



SPRING 2021 CLUB RELEASE

Welcome to the Spring release! These past 12 months have been rough, haven't they? All the loss, calamity, and hate, so much sadness and stress and ugliness. But it's also been a time of unity and love and compassion, and I remain hopeful for our collective future.

We're so relieved to report that all the customer-serving members of Tilted Shed (David, Scott, and myself) are fully vaccinated, and we can't wait until we can gather again as before.

Every season and every release feels like it has a mood to me. And this Spring release is forward-thinking, buoyant, and maybe even transportive. We had fun designing the labels. They're a little on the trippy, psychedelic side, but that's intentional. I think we've all been living in our heads a lot during our isolation. I feel it is time to reclaim the expanse of joy and beauty the world has to offer, and I hope this release helps you experience a little bit of that. And of course I hope you enjoy it all!

Special thanks to our friends Rosalind and Alex for tasting through the release and helping me with tasting notes! Rosalind also helped me harvest the mystery plums from our farm, and provided great guidance on the pét-nat bottling. If you haven't had any of her wines or coferments, you are missing out. She runs Emme Wines (emmewines.com). Be sure to sign up for her mailing list, because the new releases will blow your mind!

Thank you for being part of our club! It makes us so happy to get to share these fruits of our labor with you, and we're grateful for your support! Please let me know what you think; I'd love to hear from you. —Ellen

2020 SUPER DIVA

Pét-nat plum-apple coferment. Carbonic maceration of mystery cherry/rootstock/seedling plums from our farm in Sebastopol on fresh-pressed organic dry-farmed McIntosh apples, Vulture Hill Orchard, Sebastopol. Hand-squeezed off and cofermented with native yeasts. Bottled before it finished fermenting for in-bottle carbonation (pétillant naturel) on 9/18/20, the day that Ruth Bader Ginsburg died; a spunky, boundary-pushing tribute to her amazing legacy. Unfiltered, unfiltered, minimal sulfites. Hand riddled for one month. Hand disgorged in Feb. 2021. Tasting notes: Juicy and confectionary but not cloying. Watermelon Jolly Ranchers, Jujube candies, “those strawberry grandma candies in the strawberry wrapper”; tart, lip-smacking, “like skating in a roller rink,” and “cozy.” I designed the label and was inspired (obviously) but RBG's Super Diva! workout sweatshirt. See last page for some photos of the plums and the process! It looks to be a light year for plums so I don't know when we'll do this again. Chill well before opening; it's lively! 26 cases produced. 9% ABV

2020 INCLINADO ESPUMANTE

Inclinado is Spanish for “tilted,” and this is our California twist on a Basque sidra—with bubbles! 100% organic dry-farmed Gravenstein from Vulture Hill Orchard, Sebastopol. Fermented with native yeasts in neutral French oak barrels. Unfiltered, unfiltered, unpasteurized, minimal sulfites only at bottling. No escanciar required but fills that sidra void in your heart. We made our first batch of Inclinado in 2013, so this is one of our flagship ciders now. The label art (and that of the still bottling) is by Scott, and he originally drew it for our annual Txotx from

2018 (I think). If you've been to Txotx, you know how fun it is! This will be our second year having to cancel it, but next year we're going to blow the roof off to compensate. This label shows the traditional sidra glass but with a halo of bubbly goodness. The still bottling shows the stream of sidra "breaking" on the sidra glass...aka the escanciar. (I know all this may be new to some of you. Go ahead and Google; otherwise I'll be here all day describing it to you!) Tasting notes: Soft white petal, gardenia, under the apple, with a tart palate and grippy tannin. Long finish with a burst of candied tartness. 60 cases produced. 8% ABV

2020 INCLINADO (STILL)

This is an add-on option. The still version of our Basque-inspired cider, Inclinado, meant to be served traditionally using the high or long pour (escanciar) into a sidra glass to create an ephemeral splash of effervescence. Same as the Espumante but no sulfites added. Tangy and bright, with wild citrusy herbal notes. Don't be afraid of the escanciar! Have fun! TOPA! Also drink asap—this is not meant to be cellared. Tasting notes: Similar to the Espumante with softer, with more floral note on the palate. 7 cases produced. 8% ABV

2020 Love's Labor

One of our foodshed ferments. A cofermented blend of feral blackberries from our farm, wild native elderberries we foraged from near the Russian River, and organic dry-farmed Gravensteins from Vulture Hill Orchard, Sebastopol. Native yeasts, unfinned, unfiltered, 0.8% RS, backsweetened with a touch of organic cane sugar. A bubbly love letter to Sonoma County, a touch of earthy tartness, with notes of bramble and wild herbs. 10% of sales donated to our friend Kiley Clark's BIPOC farm/incubator project! 60 cases produced. 8.5% ABV

