



Albee Hill

Albee Hill 2021

~still, dry, cider

~single orchard blend

~wild yeast fermentation

~100% grown on our Albee Hill farm

Apple Varieties: Texture~ Ellis Bitter 27%,
Vilberie 8%, Brown Snout 7%, mixed
bittersweets in small quantities 10% Acid~
Bramley's Seedling 31% Aromatics~
Northern Spy 10%, Esopus Spitzenburg 7%

Tasting notes: beeswax ~ crunchy peach
~ wet stone

Albee Hill still and dry is our longest running single orchard field blend. We started making this cider when we harvested our first fruit from our Albee Hill orchard. Now, since it is the first blend we make with the season's fruit, and because it is still and dry with no adornments, we choose the best barrels in the cellar to blend with. This blend has varied a lot (both in variety composition and in flavor) from year to year because more than trying to replicate a style, we are trying to find the best expression of the pommage (growing season). That said, we hope that you'll find a throughline from year to year. To me, that throughline is very much this goldenrod/fall honey/beeswax/petrol flavor that is almost always there regardless of variety composition. It makes me think of September on that steep site, when the goldenrods and asters bloom gloriously against the crisp fall sky, literally buzzing with bees. I'm not sure if it's possible for apples to be infused with the essence of the native flora and fauna but at least I like to imagine it.

Pairing: The Albee Hill '21 embodies a particular strength of cider as a beverage-- it is low alcohol, light, and refreshing but has substantial texture and finish and provides a perfect foil for pairing with food. Try serving this cider with paper-thin steamed dumplings with scallions and sweet and savory seafood.

~Autumn Stoscheck Cider Maker/ Orchardist