



## Harvest 2020 Club Release

Hello! Welcome to the Harvest 2020 Club Release! I'm sorry we still can't do normal club stuff like hang out at our pickup party, but I'm so happy to share these fermented fruits of our labor with you.

We have, once again, redesigned our labels. Say no to label stasis! So yes to cool shit in small batches! (Sorry, should I type "sh\*t"?) Will we keep changing them each release? No idea! I am not overthinking these things anymore. We have very little distribution outside our club and direct sales, so honestly who cares about brand management. I certainly don't. I want to be true to the fruit, true to us, and true to you. We do our own label designs, and I write all the words. Scott designed Lost Orchard and Graviva! I designed Farm Trails Gravenstein, Good Luck to Us All, and Kingston Black. Echolocation was a collaboration. I mocked up a drawing that I wanted and asked Scott to paint it because he's the artist in the family. I really love what he did, and hope you do, too!

I'm not really big on tasting notes because I want you all to come to the ciders and coferments without prejudice. However, I am providing just a few notes on what I perceive, fully realizing that your sensory experience may be different. What matters is that it is an *experience*, that you take a few minutes out of your day or evening to enjoy the melding of pleasure and principle, the cornerstones of our work. I would love to receive your feedback.

A few other notes: I reserve the word "cider" for fermented apple juice. For everything else, my go-to term is "coferments." Why? I just like to preserve the term "cider" for apples. The TTB, which regulates alcohol and approves our labels, has other ideas on how we should label our products, so you'll see stuff like "fruit wine." In the end, it doesn't matter that much, but I just wanted to clarify my terminology.

All of our ciders and coferments are fermented with native yeasts, unfinned and unfiltered, with very minimal sulfites (generally no more than 20ppm). All of our fruit (except the grapes) are grown in Sonoma County, and we press every apple in season either at our cidery or at our farm. Vulture Hill, Laura's Orchard, and Murray Ranch are all certified organic and dry-farmed. Gabriel Farm is transitional organic. We use all low-input, no-till, water-efficient organic practices at our home orchard (Fireball Farm) but just haven't gone through the certification process. The Lost Orchard had been abandoned for 20 years before we started gleaning from it, and the only thing we ever do is weed-whack and prune.

Also, I know some folks may be understandably concerned about BPA in can linings and potential impacts to the endocrine system. Well, good news! The lining of our cans is BPANI, generation 2 or 3, which is allowed by the State of California without a BPA warning, because, well, there is no BPA! We like cans for their light weight and portability. We like bottles for their durability and longevity. We like growlers for their reusability. We like you for your support! (And because you are awesome.)

All right, that's it, that's enough! Enjoy, and thank you! —Ellen ([ellen@tiltedshed.com](mailto:ellen@tiltedshed.com))

### 2019 Farm Trails Gravenstein

Made with love in honor of what would have been the 47th annual Gravenstein Apple Fair, the major fundraiser for nonprofit Sonoma County Farm Trails. The Fair unfortunately had to be cancelled due to you-know-what. Farm Trails has always been a huge supporter of local apples and cider. In fact, in 2012, we launched our inaugural ciders at the Gravenstein Apple Fair, and if it weren't for the fair and for Farm Trails' support over the years, I don't think we'd be here today. Without the fair, Farm Trails has taken a hard hit financially, so we are donating 10% of sales to help the organization continue its mission to support small-scale local farms and ag producers. (Full disclosure: After being a Farm Trails cheerleader for years, last year I started working for them as project manager, which says a lot; I haven't had a job-job since 2004!) The apples, 100% organic Gravenstein, came from Laura's Orchard, Sebastopol. Dry, bright, and punchy! It may seem odd since I usually like my ciders closer to 45 or 50 degrees, but I actually most enjoy this cider served ice cold to accentuate the notes of ripe apricot and orchard floor. So it's good to cram in the ice cooler and enjoy chilled hanging out in your garden or camping or whatever!

