



## Holidays 2021 Releases

Welcome to the Holidays 2021 Release! I took a deep dive into some of the label design and meaning, so pour a glass while reading and let me know your thoughts! Thanks for being a supporter of Tilted Shed. We couldn't do this without you. Wishing you happy holidays, good health, and a wonderful new year! —Ellen



### 2020 Chill Hours

100% organic Arkansas Black, Meyers Farming, Sebastopol. Wild fermented, unfined, unfiltered, minimal sulfites, aged for 5 months in one of our apple brandy barrels. A delicious winter warmer with notes of spiced apples.

**About the label:** I designed the label; Scott drew the cutest portrait of Ginger. If you don't know the term "chill hours," it refers to the amount of time needed below 45°F for dormant fruit trees to replenish their energy before spring. It's also a reminder to relax a little bit after another roller coaster of a year.

9% ABV / 21 cases produced



### 2020 Arkansas Black

100% organic Arkansas Black, Meyers Farming, Sebastopol. Wild fermented, unfined, unfiltered, minimal sulfites. Same base cider as Chill Hours; taste them together to experience the effect of apple brandy barrel aging.

**About the label:** I designed the label. Growing up, my older sister was an art student and introduced me to the wonderful world of textile design. Later, I would find myself enchanted by the quilts that Scott's mom Betty Jo would sew. Then, when Scott was a master printer at @paulsonfontainepress, he had the honor of working with the quilters of Gee's Bend, Alabama. It was then that I began to understand how the seemingly mundane could be transformed into something beautiful and sublime, whether scraps of fabric or crates of apples.

I love quilts for their comfort, yes, but also for their composition (it is harder than you might imagine) and reflection of time (what fabric you have on hand at that moment) and the maker (every fabric choice, every stitch is subjective and personal). I also have a fondness for this medium because unlike Great Art, which is often dominated and dictated by (white) men, it is historically women centered (of diverse backgrounds and locations), and I feel possesses tremendous soul, energy, and artistry. I chose this design for this specific apple variety as well, originally from the South, not among the upper echelon of "cider apples" (it's often confused for its English cousin Kingston Black), but worthy of your time and consideration.

8.5% ABV / 31 cases produced



## 2019 Farm Reserve

Méthode traditionnelle. 36 apple, crab, and pear varieties grown and pressed at our home farm, Fireball Farm, on the western edge of Sebastopol. Wild fermented in a neutral French oak barrel, unfinned, unfiltered, minimal sulfites. En tirage 17 months, hand riddled and disgorged. Earthy, textured, tastes like home! Chill well.

**About the label:** Scott and I have joked about doing a parody of a French Grand Cru label for years highlighting our decrepit shed instead of a fancy manse, and we finally did it. Scott did the illustration; I designed the label.

Even though we started making cider out of sheer joy, over the years, it had become such a slog. The stress and difficulties of making the kinds of ciders we do in the place we live with the money we (don't) have, were grueling. So much so that in the summer of 2019, we were both so unhappy, that we decided to call it quits and shut down the cidery for our own good. Obviously we changed our minds, but that's only because we decided to dramatically recalibrate our relationship to our company and to this industry.

The joy had evaporated. We needed to have fun again. So we embraced our humble status as dirt people just growing some apples and raising some animals, started riffing on new labels all the time, experimenting with different cofermentations, canning some stuff, reducing total inventory but doing lots of cool shit in small batches, because that is what we most love to do.

We also cut ties with our distributor, stopped chasing accounts, (mostly) stopped caring if the media covered us, remodeled our tasting room, and expanded our cider club with the focus on sharing our ciders and coferments with YOU, and hoping we add a little bit of joy and beauty to your lives while continuing to support our local organic farmers and push for justice. Pleasure and principle are the foundations of Tilted Shed (even if the actual foundation of the actual tilted shed is crumbling).

Also who's to say Fireball Farm in western Sonoma County isn't a Grand Cru of American cider?! There's so much wonderful stuff being made in the most unassuming of places. Free your mind!

10% ABV / 30 cases produced

Amere de Berthecourt  
Ashmeads Kernel  
Barnet pear  
Bartlett pear  
Brandy pear  
Dabinett  
Ellis Bitter  
Esopus Spitzenburg  
Fillbarrel  
Geneva Tremletts Bitter  
Golden Russet  
Gravenstein  
Harrison  
Hewes Virginia crab  
Hooples Antique Gold  
Jonathan  
King David  
Kingston Black  
Knobbed Russet  
Major  
Muscat de Bernay  
Nehou  
Newtown Pippin  
Normanchine Ciderbirne pear  
Pink Pearl  
Purple crab  
Red Pear  
Roxbury Russet  
Sonoma Foxwhelp  
Sweet Alford  
Tale Sweet  
Tayton Squash pear  
Transcendent crab  
Vilberie  
Wickson  
Yarlington Mill



### 2020 Block Party

Love thy neighbor, share thy fruit! A collaboration with our neighbors at Two Shepherds Winery. Organic dry-farmed Jonathan apples from Nana Mae's Organics, Sebastopol, cofermented with organic old-vine Carignan grapes from Trimble Vineyard, Mendocino County. Native yeast fermentation in neutral French oak barrel, unfiltered, unfinned, minimal sulfites. Bottled still. Punchy and lively, with tart raspberry and blackberry notes, serve slightly chilled.

**About the label:** In the Before times, we'd hold Friday block parties with our neighbors at Artisan Alley, and this is named after those fun, convivial times. I designed the label with the obvious block motif reference, and the colors hint at the fruit: dark red for Carignan, light red for Jonathan.

10% ABV / 23 cases produced.



### 2019 Jonathan

A joyful champagne-method sparkler! 100% dry-farmed organic Jonathan apples from Nana Mae's Organics, Sebastopol. Fermented with native yeasts in neutral French oak barrels. Unfiltered, unfinned, minimal sulfites. En tirage for 17 months. Hand riddled and disgorged. Full bodied, with fine mousse, notes of honeyed apples. Chill well.

**About the label:** It's bubbles, baby! It's been a rough, anxiety-ridden year. I was diagnosed with early-stage breast cancer in the summer during a routine mammogram, and underwent surgery, so many scans to check for spread, daily radiation for a month, and now hormone therapy. Knock on applewood I'm clear from here on out. So I wanted to design something effervescent and happy and *pink*—and this sparkler felt like just the right cider to get the bubble treatment. I hope it brings joy and happiness to you and those you share it with! And please take good care of yourselves and go in for regular health screenings—it may save your life.

9% ABV / 26 cases produced



### 2019 Lost Orchard Pommeau

Our rich, sweet, and complex fabled pommeau is back, featuring a blend of fresh-pressed cider apples from the 2019 harvest at the Lost Orchard (Nehou, Roxbury Russet, Porter's Perfection, Yarrington Mill, River Ghost seedling), blended with our double-distilled Gravenstein/Golden Delicious apple brandy, aged for 2 years in medium-toast American oak barrel. Extraordinary with desserts or as dessert!

**About the label:** If you know me, you know I tend to take a LOT of photos of apples. These are a scattering of different varieties from the Lost Orchard on our picnic table from a couple of years ago. I'm not really a "put pictures of apples on the cider label" person but in this case, it just felt right.

19% ABV / 15 cases produced