

2017 NEW ENGLAND STYLE BARREL-AGED DRY CIDER

143 gallons produced • 10% ABV • 84% Rhode Island Greenings, certified organic, dry-farmed, Vulture Hill Orchard, Sebastopol, CA; pressed 8/30/17. 16% McIntosh, certified organic, dry-farmed, Vulture Hill Orchard, Sebastopol, CA; pressed 8/25/17. Co-fermented with organic raisins and molasses. Aged 3 months in Sonoma Brothers rye whiskey and bourbon barrels.

Tasting notes: Light smoke, clove, cinnamon, vanilla, fig, mandarin orange, cream soda, sour apple.

2014 BARRED ROCK BARREL-AGED CIDER

24 barrels • 9% ABV • Blend of Rome and Newtown Pippin, certified organic, dry-farmed Vulture Hill Orchard, Sebastopol, CA. Cofermented with organic raisins, brown sugar, molasses. Aged 4 months in Heaven Hill rye whiskey barrels. Enjoy it in a Stone Fence cocktail!

Tasting notes: Vanilla bean, light smoke, creme brûlée, caramel apple.

STONE FENCE CIDER COCKTAIL

Reprinted with permission from *Cider Cocktails: Another Bite of the Apple*, by Darlene Hayes

The Stone Fence is easily one of the oldest cider concoctions on record, dating back to at least the 18th century. It even played a small part in the American Revolution when Ethan Allen and his Green Mountain Boys spent the evening drinking the local version before setting off to take Fort Ticonderoga from the British. That would have been rum mixed with cider, for the Stone Fence is a flexible drink that makes use of whatever spirits, generally brown, might be on hand, whether rum, rye, or bourbon. In my case, local means Spirit Works Sloe Gin and a local cider like Tilted Shed's Barred Rock. I prefer using a cider that isn't bone-dry, unless I'm mixing with a good bourbon.

1-1/2 ounces spirits
4 to 5 ounces cider

Pour the spirits over ice, add the cider, and stir.

2016 KINGSTON BLACK-WICKSON TRADITIONAL METHOD NATURALLY SPARKLING CIDER

**** Chill very well before opening, as you would champagne. Contents under pressure! ****

39 gallons produced • 9% ABV • 25% Wickson, organically grown, Vulture Hill Orchard and Fireball Farm (Tilted Shed's home orchard), both in Sebastopol, CA; pressed 9/8/16. 75% Kingston Black: organically grown, Sonoma Mountain and the lost orchard, Sonoma County; pressed 9/15/16. Bottled with organic cane sugar liqueur de tirage, 6/20/17. Hand-disgorged, zero dosage: 11/8/18.

Tasting notes: Dry, fine mousse, blood orange, cedar, leather, dusky pineapple, supple tannins, bright acidity.

2017 CHOSEN SPOT SEBASTOPOL HERITAGE CIDER

19.5 gallons produced • 8% ABV
Coferment of *Sorbus domestica* hybrids (90 pounds) from Luther Burbank's Gold Ridge Experiment Farm plus 37 apple varieties (185 pounds total) from Fireball Farm (Tilted Shed's home orchard), both in Sebastopol, CA; pressed 10/3/17. Maserated with Burbank's Chinese hawthorn (2 pounds). Bottled still.

Tasting notes: Dry; unripe pear, savory herbs, with insistent, silky tannins and long finish.

ACORN POMMEAU

110 (500ml) bottles produced • 19% ABV • 35% Newtown Pippin juice, organic, dry-farmed, Vulture Hill Orchard, Sebastopol, CA; pressed 9/12/16. 65% apple brandy (Jonathan cider from 2015, double-distilled by Sonoma Brothers, aged in medium-toast oak barrel for 6 months), infused with roasted acorns. Blended 9/15/16 and aged in medium-toast oak barrel for 15 months.

Tasting notes: Rich, sweet, balanced, notes of candied pecan, caramel apple, and butterscotch.

2016 WICKSON TRADITIONAL METHOD NATURALLY SPARKLING CIDER

**** Chill very well before opening, as you would champagne. Contents under pressure! ****

39 bottles produced • 9% ABV • 100% Wickson, organically grown, Vulture Hill Orchard and Fireball Farm (Tilted Shed's home orchard), both in Sebastopol, CA; pressed 9/8/16. Bottled with organic cane sugar liqueur de tirage, 6/20/17. Hand-disgorged, zero dosage: 11/8/18.

Tasting notes: Dry, fine mousse, tropical fruit, pear, lemon, soft acidity.