### 2019 Lost Orchard

Our 9th "vintage" of the cider fermented from a blend of apples from the "lost orchard." It was planted near the banks of the Russian River in west Sonoma County in 1987 by a couple who dreamed of making traditional cider. Unfortunately,

with the rise of wine, the timing was wrong; they ended up abandoning the orchard and moved away. In 2011, we found our way to this orchard where we discovered Kingston Black, Nehou, Golden Russet, Roxbury Russet, Porter's Perfection, Yarlinton Mill, wild apples, quince, and mystery pears enveloped in poison oak and blackberry brambles, with 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. An absolute classic, and one I think will age quite nicely, though honestly it's super crushable, too.

### **2019 Echolocation**

A coferment of 70% Asian pear varieties (Hosui, Shinseki, and Shinko) from Sebastopol's Gabriel Farm and 30% Roxbury Russet from Murray Ranch on Sonoma Mountain. This was our first time working with these delightful pear varieties, and we think it turned out really well! Straw gold, with aromatics of pear skin and just a whiff of marjoram; vivacious acidity with notes of pear and a touch of honeydew melon. I dig it, and the more I drink it, the more I find it rather beguiling. I think it'll be a great cider for pearing...haha, I mean, pairing with a wide range of foods. Let me know what you think! PS You might be wondering where the name "Echolocation" comes from. Well, when I conceived of the art for this label, I drew four nested concentric circles representing the four types of pome fruit that go into this blend. I asked Scott to paint it for me (I cannot paint!) and when he showed me the finished art, it immediately reminded me of the radarlike imagery of echolocation—that is, the way creatures such as dolphins and bats navigate using sound instead of sight. Hence, the name. I think it is apropos as it shows how we are navigating our way through our cidermaking journey by using all our senses.

### **2019 Graviva!**

The 9th "vintage" of our flagship! A paean to Sebastopol's renowned but 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. It's 55% Gravenstein and 37% Rome from Vulture Hill, 8% blend of Nehou and Muscat de Bernay from Murray Ranch. This is the sweetest cider we make, which says a lot, given it's at about 0.8% RS. Just a touch for a funky-fresh, fruit-forward cider experience. Is this the best Graviva! yet? Scott says YES! Scott says that every year, though, but I think he may be right!

### **2019 Kingston Black**

A single-varietal cider made with apples from the Lost Orchard, Vulture Hill Orchard, and our home orchard, Fireball Farm. We originally fermented each orchard's KB by itself, with the plan to share them as a part of a horizontal tasting event for the ultimate in terroir nerdiness. However, COVID restrictions made doing that impossible. So we researched the costs on tiny 187ml or 250ml bottles so that we could bottle each in a package but alas, those bottles were way too expensive. And so we decided to combine all three KBs, and guess what, I think they turned out even more delicious together than apart. Maybe that is the lesson. For those who've been geeking out in the cider world for a bit, you know that the Kingston Black cider apple is among the most revered and famed in the cider world, a legendary bittersharp (high tannin, high acid) variety originally from 1820s Somerset, UK. However, due to our growing conditions (dry summers? diurnal temperature swings? marine influence? soil? who knows!) KB presents as more of a bittersweet (high tannin, low acid) here in Sonoma County with a ton of phenolics. Our friend and cider expert Darlene Hayes has had KBs from multiple locations tested and confirmed that ours can have up to twice the tannin levels as those grown elsewhere. So drinking a pure Sonoma County KB is a singular experience—most notable for its autumn gold hue, smooth tannins, and earthy citrus notes. It's nerdy, it's cool, and it's delicious.

### **2019 Good Luck to Us All**

A coferment of organic Gravenstein from Vulture Hill Orchard, organic old-vine Cinsault and Carignan from Mendocino County (thanks to our neighbors at Two Shepherds for sharing some with us!), wild native elderberries we carefully foraged near the Russian River (left a lot for the birds!), and feral blackberries from our farm. The result is a rosy and riveting sparkling wine with notes of sour pie cherry, brambly fruit, and a finish of cedar—complex and exciting! Why is it called "Good Luck to Us All"? Well, in addition to some expletives, that has been one of my oft-used phrases this year, for obvious reasons. If you read label, you'll find my call to action to vote, act, rise as if our democracy depends on you. Because it does! So do it, and spread the word!