

**BUSHEL LEVEL (3-BOTTLE)****2018 INCLINADO ESPUMANTE**

Inclinado means “tilted” in Spanish, and this is our homage to the great Basque cider tradition, but with bubbles (espumante)! 100% Sebastopol-grown, dry-farmed, organic Gravensteins, fermented with native yeasts in neutral French oak barrels. No sulfites. Bright, with a rich body and notes of mandarin, sweet dried apricot, and just a hint of blue cheese and lemongrass (in a good way). Our current favorite cider! It feels like spring, zesty, zippy, fresh, and a little bit wild! Pair with steak, Spanish charcuterie, and cheese, salty seafood, and other Spanish-inspired fare.

- Pressed: August 21 and 30, 2018
- Orchard: Vulture Hill (Sebastopol)
- Yeast: wild
- No added sulfites
- 8% ABV

**2018 LOVE’S LABOR**

Our “foodshed” cider made from Sebastopol-grown, dry-farmed, organic Gravenstein, Golden Delicious, and Rome apples, co-fermented with feral Himalayan blackberries that grow along the fenceline at our farm and wild native blue elderberries (*Sambucus nigra* ssp. *caerulea*) we foraged from near the Russian River. (Don’t worry, we harvested sustainably and left a lot of berries for the birds!)

Not truly a rosé cider because the red hue is not derived from the apples, but still a lovely springtime sipper. As expected, notes of blackberry, ripe apple, and plum, with a slightly astringent finish from the elderberries. Give it a nice chill and serve with a wide range of foods, from the typical cider-friendly cheese, charcuterie, and pork dishes to Thai to even a good old-fashioned apple pie (with salted caramel ice cream). Or enjoy as a celebratory toast.

- Pressed and picked: Throughout August and September 2018
- Orchards: Vulture Hill (Sebastopol), Laura’s Apples (Sebastopol), Fireball Farm (our farm, for blackberries)
- Yeast: wild and VQ10
- Minimal sulfites
- Slightly off-dry, around 1% RS
- 8% ABV

**2017 LOST ORCHARD**

Our classic traditional dry cider, featuring a blend of feral Sonoma County-grown tannic and heirloom cider apples, including Roxbury Russet, Golden Russet, Porter’s Perfection, Yarrington Mill, and Nehou.

*The Lost Orchard Story:* In 1987, a couple planted an apple orchard along the Russian River with the dream of making Old World-style cider. But with the rise of wine, the timing was wrong, so the couple abandoned the orchard and moved away. In 2011, we found our way to this lost orchard, the Kingston Black, Nehou, Golden Russet, Roxbury Russet, Porter’s Perfection, and Yarrington Mill, among other varieties, enveloped in poison oak and blackberry brambles, 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 wild herbs, sour orange, lime zest, and orchard floor, and an earthy depth synonymous with Sonoma County.

- Picked and pressed: August to September 2017
- Fermented in batches by varieties/variety then blended and aged prior to bottling
- Yeast: wild and VQ10
- Minimal sulfites
- 8% ABV

## BIN LEVEL (6-BOTTLE)

Includes 2018 Inclinado Espumante, 2018 Love's Labor, and 2017 Lost Orchard (see above), plus the following:

### 2016/2017 POMONA SPUMANTE

Formerly known as Sonoma Spumante; same bright, high-acid, fruit-forward cider, just with a new name paying homage to Pomona, the Roman goddess of orchards. Blend of about a dozen Sebastopol-grown, dry-farmed, organic heirloom and tannic cider apple varieties, including Newtown Pippin, Golden Delicious, Tremlett's Bitter, and Bramtot. High toned, vibrant, dry cider with notes of green apples, sour cherry, and orange zest. Super versatile. Pair with everything from spicy fare to pizza to fried chicken.

- Picked and pressed: 2016 and 2017 harvests
- Orchards: Vulture Hill (Sebastopol), Laura's Apples (Sebastopol),
- Yeast: VQ10

### 2017 FARM RESERVE PERRY

Our first estate perry—that is, a drink made from 100% pears (no apples or other fruit added). Made from organic-in-all-ways-but-certification Bartlett and assorted very rare tannic English perry pears, including Red Pear (20 pounds), Hendre Huffcap (15 pounds), Butt (11 pounds), Winnals Longdon (3.6 pounds), and a handful of Brandy and Barnett, all grown and pressed on our Sebastopol farm.

Perry pears are small, generally rock-hard, and very astringent and bitter—and thus provide a lot of nuance and structure that you may not find in perries made from dessert/table pears. If you're expecting a fruit-forward, sweet, and very pear-tasting drink, you should know that this is none of the above! Due to the native ferment and tannic perry pears, our perry is very reminiscent of English versions. Opalescent and lightly effervescent, this perry benefits greatly from a little decanting. Give it a good chill in the fridge, pour into a glass (I prefer a white wineglass), swirl, and let it breathe and warm up for 5 to 10 minutes. After it opens up, you may detect notes of flint, barnyard/wet hay, lychee, and pear skin, with a mild astringent finish.

- Pressed August 30, 2017
- Yeast: 5 gallons (1 carboy) wild, 5 gallons (1 carboy) VQ10
- Only 70 bottles total produced

### 2018 INCLINADO

The still—i.e., uncarbonated—bottling of our Basque-inspired natural cider (see Inclinado Espumante). Chill lightly. Serve using the long pour (*escanciar*) in a tumbler. Pair with steak, Spanish charcuterie, cheese, salty seafood, and other Spanish-inspired fare. Don't know how to properly "throw" cider? Don't worry! See below for illustration, plus how to make your own sidra pourer from the cork!



The traditional 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. You can just pour straight from the bottle, or use a plastic tapón (pourer), or make one with the cork. Catch an inch of sidra, and drink right away!

