

EVE'S CIDERY



NORTHERN SPY
ESTABLISHED
2019

2019 Northern Spy *traditional method sparkling cider*

Varieties: 100% Northern Spy

Production Notes:

- ~100% estate grown in our Albee Hill orchard
- ~Organic fruit grown on shallow shale and deep gravel
- ~100% of the fermentations were un-inoculated
- ~Primary fermentation in stainless steel and neutral barrels
- ~175 cases bottled
- ~Alcohol by volume 8%
- ~Residual Sugar: 0% (1 gram/liter), Titratable Acidity 6.5 g/l, pH 3.6

Tasting Notes:

White peach, lemon drops, chalk.

The Story of Northern Spy 2019.

The first Northern spy I ever tasted as a child was from an ancient, abandoned orchard on Albee Hill where pink striped, pale green apples hung from a tree that was probably 100 years old, hollow and covered in *multiflora* rose. That early influence came to define my taste in apples: tart, dense, deep with flavor. As a young adult, I was reintroduced to the variety by James Cummins, who in the early 1980's had planted Northern Spies alongside more "modern" varieties on dwarfing rootstocks at his U-Pick orchard. This was an unusual move...in those days everyone wanted something new and 'heirloom varieties' had not yet come back into fashion. But Northern Spy was James's favorite apple, and when coming from a 6th generation orchardist who grew over 30 varieties, this seemed like a pretty good endorsement. James made it clear to me: his Spies were the original strain, not one of the many red colored clones, which had been selected over the years for cosmetics and which lacked in intensity of flavor.

So when we began grafting trees to plant in our new Albee Hill orchard, we selected scion wood from both James's Spies and the ancient ones on Albee Hill; our own little *selection massale*. Now in its 12th year, this orchard is beginning to bear very interesting fruit. This 2019 Northern Spy cider is made entirely from apples grown in our Albee Hill orchard and shows minerally depth and lip smacking acidity along side concentrated fruit and serious density (despite its low alcohol) making it another endorsement of this old New York apple variety.

-Autumn Stoscheck, cider-maker, orchardist

CIDER SERVING SUGGESTIONS: *As an aperitif, a welcome drink, or with oysters on the half shell, crostini smeared with Chèvre and Poblano confit, or flakey fried fish and chips.*

"(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