberty, Jonagold, and Empire—November 9<sup>th</sup> through November 12<sup>th</sup>, froze the juice, and extracted the sweet essence in early February of 2018. From 2000 gallons, we pulled 330 gallons of high brix juice to ferment and bottle.

The 2017 vintage is unique in the strength of the extraction and in the duration of fermentation. The cryoconcentrated juice measured approximately 47 brix in February, so high that we had difficulty getting it to ferment. After three inoculations with yeast and 7 months fermenting in stainless, the cider contained 260 grams of sugar/liter and 9.45% alcohol. To reduce the residual sugar and add some tannins, we blended in dry bittersweet cider, resulting in 20% residual sugar and 9.2% alcohol. All of the apples in the blend were estate grown using organic methods.

*-Ezra Sherman, Cidermaker/ Orchardist*

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**CIDER SERVING SUGGESTIONS:** For elegant simplicity, pair with a sharp bleu cheese or rich ricotta. It also excels with warm spice desserts like a ginger cookie, or creamy desserts like crème caramel or crustless Italian cheese cake.

“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*