



The Cellar d'Or

Wine, Cider & Spirits

Cider Club • December 2023



Alai Sidra (Colchagua Valley, Chile)

Lawrence Real and Pablo Bastias found easy allies in one another. Lawrence arrived in Chile from Basque, Spain in 1994 to work for a Bordeaux-varietal focused estate and ultimately came to lead their wine program. Albeit successful, Lawrence grew tired of the rigidity impressed upon her by the motions of modern winemaking. With an eye towards experimentation with an emphasis on organic fruit, Pablo Bastias and Lawrence Real founded Alai Sidra in 2013. Pablo worked in agriculture in Chile and his presence grounds Alai Sidra to the local community in Colchagua Valley. Together, they produce low-interventionist Chilean 'sidra' inspired by Lawrence's Basque roots.



South Hill Cider (Finger Lake Region [NY], USA)

Headquartered a mere 4 miles south of downtown Ithaca and The Cellar d'Or, South Hill Cider is also our nearest cidery and his estate orchard (planted to foraged cuttings of wild seedlings) overlooks the city. Steve Selin's decades of experience charting, mapping, foraging fruit across the greater Finger Lakes region provided a runway to open South Hill Cider. **Their Goldwin is a still cider blend of Golden Russet and Baldwin.** The higher ABV attained by Finger Lakes ciders lends them an ability to produce still ciders with unmatched intensity.

The goal with our cider club is to provide you with a wide diversity of cider to showcase the many styles of the world. This December we include our first ciders from Chile! These are low-intervention ciders that spontaneously ferment, often cofermenting with fruit additions, unfiltered, with little to no SO2 (sulfite) added. They contrast nicely with the varietal ciders from our beloved FLX cideries.



Le Petite Poire

A champagne-method fermentation of 95% Peckham Pears and 5% quince. This **Poire** is juicy, tropical and a little natty! The nose opens up to candied ginger, dried pineapple, and poached pear alongside flavors of key lime, cereal grain and fennel. There is a flinty-petrol note reminiscent of aged Riesling. These are raw, experiential ciders more than delicate expression of variety.

Lo Que Sea Fruit Nat

This **petillant-naturel fruit-cider** is comprised of organic apples, pears, moscatel, pais, (and a little quince)! These four components spontaneously coferment together and produce a juicy, fruity, natural cider reminiscent of bold, strawberry kombucha.



Eve's Cidery (Finger Lake Region [NY], USA)

Autumn and Ezra Stoscheck are quietly making some of the best cider in the country. They don't buy any fruit. They aren't on a wine trail. Tastings are once a week by reservation only. They're farmers. When their ciders are on, they are breathtaking. Their ability to produce wholly complete, complex ciders from single varietals is on display with their **Northern Spy**. Their ciders show a expressiveness of fruit belied by some of the most balanced, beautiful structure to be found in classic American cider today. A perfect food cider!