

EVE'S CIDERY



BECKHORN HOLLOW

BATCH No.

2018

2018 Beckhorn Hollow

traditional method sparkling dry cider

Varieties:

32% Golden Russet

23% wild foraged pears

18% Jonagold

11% Goldrush

6% mixed crabs and heirlooms: Wickson, Esopus Spitzenburg, Roxbury Russet, Northern Spy, Ashmead's Kernel

Production Notes:

100% of fruit is estate grown or wild foraged.

Uninoculated primary fermentation in stainless steel with wild yeast.

Secondary fermentation in bottle, followed by hand disgorging.

225 cases bottled

Residual Sugar 0.3 grams/liter (0%)

Alc/Vol 8%, pH 3.70, TA 6.4 g/l

Tasting Notes:

Red cherry, dark roast coffee and carnations on the nose with a dense, focused mid-palate and linear finish that lingers with zingy acid, ripe fruit and citrus peel.

The Story of Beckhorn Hollow 2018

The 2018 growing season brought us a dearth of bittersweets but an abundance of Golden Russets and other heirloom apples...thus a revival of the Beckhorn Hollow blend, named for the hollow where the cidery resides.

Each year, we toil and tend the trees in our organic orchards to produce high quality fruit. 10 months of hard work in the orchard, a few months in stainless steel tanks or neutral barrels fermenting with wild yeast, and the vintage or *pommage* begins to reveal it's self. When we sit down to blend our ciders, they tell us what they want to be rather than the other way around. So when this blend emerged, as we tasted through the 2018 ciders, it surprised and delighted us.

The synergy of bodacious Golden Russet blended with tannic wild pears and the searing acid of Goldrush resulted in a beguiling cider with a focused crystalline structure and layer upon layer of aromas that unfold in the glass.

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