



2018 Albee Hill

still, dry cider

Varieties:

20% Texture: Ellis Bitter, Brown Snout, Bulmer's Norman, Krys, Chisel Jersey, Stoke Red

38% Acidity: Northern Spy, Wickson, Esopus Spitzenburg

42% Aromatics: Golden Russet, Virginia Crab, Saint Edmund's Russet, Akane

Production Notes:

100% of fruit is estate grown

Spontaneous fermentation in stainless steel

100 cases bottled in May of 2019

Residual Sugar 3.9 grams/liter (.39%)

Alc/Vol 7%, pH 3.67, Titratable Acidity 6.3 g/l

Tasting Notes:

Unfolding layers of sweet and savory aromas like ripe cantaloupe, kerosene and wet shale evolve on a soft mid palate. The finish is juicy and energetic with dust, roses and a touch of bitter herbs.

The Story of Albee Hill 2018

This bottling is a still, dry cider made from a blend of apples harvested from our certified organic Albee Hill Orchard. This special site is perched precariously on a steep shale covered hillside where the Northern Appalachian Plateau meets the southern Finger Lakes. It's hard to get the apples down to the cidery but the elevation and eastern exposure make it a great site for cider apples.

With over 50 varieties in the planting, many of them biennial cider apples, the composition of the blend varies year to year but always the essential characteristics of the site come through--honey, melon and petrol.

A perfect example of the effects of a cool, wet 2018 vintage, this cider shows pretty floral aromas, soft, fine tannins and unfolding layers of complexity.

Autumn Stoscheck Cider Maker/ Orchardist

"(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