



Spring 2018 Club Release



Happy Spring! Our club has almost doubled in membership since our last release in November. Thanks to you all for joining this community of the cider-curious and cider-serious. The new releases span a pretty big range, from champagne-method sparklers to fruity fun to our first pommeau. I hope you enjoy them and would love to know your feedback. Cheers! —Ellen Cavalli, club den mother (ellen@tiltedshed.com)

CLUB SELECTIONS

Topwork Dry Cider

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: including organic Sonoma County Gravenstein and bittersweets from the 2016 harvest, and Transcendent Crabapple from the 2017 harvest at our cider orchard in Sebastopol. Why the mix of harvests? Well, we love the depth of aged Gravenstein and bittersweets and the vivacity of the Transcendent in youth. It's all about the balance! It's super versatile and elegant, with lots of pear, dried pineapple, and kiwi notes. Good tannic grip, bright acidity, with long elegant finish. Serve at 50°F in a white wine glass. Pair with pizza, roast chicken, oysters, and anything pork. Unfined, unfiltered, unpasteurized, minimal sulfites. 8% ABV

Love's Labor

Let's not call this a rosé cider, OK? I prefer using that term for ciders that gain their rosy hue from red-fleshed apples, and not from other fruit. So what should we call this? How about delicious! Pretty in pink, this sparkling blend of organic Sebastopol-grown Gravensteins and feral blackberries surrounding our farm is one of our rare departures from apples-only. A bit off-dry, it's a jammy, brambly delight. I get a little whiff of lemon balm on the nose, plus the expected dark berry aromatics. On the palate, loads of intense berry, fig, and cooked apple. I would give this a nice chill and serve at 45°F to 50°F in a white wine glass along with dessert or as an aperitif. From the 2017 harvest. Unfined, unfiltered, minimal sulfites, backsweetened with a touch of organic cane sugar. Residual sugar about 1%. 8% ABV

Sparkling Spinosa Sloe Cider

This looks like an orange wine but tastes like nothing you've probably had before. It's a bubbly cider made from organic Sebastopol-grown Gravenstein and Golden Delicious, infused with sloe drupes (aka blackthorn). Spinosa is named after the botanical name for the blackthorn, *Prunus spinosa*, which produces these tiny plum-like fruits, and is commonly grown as a hedgerow in Europe. You may be familiar with sloe gin, a ruby red gin that is distilled with sloes. In Devon, UK, there's a tradition to make cider using the sloe slurry left over from the distillation process. We weren't able to do that, but we did get a supply of organic sloes from Spirit Works Distillery, and infused them in a base cider for several months before blending. Almond notes are characteristic of sloes, and this cider has load of that marzipan aromatics and flavor profiles, against a backdrop of ripe apple and rosehips. Serve at 50°F in a white wine glass. Unfined, unfiltered, unpasteurized, minimal sulfites. 8% ABV

Graviva Semidry Cider

This is our flagship cider, and this newest batch is a cuvée, 50% Gravenstein from the 2017 harvest and 50% blend of Rome, Golden Delicious, Nehou, and Muscat de Bernay from the 2016 harvest, all organically grown in Sonoma County. Lots of apricot notes with a subtle earthiness and tannic structure, sass and mass together at last. Pronounced “Gra-VEE-va” as in “Viva la Grav(enstein)!” Serve at 50° F in a white wine glass. Pair with triple crème and aged cheeses, charcuterie plate, pork, crab, salmon, a hammock, a long summer day, whatever floats your boat! Unfiltered, unfinned, minimal sulfites, backsweetened with a touch of organic cane sugar. Residual sugar less than 1%. 8% ABV

Pink Peppercorn Pommeau

If you haven't had pommeau before, 1. you are missing out, and 2. I'm glad we could initiate you! Pommeau is most famous in Normandy, France (but variations are made elsewhere), and is a blend of Calvados or apple brandy and fresh-pressed apple juice, barrel-aged usually for 18 months, sometimes 5 or more years. It is sweet, complex, exquisite aperitif often paired with melon and blue cheese, but we love it as a nightcap as well. This is our homage to the traditional French cordial but with a decidedly Californian twist. It started with our cider made from organic Sonoma County Romes, double-distilled by our neighbors Sonoma Brother Distilling, then barrel-aged in French oak for 6 months. We infused the brandy with pink peppercorns for several months, blended it with fresh-pressed organic Sonoma County Golden Delicious juice, and barrel-aged for 15 months. Rich, piquant, and sweet, with notes of baked apple, licorice, and butterscotch. Enjoy slightly chilled in a brandy glass or something with a generous bowl. 19% ABV

ALLOCATIONS

Five Mile Orchard Newtown Pippin Methode Champenoise

The Newtown Pippin is a legendary heirloom apple from 1700s New York, with a storied California history as well. In fact, the Pajaro Valley, near Santa Cruz, has a rich heritage with Pippins, and it has long been the main variety for Martinelli's sparkling cider. In 2016, we undertook a study in cider terroir by bringing in Pippins from both Pajaro Valley and Sebastopol, treating them the same way during fermentation and bottling, so as to rule out all variables except growing conditions. This was made from 100% unsprayed Pippins from the Fukutome block of Five Mile Orchard in Pajaro Valley. Fermented using wild yeasts, in tirage for 9 months, hand-disgorged, no dosage, in the champagne method. While the cider was fermented to dryness, there is a pronounced sweetness and roundness to this cider, with notes of green apple, lemon zest, honey, and savory herbs. Unfinned, unfiltered, unpasteurized, minimal sulfites. Chill well. Contents under pressure! From the 2016 harvest. 9% ABV

Vulture Hill Orchard Newtown Pippin Methode Champenoise

If you want to do a study in cider terroir, compare this cider showcasing Newtown Pippins from Sebastopol's Vulture Hill Orchard with that of Five Mile Orchard above. 100% organic, dry-farmed Pippins, fermented using wild yeasts, in tirage for 7 months, hand-disgorged, no dosage, in the champagne method. Floral, tropical, and strawberry notes finishing with sweet brioche. Chill well. Contents under pressure! Unfinned, unfiltered, unpasteurized, minimal sulfites. From the 2016 harvest. 9% ABV

Barrel-Fermented Jonathan Methode Champenoise

Rich and luscious with loads of finesse, this naturally sparkling single-variety cider was in tirage for 9 months, hand-disgorged, no dosage, in the champagne style. 100% organic, dry-farmed Jonathans from Sebastopol, fermented and aged in neutral French oak barrels. Baked apple and caramel notes, juicy acidity, with loads of finesse. Chill well. Contents under pressure! Unfinned, unfiltered, unpasteurized, minimal sulfites. From the 2016 harvest. 9.5% ABV