2019 HEWES BLEND

Single-orchard methode traditionnelle blend of 60% Hewes crab, 20% Rome, 20% Golden Delicious, all organically dry-farmed by Vulture Hill Orchard, Sebastopol. Fermented with native yeasts until dry, bottled on 6/26/20 with a liqueur de tirage of yeast and organic cane sugar. Rested en tirage for 8 months. Hand riddled and disgorged in early March 2021. Unfinned, unfiltered, unpasteurized, very minimal sulfites used at bottling. Lovely texture with Hewes's characteristic notes of blood orange and cedar, with a light honeyed and brown sugar notes from the heirloom apples. Lots of aging potential! This is our third batch of this same blend, and the 2018 we just tasted has a ton of rich, layered crème brûlée, Honey Nut Cheerio notes, suggesting the 2019 is going to hold up really nicely, too. Chill very well before opening. 21 cases produced. 10% ABV

PINK PEPPERCORN POMMEAU

Our second batch of this unique pommeau. Made in the style of French pommeau. Brandy made from organic Sonoma County Rome apple, double-distilled by our neighbors Sonoma Brothers, then barrel-aged in French oak for 6 months. Infused with pink peppercorns we gleaned in Sonoma County for several months, blended with fresh-pressed organic Sonoma County Gravenstein juice, and barrel-aged for 24 months. Rich, piquant, and sweet, with notes of baked apple, licorice, and butterscotch. Enjoy slightly chilled as an aperitif or with dessert. Artwork by our friend Emily York. 9 cases produced. 19.5% ABV

How Super Diva was born

We have thickets of mystery cherry plums on our farm. They're probably rootstock or seedlings—we really have no idea. One massive thicket is next to the chicken pen, another big one near our firewood shed, another along a fenceline near a pine tree, and then smaller ones popping up around the house. In years past, we've harvested them for fresh eating and crisps and even some fermentation, but we've never had the bonkers amount of fruit as we did in 2020. All told, with our friend Rosalind's help, I picked 127 pounds of various plums for Super Diva. Because the different varieties ripened at different times (from late June to mid-August), I froze them so I could ferment with them all at once.



When the freezer was full of plums, I needed to decide what apples to ferment with the plums. At first I was planning on using Pink Pearmain from our new orchard partner, Happy Apples/PQR Ranch, but I hadn't worked with that variety before. Scott had just pressed some McIntosh from Vulture Hill, and given our experience with it, I thought it would provide nice body. So after thawing the bags of plums overnight, we dumped them in a flex tank over the Mac juice. A few had burst their skins during the freezing but most were still in tact, so I decided to just let the plum undergo carbonic maceration, whereby the plums essentially ferment within the walls of their skins, while the apple juice also fermented. We only do native fermentations—so using the ambient aka wild yeasts—and did the same thing here. I wanted to do a pét-nat on this, so after 16 days, it was time to press off the plums because the gravity hit around 1.007, with enough sugars and yeast to finish the fermentation process in bottle for natural effervescence. So I squeezed off the plums to extract all the fermented juice (“This coferment is hand-squeezed!”), poured it back into the tank, and then Scott set up for bottling. We laid all the bottles in a macrobin to finish fermenting. It was super cloudy because of all the pectin in the plum. We did this on Sept. 18, 2020. While we were bottling, we found out RBG died. So sad. From that point forward, both Scott and I always thought of her when we talked about this coferment, so I knew we needed to name it in her honor.



After testing a couple of bottles in mid-January, we confirmed that the carbonation had happened! The coferment had also clarified quite a bit on its own, as you can see in the photo below. So it was time to riddle and disgorge. We are pro-disgorgement for our pét-nat bottlings. If you leave the lees (or dead yeast) in the bottle, it causes a massive amount of overflow, no matter how ice cold you chill the bottle. What a waste. Scott built a compact upright riddling rack a few years ago, and it works just as well as a traditional A-frame. Riddling is the process by which you invert a bottle in a holder, rotate the bottle gently a quarter turn every few days or so, for as long as it takes for the lees to work their way down into the neck of the bottle and consolidate into a neck plug. This will make it easy to disgorge—or remove the lees.



After a month of riddling, it was time to disgorge. Scott carefully loaded the riddled bottles in the chest freezer that he has outfitted with a DIY neck rack. There's glycol in the bottom of the freezer to quickly freeze the yeast plugs in the neck of the bottles. That makes it much easier to disgorge the plug from the bottle. This takes a few minutes. Then Scott picked up a bottle and held the cap away from his face and into a plastic tub. He uses a disgorging tool, which he had our neighbor's dad fabricate for us. It looks like a cross between a crowbar and crown cap opener. Then pop! Off goes the cap, and out goes the yeast plug! It would foam over—the pectin in the plum seemed to make it extra energetic. Scott capped the disgorged bottle immediately with a sparkling stopper, then topped up the disgorged bottle to 750ml fill using the contents of another disgorged bottle. (This would be the stage of adding dosage if you wanted to sweeten a champagne style, but we always leave it dry.)

Once it calms down a bit, then it's time to seal the bottle with a new closure. For this, I chose a crown cap, but for our methode traditionnelle (champagne style) ciders, we use mushroom cork and wire hood. Either way, you need something that can hold in the pressure, so not a regular cork, because it's gonna be lively. And then label... and now you've met Super Diva!

