

EVE'S CIDERY



KINGSTON BLACK

BATCH No.
2021

Kingston Black 2021

~Traditional Method Sparkling Cider

~single variety, grown on our farm

~wild yeast fermentation

Tasting notes: *wild strawberries ~ anise ~ sandstone*

The 2021 growing season was quite rainy, much like the conditions in Kingston Black's place of origin of Somerset, England. For this variety, '21 was an exceptional year and this pommage is perhaps my favorite bottling of Kingston Black, ever.

Rich, textured and dry, this sparkling cider is made from 100% Kingston Black apples grown in our bio intensively managed orchards.

Originating in Somerset, England, this variety is famed for its excellent acid/tannin balance.

Wild yeast primary fermentation in stainless steel and neutral oak.
In-bottle secondary fermentation followed by hand disgorging.

160 cases bottled in April 2022 with a tirage of yeast and sugar.
Disgorged dry on Sept 22, 2022.

~Autumn Stoscheck, Cider Maker/ Orchardist