



## HARVEST 2017 CIDER CLUB RELEASE

Here you go, the Harvest 2017 club release!

As you know, we are Sonoma County, from orchard to glass. We make cider the traditional way: press apples in season, then slowly ferment, age, and bottle. We also grow rare cider apples at our Sebastopol farm. All of our apples are organically grown in Sonoma County. All of our ciders are best served in a white wine glass at around 50°F.

The ciders this release span from bright and bubbly to savory and contemplative—yes, cider has many moods and personalities! I hope you enjoy these selections and explore novel food-pairing opportunities, and then share your experiences with me! All of these ciders are ready to drink now, so grab a few glasses, friends, and family, and share the bounty of Sonoma County.

—Ellen Cavalli, Tilted Shed cider club den mother ([ellen@tiltedshed.com](mailto:ellen@tiltedshed.com), @tiltedshed on social media)

### 2016 LOVE'S LABOR

We're not into fruit-adjunct ciders so you know if we release something with more than apples, it had better be extraordinary. So all you likewise fruit adjunct-averse folks, seriously, give this a try. I promise it'll be worth it. We're really proud of how elegant this cider turned out. It's a rosé cider showcasing the bounty of west Sonoma County. We blended organic Sebastopol-grown Gravensteins with wild plums and blackberries that I picked from our Sebastopol farm last year, plus elderberries I harvested from our friend's backyard in nearby Forestville. Off-dry, sparkling, with lots of bramble notes, stone fruit, and ripe apple. I tend to have a hard time finding ciders that do well with dessert, but I adore this cider with fruit crisps, crumbles, and pie. Give it try! Unfiltered, unfinned, minimal sulfites. 8% ABV

### 2016 SONOMA SPUMANTE

Lately, I've been wanting lots of bubbles. Why? I don't know. Maybe because it's summer. Maybe because we need something bright and happy in this world right now. This hit the spot. It's a bright, light, dry, happy sparkler made from a blend of Sonoma County organic heirloom varieties including Jonathan, Golden Delicious, and Rhode Island Greening, plus a splash of Wickson, Hewes Virginia crab, and Tremlett's Bitter. An homage to my ancestral roots in Asti, Italy, it has spritely acidity with notes of green apple and mandarin. Unfiltered, unfinned, unpasteurized, minimal sulfites. *Bellissima!* 8% ABV

### 2015 LOST ORCHARD

Every year when we release the newest Lost Orchard, I say, This may be the best Lost Orchard to date! And I'll say it again now. This may be the best Lost Orchard to date! This is a blend of rare, feral English, French, and Old American tannic and heirloom cider apples, including Nehou, Muscat de Bernay, Porter's Perfection, Yarlinton Mill, Foxwhelp, Tremlett's Bitter, and Roxbury Russet, all organically grown in old traditional cider orchards in Sonoma County. A bone-dry, earthy, dense, savory, tannic, contemplative cider more reminiscent of orchard floor than of apples, with a finish of baking spice. Hazy, golden hue. Unfinned, unfiltered, unpasteurized, minimal sulfites. Naturally sparkling, undisgorged. Chill well prior to opening; contains lees. 8% ABV

## 2016 INCLINADO SIDRA NATURAL

Inclinado is Spanish for “tilted,” and this is our California twist on a traditional Basque sidra. A straw-gold, deliciously tangy yet restrained wild-fermented cider made from 100% organic Sonoma County Gravensteins fermented with natural yeasts in neutral French oak barrels. No added sulfites, unfiltered, unfinned, unpasteurized. Bottled still (uncarbonated) under cork in the traditional sidra style. Chill lightly. Serve using the long pour (*escanciar*) in a tumbler. Pair with Spanish charcuterie and cheese, salty seafood, and other Spanish-inspired fare. Don't know how to properly “throw” sidra? Don't worry! See below for illustration, plus how to make your own sidra pourer from the cork! Only 10 cases. 8% ABV

## 2015/2016 TOPWORK

This has been our second best-selling cider lately in the tasting room (Barred Rock the first), and I think that's because of its pure and classic elegance. To topwork means to graft a scion of one variety onto the limbs or trunk of an established apple tree. It's a fitting metaphor for this blend of ciders from two different harvests. A blend of Gravenstein, Nehou, Autumn Rambour, and Transcendent crabapples from the 2015 and 2016 harvests, it has notes of ripe melon, dried pineapple, kiwi, and white pepper. Good tannic grip, bright acidity. Super delish, sophisticated, and properly dry. Unfinned, unfiltered, unpasteurized, minimal sulfites. 8% ABV

## 2014 BARRED ROCK

Our whiskey barrel-aged cider has been the best seller at the tasting room lately, so I figured you all need a bottle, too. It's a blend of late-season heirloom apples, including Rome and Newtown Pippin, fermented to dryness in the New England style with organic raisins, molasses, and brown sugar, then aged in Heaven Hill Kentucky rye whiskey barrels for four months. Loads of vanilla and creme brûlée. May as well be dessert! Unfinned, unfiltered, unpasteurized, minimal sulfites. 9% ABV

The traditional Asturian way to pour (or throw) sidra natural is by holding the bottle above your head and pouring the sidra into a tumbler-like glass held at an angle at waist height. The Basque usually pour from chest height. You can just pour straight from the bottle, or use a plastic tapón (pourer)—or make one with the cork (thanks to Bereziartua for the tip!). Catch an inch of sidra, and drink right away!

### ■ EL SECRETO PARA DISFRUTAR LA SIDRA

Escanciar bien la sidra es clave para no estropear la bebida.

La postura debe ser recta sin ser rígida.

El brazo que sostiene la botella debe estar estirado por encima de la cabeza.

El brazo que sostenga el vaso también estirado hacia abajo y situado en el centro del cuerpo.



La botella, una vez inclinada para echar el culete, se sujeta con los dedos índice, corazón y anular por la parte del cuerpo y con el meñique por el culo.

El vaso no se debe mover del centro del cuerpo, lo que quiere decir que la sidra es la que debe de buscar el vaso.



El vaso se sujeta con los dedos pulgar e índice, con el corazón en el culo del vaso y el anular y el meñique recogidos sobre la palma de la mano, pudiendo sujetar el corcho.

De cada botella hay que sacar 5 ó 6 culines de sidra, ni más ni menos. La temperatura para servirla oscila entre 13º y 14º.

FUENTE: Asociación de Escancadores Asturianos

INFOGRAFÍA: Qué!

