



THE CELLAR D'OR  
WINE & CIDER

**LOCALS ONLY! ALL CIDER.  
HOLIDAYS 2014**

**Black Diamond Farms “Slatestone”:** Ian Merwin—the man, the myth, the legend. This guy knows his apples. This is his first commercial cider, but he was Cornell’s orchardist for years and knows a thing or two about it. This is a blend of many different cider apple varieties, and it has the most beautiful aromas coupled with great fruit and a mouthwatering minerality to it. It’s dry, sparkling, and would be a great starter to your meal. We love this stuff for it’s purity and glassy textures and cut.

**South Hill “Southpost” :** Located a mere 4 miles south of downtown Ithaca and The Cellar d'Or Wine & Cider, South Hill Cidery is our closest cidery in the neighborhood. Family run and operated, they are one of the newest on the Finger Lakes commercial cider making scene. But don't be fooled, cider maker Steve Selin has been ingratiating himself in the cider trees of the Finger Lakes and the industry for a decade now! Soundpost Cider is made with a blend of American, English and French cider apples. Dabinett, Newtown Pippin, Ellis bitter, Brown Snout, Roxbury Russet. It was fermented to dryness then matured in old Bourbon barrels. This is a great one to break out in the middle of your meal, it’s fruity and pretty dry, and has the slightest touch of vanilla and spice to complement the meal.

**Eve’s Cidery “Autumn’s Gold”:** Eve’s makes great cider, flat-out. Always a bit on the richer and apple-y aromatics side, this is still a dry cider, although it’s fruit is more pronounced than the Slatestone. Autumn’s gold is a blend of different cider apple varieties and offers up lots of apple sauce and honey aromas along with a sweeter mid palate and a dry finish balanced by a zip of acidity.

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ON THE COMMONS IN ITHACA, NY  
[WWW.THECELLARDOR.COM](http://WWW.THECELLARDOR.COM)