

Our goal with the Cider Club is to provide you a wide diversity of cider to showcase the many styles of the world. This month we include two ciders local to the Finger Lakes, NY that display just a taste of the stylistic range you can find here as well as two one of a kind ciders from Europe! Bordatto's Txalaparta is a hidden gem...!

# THE CELLAR D'OR

## WINE & CIDER

Cider Club • August 2021

### Black Duck Perry

Key Words: Finger Lakes, New York 100% Estate-Grown Pears Indigenous Yeast Ancestral Method No Added SO2

Maybe it's the terroir. Our Upstate New York climate is perfect for apple cultivation. Maybe it's the history. Wild apple orchards can be found across the region — tucked in parks, backyards, and hidden deep within the backwoods. Maybe it's the culture. The Finger Lakes Cider industry can easily slide into the molds sculpted by our pioneering wineries. And, maybe — after all — *it's the people*. The personalities behind these ciders show themselves in their finished products. You'll find the two Finger Lakes ciders we've packed this August are markedly different from one another and so are the personalities behind them. Black Duck was started by Jon & Shannon nearly 20 years ago and their candid, gruff demeanor expresses itself in the unapologetic, honest nature of their ciders. Black Duck draws much of their inspiration from Spanish-style sidra with its briny, salty — but bright — character. They make one of the only Perry's in the FLX and have been champions of natural cidemaking from the very beginning. This Perry is explosively flavorful with notes of lush poached pear, honey, pineapple, and a briny-green-olive character reminiscent of the Spanish Sidra that instructs much of their cidemaking. Yet, I've never had a 'sidra' from Spain quite like this. Black Duck's is a one-of-a-kind American Perry.



Jon & Shannon

### RedByrd Orchards Asters in Gold 2017

Key Words: Finger Lakes, New York 100% Unsprayed, Organic Apples Hand-Harvested Champagne Method 2 Years Lees Aging 54 Case Prod.

*No one in the world is making cider like Redbyrd.* Their entry-level offering, 'Workman Dry' is bone-dry, with zippy-citrus notes. This flies in the face of many cideries that opt for juicier, fruitier styles of cider to round out their entry-level offerings. Their choice permeates through their entire line of ciders, which are all dry. What's more, is that these ciders also carry an intensity of acidity and tannin that hides even the touch of residual sugar remaining in the Asters in Gold packed this month — which is, perhaps, their softest, broadest cider in their line. I can't think of two better goal posts than the ciders of Black Duck and Redbyrd to parade the range of styles found amongst our local cideries. Eric and Deva of Redbyrd have serious backgrounds in sustainable agriculture; Eric working as the nursery/vineyard manager at Hermann J. Wiemer and then at Cornell Orchards as their Research Farms Manager, and Deva has long been involved in locally-sourced food and beverage programs throughout the Finger Lakes in addition to her degree in sustainable agriculture. Their ciders feel technically sound, perfected, and precise. 'Aster's in Gold' deviates most from their uber-dry-archetype and is off-dry with flavors of yellow apple, nectarine, bazooka gum, tulips, and marzipan, yet still feels fine-tuned and polished.



Eric and Deva

### Tendal O'Daly Sidra

Key Words: La Palma, Canary Islands 50 year-old Trees Organic Hand-Harvested Spontaneous Fermentation Ancestral Method

The Canary Islands are hot right now. So, when we heard about this cider from the island of La Palma — the first cider made in the Canary Islands — we had to include it! Nancy Castro Rodríguez and her husband Constancio Ballesteros Magán started out in a mass-production wine region — La Mancha, Spain. They visited Nancy's family in La Palma and had the realization that they could leave their steady day jobs to make small production wine and cider in the Canary Islands. Their orchards reside at some of the highest elevations in all of Europe. Much of the work here is done by hand by necessity as the slopes are at a gradient that makes them inaccessible to machines... so when the singularity happens you know where to go for cider and safety. Honestly this is such a quaint, easy going cider for being made in such a rugged place. Most of the apples come from trees located in Garafia and Tijarafe in the northwest and Barlovento in the northeast La Palma. Look for fresh shaved apple, straw, and apple gum. This is a light, easy-drinking cider!

Apple Varieties: Golden, Golden Rose, Starking, Reineta, Fiji, Criolla



Nancy & Constancio

### Bordatto Txalaparta 2016

Key Words: Basque, France Organic Hand-Harvested Spontaneous Fermentation Aged in Combination Oak & Amphora No Added SO2 (<5g/L total)

*This is one of the greatest still ciders I've ever tasted.* It helps to explain in the context of sparkling wine why I think folks have trouble with still (*not bubbly*) cider. Sparkling wine is often made in cool climates with less than ripe grapes with less sugar and lower alcohol potential. In Champagne, for example, the base wines are low ABV and have a steely and lean frame before lees-aging and secondary fermentation. Liqueur di tirage (secondary fermentation starter juice) raises the ABV, creates the bubbles, and inevitably adds palate weight and texture from lees-aging. This creates body while also giving that wine a lifted aromatic profile. Or, take Prosecco. The base juice doesn't go through a secondary fermentation but the light, airy, slightly tropical-floral base juice still benefits from bubbles. Bubbles create lift and *push* aromas out of the glass as gases escape while also creating a *sort of fake* structural backbone. Sparkling water tastes crisp. *But not so much 'still' sparkling water.* Bordatto's Txalaparta manages to provide one of the most complex, satisfying, layered, expressive still ciders we've ever tasted. The nose is immediately engaging and rich. The palate provides a dizzying display of tannin and complex apple fruit. The texture, fruit, earth, tannin, acidity. *This has it all...*



Bordatto... Dude.

