



HOLIDAYS 2019 CLUB RELEASE

2017 LOST ORCHARD POMMEAU

Very special release of our aperitif inspired by French pommeau, Two-thirds juice, one-third brandy, 100% glorious. The juice component is a blend of Sonoma County-grown tannic and heirloom cider apples from the Lost Orchard—Kingston Black, Porter's Perfection, Yarlinton Mill, Nehou, Roxbury Russet, Golden Russet, and a smattering for wild apples—harvested and pressed in September 2017, then combined with our 1-year barrel-aged double-distilled Gravenstein apple brandy, and aged in medium-toast oak barrel for 2 years. Enjoy with a cheese plate, holiday dessert, or *as* dessert (my preference). Chill lightly before serving.

Tasting notes: Toffee, tobacco, toast, vanilla, menthol, baked apple, clove, dried persimmon.

500ml / 19.5% ABV / Only 32 cases produced.

2017 INCLINADO, METHODE TRADITIONELLE

We also introduce a new version of our Spanish-style cider, Inclinado, that was also bottled using *méthode traditionnelle* (champagne method). 100% organic Sebastopol-grown Gravensteins, wild-fermented in neutral French oak barrels, no sulfites—just apples and time. It rested en tirage for about 16 months of in-bottle refermentation, and was then riddled and disgorged by hand. Elegance in a bottle, and pairs beautifully with absolutely everything. I can imagine it with oysters served with a garlic-apple mignonette, but try it with Spanish-inspired cheese and charcuterie, too. Store in a cool spot and chill very well before opening. Contents under pressure.

Tasting notes: Acid-forward with mouth-filling notes of apricot, lemon, and lime; juicy and vibrant.

750ml / 8% ABV / Only 52 cases produced.

2017 WICKSON, METHODE TRADITIONELLE, VULTURE HILL ORCHARD

This version of our single-varietal Wickson cider was bottled using *méthode traditionnelle* (champagne method), resting en tirage for about 18 months of in-bottle refermentation, then riddled and disgorged by hand. A wild ferment of Wickson apples organically grown by Vulture Hill Orchard in Sebastopol—compare it to the 2018 bottle-conditioned Vulture Hill Wickson from the Harvest release. A true California cider. I think this could stand up well with any entree in your holiday meal. Store in a cool spot and chill very well before opening. Contents under pressure.

Tasting notes: Lemongrass, lemon verbena, and other citrusy herbs, sweet brioche finish.

750ml / 9% ABV / Only 13 cases produced.

2018 KINGSTON BLACK, LOST ORCHARD

This is a unicorn cider if there ever was one. Wild-fermented feral Kingston Black from the Lost Orchard—among the rarest of the rare! The Kingston Black cider apple is among the most revered and famed in the cider world, and in Sonoma County, drinking it is a singular experience—most notable for its autumn gold hue, smooth tannins, and earthy notes. Can you say terroir?! Unlike our previous vintages of Kingston Black (which we bottled still/no bubbles), this one is lightly effervescent. While some of the flavor profiles may lead you to believe this cider spent time in barrel, it was not! The phenolics of the Kingston Black impart so much interest. This can stand up to sweet dishes, but I think it would be really interesting with a butternut squash soup or a rib roast. Give it a nice chill before serving, but don't worry too much if it warms up a bit; the baking spice nature of the cider will do fine if it's not fridge cold.

Tasting notes: Clove, allspice, baked apple, cinnamon, peat, leather, with lovely balance of acidity and tannin.

750ml / 9% ABV / Only 10 cases produced.

2018 ICE QUEEN

Another first for Tilted Shed: our interpretation of an ice cider made from 50% Gravensteins and 50% 'Martin' seedling, grown by our friend and cider expert Darlene Hayes at her small farm in Sebastopol. (Darlene also starred as the consulting cidemaker on this venture!) In regions with frigid winters, such as Vermont, cidemakers freeze fresh-pressed juice outdoors (a process called cryoconcentration), then gently thaw and draw off the concentrated, high-Brix must for fermentation, resulting in an extraordinarily rich and delicious dessert cider. (Another method is cryoextraction, which is pressing apples left to freeze on the tree, similar to ice wine.) Of course our weather here in Sonoma County is far more temperate, so we had to freeze the juice in a freezer. It's a labor-intensive process but worth the effort! The result is a wonderful dessert cider with caramel apple overtones and a touch of bright acidity, so exceptional. The only California "ice" cider we know of. Slam dunk paired with blue cheese. If you don't like stinky cheese like I do, then maybe a nice aged gouda. Chill lightly before serving.

Tasting notes: Ripe apple, butterscotch, mango, pear skin, and cinnamon.

375ml / 11% ABV / Only 11 cases produced.