

Happy autumn! It's lightly raining as I type this, and fall colors are in full effect here in Sonoma County. I decided this would be the perfect time to release five (!) new ciders. Thanksgiving and the other joyous holidays are fast approaching, and all of these ciders are versatile and will complement your celebratory dinners and parties with elegance. Of special note are our two first traditional-method (methode champenois) ciders. We've done a number of bottle-conditioned ciders, where we add either fresh-pressed apple juice or organic sugar to the cider prior to bottling, to referment in bottle and create the natural carbonation. (This is how the New England Style and the Two Ellies obtained their effervescence.) With the Newtown Pippin and Jonathan, we did the same thing, but increased the amount of sugar source, then riddled the bottles for several weeks, chilled the bottle necks, disgorged (removed the cap to remove the frozen lees), then topped in cork and hood—the same way champagne and naturally sparkling wines are made. It's labor- and time-intensive but results in an exquisite cider! On the opposite end of the spectrum is our American Speierling, which is bottled still—no bubbles at all, in the traditional Speierling style. I hope you enjoy these ciders, and that they add delight to your holidays! —Ellen Cavalli (ellen@tiltedshed.com)

2015 NEW ENGLAND STYLE BARREL-AGED DRY CIDER

This is a big cider—weighing in at 10% ABV—so be sure to eat while you enjoy it! It's based upon a colonial-era recipe in which farmers would ferment their late-season apples with natural sweeteners in barrel, for a full-bodied cider whose higher alcohol level would keep it from turning into vinegar. Our version is made with 100% organically dry-farmed Rhode Island Greenings and Jonathans from Sebastopol's Vulture Hill Orchard, co-fermented to dryness with organic molasses and organic raisins in neutral oak barrels. It's bottle-conditioned with organic brown sugar, resulting in a lot of natural sparkle. I particularly like this with baked desserts, especially pumpkin pie, so keep it in mind for Thanksgiving dessert! Unfined, unfiltered, unpasteurized, minimal sulfites. Chill well before pouring. 85 cases produced. 10% ABV

2016 TWO ELLIES NATURALLY SPARKLING DRY HERITAGE CIDER

This special cider is a cross-country collaboration between the two Ellies of American fine cider—Eleanor Leger of Vermont's Eden Specialty Ciders and well, myself. We each contributed an heirloom apple variety particular to our terroir to showcase our mutual passion for traditional cidemaking. 50% Sebastopol Gravenstein, 50% Vermont Esopus Spitzenburg. Wild fermented and bottle conditioned. Want to know how we came up with this idea? See the tweet thread from May 2016! (We decided on Two Ellies instead of Apple Ellies as the name, but this is seriously how it started!) Unfined, unfiltered, unpasteurized, minimal sulfites. Chill well before pouring. 80 cases produced. 7.5% ABV

2016 VULTURE HILL NEWTOWN PIPPIN CIDER

The Newtown Pippin is a legendary heirloom apple from 1700s New York, with a storied California history as well. We made this cider from 100% organically dry-farmed Newtown Pippins from Sebastopol's Vulture Hill Orchard, nestled among the redwoods in the Green Valley region. Wild fermented and naturally sparkling, using the traditional (aka champagne) method. One of the top ciders at a recent survey in New York City of Newtown Pippin ciders from across the country. Unfined, unfiltered, unpasteurized, minimal sulfites. Chill well before pouring. 27 cases produced. 9% ABV



2016 BARREL-FERMENTED JONATHAN NATURALLY SPARKLING CIDER

Classic heirloom apple from early-1800s New York, given the star treatment in this single-variety cider. 100% organically dry-farmed Jonathans, fermented and aged in neutral French oak barrels. This was a revelation for us as we've always liked Jonathan, but didn't realize its full potential to transform into a stunning cider until this batch. Rich caramel notes, juicy acidity. Naturally sparkling, traditional (champagne) method. Unfiltered, unfiltered, unpasteurized, minimal sulfites. Chill well before pouring. 22 cases produced. 9.5% ABV

2016 AMERICAN SPEIERLING STILL CIDER

As far as we know, this is the first Speierling to be made and released by an American cidery! In Germany there is a cider tradition of Speierling apfelwein—cider made from a blend of apples and *Sorbus domestica*, aka service tree, a pome fruit that adds unique tannins and flavor profiles, and has been historically used for baking and as a clarifying agent. This is our version, featuring a blend of organic Sebastopol-grown Arkansas Black apples cofermented with Sorbus hybrids that the legendary plant breeder Luther Burbank was working on at his experimental farm in Sebastopol until his death in 1926. Still, dry, unfiltered, unpasteurized, minimal sulfites. Chill lightly. 5 cases produced. 8% ABV

2015 GRAVIVA SEMIDRY CIDER

Pronounced "Gra-VEE-va" as in "Viva la Grav(enstein)!" Blend of 100% organic fresh-pressed Sonoma County heirloom and traditional cider apples. 50% Gravenstein; 50% blend of other organic heirloom and tannic cider apples varieties, including Rome, Golden Delicious, Nehou, and Muscat de Bernay. Pressed during from the 2015 harvest. Unfiltered, unfiltered, minimal sulfites, backsweetened with a touch of organic cane sugar. Notes of overripe apple, apricot, and damp earth. Balance of acidity and tannin with a touch of sweetness, medium body, with a long, savory, funky finish. Super versatile. 8% ABV.