

EVE'S CIDERY



AUTUMN'S GOLD
Beverage No.
2019

2019 Autumn's Gold *traditional method sparkling cider*

Varieties: 40% Akane, 20% Frequin Rouge, 20% Golden Russet, 10% Tydeman's Early, 10% assorted bittersweets in small quantities

Production Notes:

- ~100% estate-grown fruit from our Albee Hill and Newfield orchards
- ~Organic fruit grown on shallow shale and deep gravel
- ~100% of the fermentations were un-inoculated
- ~Primary fermentation in stainless steel and neutral barrels
- ~280 cases bottled
- ~ABV: 7.5%
- ~Residual Sugar: 1%(10 g/l), Titratable Acidity 6.3 g/l, pH3.6

Tasting Notes:

Goldenrod, pine, black tea.

The Story of Autumn's Gold 2019

In Charles Baltet's *Traite de la Culture Fruitiere, Commercial et Bourgeoise*, Paris, 1889 Frequin Rouge is described as having "...fruit bitter, containing the elements necessary for a rich, savory and healthy cider; of excellent quality..."

In our Albee Hill orchard, Frequin Rouge has done exceptionally well. It's dark green, glossy foliage seems to resist most diseases, and the tree has a natural vigor that pairs well with our marginal, rocky soils. But best of all, it produces heavy yields of small bright red apples that are dense, tannic sugary and full of that classic bittersweet apple aroma. On the down side, it's totally biennial..it only crops every other year.

In 2019, we had a heavy crop of Frequin Rouge and we decided it would make the bittersweet base of our Autumn's Gold cider. This cider is a vision, not a recipe, and is essentially our signature blend. Each year we try to find synergy in what the harvest has offered and blend it into a complex layered cider; a big cider, a cider that pairs with grilled meats and rich cheeses, but also an eloquent cider, a cider with sweet aromas to pair with spicy curries and enough acid to keep it all fresh and Finger Lakes style.

-Autumn Stoscheck, cidemaker

Cider Serving Suggestions: Pair with BBQ pulled pork, paella on the patio, spicy Indian curry or basically any dish where you want something dry and fresh with a sweet ripeness on the nose and a solid tannic backbone.

"(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