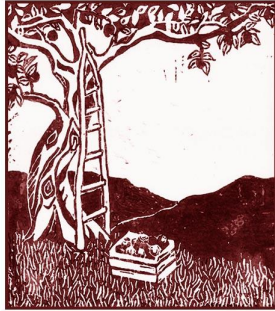


EVE'S CIDERY



DARLING CREEK

BATCH NO
2020

Darling Creek 2020

~off-dry, naturally sparkling cider

~traditional method, hand disgorged

~100% grown on our farm

Apple varieties: Acidity (57%) Krys, Bramley's Seedling, Northern Spy, Cox Orange Pippin, Akane. Aromatics (35%) Tydeman's Early Worcester, Liberty, Idared. Texture (12%) Ellis Bitter, Somerset Redstreak

Tasting notes: *tart cherry, espresso, shearling*

The 2021 Darling Creek is a complicated cider. Complicated because its production flummoxed and challenged us. Complicated because, although it is a similar blend of apples to many of our past versions, its flavor is radically difficult. And complicated because it is truly a complex cider.

2020 was a drought year, and the apples had concentrated flavors. The high sugar converted to high alcohol, but the high acid hung around and made it hard to find a balanced blend. On top of that, challenges during the fermentation led to a bit of acetic acid formation, contributing to the overall too-much-acid feeling.

As we began to see how the '21 harvest was shaping up, we decided it might be fun to see what blending a small amount of it into Darling Creek would be like. The intense acidity was softened with a newly fermented and lovely batch of Ellis Bitter. We decided to blend in 15% of the new vintage in accordance with TTB rules for vintage dating (although there is no vintage dating for cider). The result? A constantly unfolding multilayered cider with tons of acidity and tannin underpinning fruit, flowers, spice, animal and earth.

Pairing: try with tandoori chicken or pretty much anything grilled and spicy. A big cider for flavorful food.

~Autumn Stoscheck Cider Maker/ Orchardist