

Our goal with the Cider Club is to provide you a wide diversity of cider to showcase the many styles of the world. It's always hard to pin down just four, but we just had to include these two from our neighbors at the Finger Lakes Cider House! (Formerly Kite & String)

THE CELLAR D'OR

WINE & CIDER

Cider Club • April 2021



Finger Lakes Cider House Greenman #1

Peter Hoover's Greenman tattoo pictured left.

Key Words: Finger Lakes, New York **Varieties —** Dolgo Crab & Major **Pet-Nat** **Crab Apple Cider** **Sustainably-Farmed**

Kite & String's Greenman series is a homage to one of the great orchardists and cidemakers of the Finger Lakes, Peter Hoover (1939-2019). Locals like Peter Hoover — hobbyists who long cultivated orchards of their own — helped the Finger Lakes cider industry get off its feet by not only lending their wisdom but also fruit and cuttings. It's so... apt that Kite & String has chosen this rotating series of pet-nat (pétillant naturel) to commend the late Peter Hoover. The Greenman Series ciders are each composed of no more than two apple varieties fermented and bottled in one continuous fermentation, a la petnat. This series is able to highlight varietal character by limiting the number of apple varieties in any given cuvee and they do so without sacrificing balance and complexity. The Greenman #1 (Dolgo Crab and Major) is immediately expressive and engaging. In not-so-subtle fashion the nose displays heady-rich dark-brown-sugar-coated green-apple flavors, like caramelized green apple. No, this is not sweet but the intensity of apple fruit gives this cider a very ripe feel. On the palate a persistent crab apple tartness cuts and pulls through this rich apple profile. Also look for notes of dried orange peel and sumac. The balance of rich apple fruit and structure is on full display, here.



Finger Lakes Cider House Greenman #2

Garrett Miller pictured left

Key Words: Finger Lakes, New York **Varieties —** Margil & Yarlington Mill **Pet-Nat** **Sustainably-Farmed**

Kite & String's Greenman #2 is taken in a different direction, diverting from the dark-apple richness and tense, crab-apple tartness of Greenman #1. It's elegant and soft feel allows for subtler, loftier, delicate aromas to peek through — like papaya and cantaloupe and fennel. What I enjoy so much about Kite & String's Greenman Series ciders are their ability to do... just about everything. They are expressive, engaging, and carry a ton of complexity for comprising only two varieties each. And, they are also nerdy, varietal-focused, petnats. While these aren't made from fruit directly sourced from Hoover's orchards, the pet-nat style lets nature have the final say... and, with Peter being a naturalist at heart (his PHD was in paleoecology) it seems fitting. Notably, South Hill Cider's Stone Fence Farm is made entirely of fruit from Hoover's farm. Hoover was a beloved by the Finger Lakes Cider community and his presence reverberates through our industry today.

The Finger Lakes Cider House is the home locale of Kite & String Cider — soon to be consolidated under 'Finger Lakes Cider House'. With owner and cidemaker Garrett Miller at the helm, the Finger Lakes Cider House not only sports a huge array of cider options — both on tap and in bottle — but also a variety of locally-sourced meats, cheeses, and produce. It's a true hub of Finger Lakes culture and their presence here is invaluable...



Vetter Poire Cider

Stefan Vetter pictured left

Key Words: Franken, Germany **Biodynamic** **Organic** **Hand-Harvested** **Spontaneous Fermentation** **Bottle-Conditioned**

Stefan Vetter is a rising natural wine producer from Franken, Germany. He deeply believes in the ability of an orchard and vineyard to sustain itself and thrive without the use of modern agricultural products. Stefan is no fool, he's an old friend and brother in law of Andreas Adam of A.J. Adam in the Mosel. He's garnered acclaim for his Sylvaner, reviving a grape relegated to the nooks and crannies of the German wine culture. And, he's championing the return of cider and production, too.

Tucked away in Vetter's orchards are a handful of ancient pear trees. They barely produce enough fruit... it's only the second time Vetter's harvested enough to bottle. Naturally, we had to include it in the club! Pears are peculiar, in that they have a higher amount of tartaric acid than cider apples. Tartaric acid is commonly found in wine-grapes. It's thought that the unique acid composition of pears plays into the lifted, nature of many perrys. Vetter's poire is one of the most elegant expressions of perry I've ever come across. It's hauntingly delicate... reminding of lemon-pineapple-crystalized-honey-candy — but dry (*because we've all had that, right?*).



Fuente Guijarro Metodo Classico

Key Words: Sierra Nevada, Spain **Sidra** **Traditional Method** **2000m Elevation** **Estate-Bottled** **Organic** **Horse/Mule Access Only (Steep!)**

Spanish cider has become a phenomenon. In fact, you see a lot of natural-wine minded producers from across the world increasingly lean on this Spanish 'sidra' profile, with a wink at the ciders of Spain. It never does the ciders of a country justice to typecast them into particular flavor profiles but there is a common thread with Spanish cider that ties them all together — whether they are Basque, Asturian or from the Spanish Sierra Nevada like the cider we've packed this month. Right — this is not from the Sierra Nevada Mountains on the U.S. west coast and instead from southeastern Spain! Think: a good heap of acidity (acetic acid!) with flavors of green apple, lime-rickey, green olive, and grape leaf. Expressing both savory and bright flavors at once, I like to compare their appeal to that of a margherita. They are incredibly refreshing and they work supremely well with salty or smokey food on a hot day. Many Spanish sidras will pour without bubble. This Traditional Method style sheds some of the funkier, kombucha-first flavors you find in the more widely known Basque/Asturian styles and the traditional method fermentation provides a delicate persistent bubble. This has been my go-to cider to showcase that 'sidra' profile without beating someone over the head with sour flavors. Go outside and enjoy this cider in a yard, on a deck, in the woods... or with cured meats and cheeses. Spanish sidra is both gulpable and unique and it's why the ciders of Spain and their arching style is etched into the wide world of cider.

