



**2019 Albee Hill** still, dry cider from the Finger Lakes

Varieties:

50% Texture—Ellis Bitter, Bulmer's Norman, Stoke Red, Medaille d'Or, Stembridge Cluster, Bedan, Vilberie, Brown Snout

50% Aromatic—Golden Russet, Reinette Zabergau

Production Notes:

~100% estate-grown organic fruit in two field blends: one harvested in September, the other in October

~Un-inoculated fermentation in stainless steel

~Two months on lees in neutral barrels

~165 cases bottled

~ABV: 7%

~Residual Sugar: 0% (1 grams/liter)

~Titratable Acidity 4.3 g/l

~pH 3.9

Tasting Notes:

Rosebuds, honey, dust.

About a million years ago, a vast sea of ice descended at an astonishing rate of 2-3' per day upon Northeastern North America. As it traveled south, it encountered the higher elevations of the Northern Appalachian Mountains where it became obstructed and began to carve out the Finger Lakes. Some of the glacier continued to flow south through preglacial stream ways, carving them ever deeper and steeper. When the ice age ended and the glaciers receded, they left behind the rocky debris they had carried with them from the north in the bottoms of these carved valleys.

The little corner of this earth where our orchard sits is a glacially steepened valley—rocky hills overlooking the pristine Cayuta Creek valley. The marks left by the glaciers are dominant features of the site: layers of exposed shale line cliff-like slopes rising from the gravelly, cobble-filled aquifer below. They serve as a constant reminder of the geological time scale that dwarfs us.

The idea behind this cider is the question: can you taste a place? Each year we harvest a field blend of apples grown on this rugged site, ferment them with their own native yeasts, and bottle them simply—still and dry. In 2019, the powerful, linear structure of the Albee Hill cider reflects the layers upon layers of shale, through the cracks of which the trees are slowly trying to send their tough roots.

- Autumn Stoscheck, cidemaker

**CIDER SERVING SUGGESTIONS:** This still, dry, tannic cider should be **served at cellar temperature** : ~55 degrees.

*"(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*