



HARVEST 2019 CLUB RELEASE

In 2011, when Scott and I were starting up our cidery, we originally called it Fireball Farm, the name we had been using since we lived and farmed in New Mexico. But due to possible trademark issues, we had to come up with a different name, and I suggested Tilted Shed on a whim. The name stuck. But I've always felt that we and our ciders are more fireball than tilted. So to mark our 8th anniversary, we decided to completely redesign our logo, our labels, and our website (and try out cans!), to better reflect the energy and aim-for-the-stars ethos that's part of everything we do. Together, Scott and I designed the new labels in your club release. I hope you enjoy what's on the outside—and of course what's on the inside! —*Ellen Cavalli*

2018 LOST ORCHARD

In 1987, a couple planted an apple orchard along the Russian River with the dream of making traditional cider. But with the rise of wine, the timing was wrong, so the couple abandoned the orchard and moved away. In 2011, we found our way to this lost orchard, the Kingston Black, Nehou, Golden Russet, Roxbury Russet, Porter's Perfection, Yarrington Mill, wild apples, quince, and mystery pears enveloped in poison oak and blackberry brambles, wild boar feasting on the drops. Since then, we have worked to revive this feral idyll while harvesting and fermenting its fruit. This cider expresses a sense of place with notes of savory herbs and orchard floor, and an earthy depth synonymous with Sonoma County. This is our 8th "vintage" of Lost Orchard; we've made it every year since 2011! (Bushel & Bin club levels / 750ml bottle / 8% ABV)

2018 GRAVIVA!

Our 8th release of this, our flagship blend! It's pronounce Gra-Viva as in Viva La Grav! A paean to Sebastopol's renowned by endangered Gravenstein apple. To complement the Gravenstein's lively character and its stone-fruit and marachino cherry notes, we blend it with Rome heirloom apples (for body) and tannic Nehou and Muscat de Bernay (for backbone), all sourced from organic dry-farmed orchards in the Sebastopol area. This is the sweetest cider we make, which says a lot, given it's at about 0.8% RS, which is what a lot of people call their dry cider! Just a touch for a funky-fresh, fruit-forward cider experience. (Bushel & Bin club levels / 750ml bottle / 8% ABV)

2018 WICKSON

A 150-year-old certified organic dry-farmed orchard in the coastal hills outside Sebastopol, Vulture Hill is run by Chad Frick. He is well known for his apple wizardry and lichen knowledge, and grows a couple of hundred different apple varieties: from Gravenstein, Newtown Pippin, and Rhode Island Greening to Bramtot, Michelin, Hewes and Transcendent crab, and so, so many more. We use his apples in our blends as well as in many of our single-variety and méthode traditionnelle ciders. This new release is made from Wickson, a crabapple developed by apple breeder Albert Etter in the early 1940s in Humboldt County, and grown by Chad, and fermented with wild yeasts. Once the fermentation was complete, Scott bottled the cider with a *liqueur de tirage* (liquid solution of yeast and sugar), thus creating the natural carbonation. Be sure to chill well before opening. There will be some sediment but you'll be fine! Only 30 cases produced. (Bushel & Bin club levels / 750ml bottle / 9% ABV)

2018 QUINCE

Our first cider made from 100% Sonoma County-grown certified organic ‘pineapple’ quince, a variety bred by legendary plant breeder here in Sonoma County Luther Burbank in 1899. Quince is an ancient relative of apples and pears, and this is our first time fermenting it solo. It’s zingy, unique, and delicious. Note, no pineapples were involved—the name comes from the shape and flavor of the quince! Only 13 cases produced. (Bin club level / 750ml bottle / 8% ABV)

2017 FIVE MILE ORCHARD NEWTOWN PIPPIN

Back in mid-2016, two cider educators approached us with a thrilling concept: join them in a special project examining American apple terroir via a cross-country tasting of single-variety Newtown Pippin ciders. They asked us to make two Newtown Pippin ciders, one from apples grown in Sonoma County and one from apples grown in Santa Cruz County, which is renowned for their historic Pippin orchards. We partnered with Vulture Hill from Sebastopol for the Sonoma County cider, and for Santa Cruz County, we hooked up with Jake Mann and his family’s Five Mile Orchard in the Corralitos/Pajaro Valley area. For our cider, Jake chose the Fukutome block, an old unsprayed orchard. Since then, we’ve continued to source Newtown Pippins from Jake, the only time we go outside of Sonoma County for apples. This cider is from the 2017 harvest, pressed in season, fermented with native yeasts. Once fermentation finished, Scott bottled the cider, blending it with *liqueur de tirage* (a liquid blend of yeast and sugar added to the base cider to create secondary fermentation—i.e. natural carbonation!). The ciders were then allowed to rest and referment in bottle (*in tirage*), for 16 months, then Scott set each bottle into our special riddling racks that he made. For several weeks he would rotate the bottles, so that the spent lees (yeast cells) would concentrate in the neck of the bottle. Then he froze the necks of each bottle in a glycol solution, removed the crown caps, dislodging the frozen plug of lees, then applied the corks and wire hoods. You are probably familiar with this process as *méthode champenoise* to make Champagne and other sparkling wines. We use the term *méthode traditionnelle* to describe it, but it’s the same thing! Treat this cider as you would a sparkling wine: store in a cool spot and chill very well before opening. Contents under pressure. Only 26 cases produced. (Bin club level / 750ml bottle / 10% ABV)

2017 FARM RESERVE

In summer 2010, we bought a rundown property on the Gravenstein Highway on the western outskirts of Sebastopol. The house was dilapidated, the sheds tilted, and the weeds waist-high, but we saw incredible potential on these 5.4 level acres. In January 2011, we began planting our first 80 organic cider apple trees. Since then, we have grafted and planted more than 120 different cider apple and perry pear varieties on our farm, primarily tannic ones, from early American Roxbury Russet to iconic colonial favorites like Hewes Virginia crabapple to the English stalwart Kingston Black to obscure French apples like Amere de Berthecourt and California originals like Wickson. This is not a production orchard so much as it is a research orchard, as we want to learn which varieties will do well in our dry-summer, variable-chill-hour, fog-laden, and gopher-invested west Sonoma County terroir. We also have started a seedling nursery—that is, planting apple seeds, which contain vast genetic diversity—in the hopes of growing apples that are uniquely adapted to our changing climate. At last count we have about 700 trees in the ground and 200 seedlings. We employ low-input, no-till organic practices, with the ultimate goal of creating a healthy habit for our trees, us, our babydoll sheep, our chickens, and all the pollinator, bird, and soil life that calls this farm home. The fruit from our home orchard goes into our limited Farm Reserve estate cider. This is the release of our second vintage of our estate cider, featuring (get ready for a list!) the following varieties: Roxbury Russet, Kingstong Black, Geneva Tremlett’s Bitter, Muscat de Bernay, Yarlinton Mill, Le Bret, American Foxwhelp, Nehou, Amere de Berthecourt, wild purple crab, Ashmead’s Kernel, Ellis Bitter, Court Royal, Jonathan, Golden Delicious, Porter’s Perfection, Fillabarrel, Winter Banana, Reine des Hatives, King David, Esopus Spitzenberg, Golden Russet, Hoople’s Antique Good, and Hudson’s Golden Gem. Fermented with native yeasts in a neutral French oak barrel using native yeasts, then bottled using *méthode traditionnelle* (see above), resting *en tirage* for about 16 months. Treat this cider as you would a sparkling wine: store in a cool spot and chill very well before opening. Contents under pressure. Only 31 cases produced. (Bin club level / 750ml bottle / 10% ABV)