

## Harvest 2018 Club Release

### **1. Farmstead** (non-club price: \$28)

This is our first-ever estate-grown cider, and it is a beaut. Pours amber gold with a gorgeous fine mousse, generous yet structured, with layers of orange oil, baking spice, leather, and ripe apple. It features 17 varieties (all listed on the label, by weight no less) that we grew on our Sebastopol farm, the first harvest from our orchard since we started planting it in January 2011. We could not ferment the cider on the farm (no license) but to keep it as “estate” as possible, we pressed all of the apples at our farm (see photo), and then drove the juice to the cidery, where we fermented it with the native yeasts in a neutral French oak wine barrel. After about 7 months of aging in barrel, we bottled it with organic cane sugar, rested en tirage for about 15 months as it refermented in bottle, developing complexity as well as all those delightful natural bubbles you will see and taste. Then we riddled and hand-disgorged the cider, in the champagne (aka traditional) method. This was a massive labor of truly handcrafted love, from grafting and planting the trees all the way to disgorging the bottles. Be aware, this is highly effervescent! So treat this cider as you would a champagne or sparkling wine: store in a cool spot, and chill very well before opening. The cork and hood aren’t there for decorative purposes. Contents under pressure. From the 2016 harvest. 14 cases produced. 10% ABV

### **2. Lost Orchard** (non-club price: \$20)

A dynamic bottling, maybe my favorite since 2012. Brighter and higher acid than in years past, with an underpinning of sour orange and a feral herbal quality that reminds me of walking in a meadow of wild fennel and pennyroyal. Oh yes, and the usual Lost Orchard tannic profile. It’s an orchard blend of 10, 12, 14 cider apple varieties, who’s counting? Sometimes we have such small amounts of cider apples that we throw them in the press together; at other times, we have enough to ferment solo and then blend. Read the story of the lost orchard on the label, and be entranced by the mystery of it all. I like this served at around 45 to 50 degrees. From the 2016 harvest. 32 cases produced. 8% ABV

### **3. Graviva** (non-club price: \$15)

Our flagship cider, which you probably all know (and hopefully love). I think this is the best bottling since the 2013. Super vibrant, loads of maraschino cherry and apricot, a touch of lemongrass, with a hint of sweetness that makes the flavors really pop. Because a little bit of residual sugar ain’t a bad thing. It’s 50% organic, dry-farmed Sebastopol-grown Gravensteins, and 50% blend-o-lay of Romes, Nehou, and Muscat de Bernay. Drink this is a little on the cold side, say 42 to 45 degrees. From the 2017 harvest. 51 cases produced. 8% ABV

## BIN (6-BOTTLE) LEVEL

Your selection includes the ciders in the Bushel level (see above) but with your 20% club discount. It also includes the following:

### 4. Inclinado (non-club price: \$15)

Be still my heart, this is our latest installment of Inclinado, bottled uncarbonated (still/no bubbles) in the *sidra natural* style. It's our take on a Basque cider, rich in body, a touch of salinity, with a restrained amount of the characteristic volatile acidity that imbues the cider with its zesty citrus flavor. 100% organic, dry-farmed, Sebastopol-grown Gravensteins, fermented with native yeasts in neutral French oak wine barrels. No sulfites, just apples and time. Pour this slightly chilled into a tumbler (or proper sidra glass if you have one) in the traditional Spanish way (*escanciar*), either using a tapón (a special pouring spout, which we sell at the cidery) or just free-fall from the bottle from a height of 6 to 8 inches above the glass (or from above your shoulders, if you're feeling adventurous). Just pour about an inch or so in the glass, and drink right away. This type of pour aerates the cider, giving it a slight and fleeting effervescence. Delicious with spicy and salty Spanish foods! From the 2017 harvest. 15 cases produced. 8% ABV

### 5. Tilted Plow (non-club price: \$25)

This is a special collaboration cider we did with our friends Horse & Plow to commemorate the 2018 Gravenstein Apple Fair. The texture is awesome! Full bodied, beautifully balanced, with notes of ripe apple, blood orange, lemon verbena, and a whisper of orchard floor. It's a 50/50 blend: 12 varieties (including Gravenstein, Baldwin, Arkansas Black, and Wickson) fermented by Horse & Plow combined with our Nehou and Muscat de Bernay bittersweets. All Sonoma County grown. Bottled conditioned using organic cane sugar, so naturally sparkling, but undisgorged, so you'll see the lees in your glass, and you will be A-OK with that, because it adds depth and a bit of earthy delight. Chill well before opening; I like this served at around 45 degrees. This cider was featured at an exceptional pig roast dinner hosted by Backyard in nearby Forestville, if that gives you any pairing ideas! From the 2017 harvest. 25 cases produced. 8% ABV

### 6. Barred Rock (non-club price: \$15)

This baby is almost gone, so I wanted to make sure you got some of our legendary whiskey barrel-aged cider. Rich, decadent, spirituous, lots of vanilla and crème brûlée and of course, whiskey notes. Organic, dry-farmed, Sebastopol-grown Romes and Newtown Pippins, fermented with organic brown sugar, molasses, and raisins, then aged for four months in Heaven Hill rye whiskey barrels. Dessert in a glass, or remarkably delicious enjoyed with a well-aged gouda. As it ages, I've been liking it served a little colder than before, so around 45 degrees. 9% ABV