

# Black Diamond Geneva Tremlett's & Eve's Cidery Pet-Nat



We're lucky to be situated in the The Finger Lakes amongst some of the most promising cider upstarts using some of the most prized fruit in the country. The two ciders we've packed this month express the quality of Finger Lakes cider in different ways. Black Diamond's Geneva Tremlett's is a variety unique to the Finger Lakes, cultivated right on Black Diamond's farm. Eve's Pet-Nat is the first they've made, an experimental cider of foraged apples from a wild orchard a few hills over from their own...



## Background:

**Eve's Cidery** was started by Autumn Stoscheck & Ezra Sherman in 2002 with the help of James Cummins, the son of Dr. James Cummins Sr. (the Cornell plant breeder who pioneered the Geneva series of apple rootstocks). Autumn and Ezra have backgrounds in art and law but each were beckoned by experience in sustainable agriculture in their youth and yearned to work with their hands. They wanted to build something. So the couple did what we always tell ourselves we'll do one day, they left their steady gigs to pursue their true passions together, and with the help of seasoned orchardist James at their side. They were one of the first cideries in the Finger Lakes and their command of their craft is on full display here.

**Black Diamond** is owned and operated by Ian and Jackie Merwin. Ian built his reputation working with Cornell University and its orchards and is legendary for his encyclopedic knowledge of apple cultivars. Jackie and Ian Merwin also grow a variety of cherries, blueberries, apricots, grapes, peaches, plums, apples, and pears. However, apples have — and always will be — their mainstay... and they grow 100+ different varieties...



## Eve's Cidery DeRidder PetNat

Region: Finger Lakes, New York

Price: \$24

2019 was a good fruit year... We drove around dirt roads with the excitement of treasure hunters. DeRidder grove was by far our biggest treasure find... each tree wildly diverse from the next. The apples ranged from glowing golden orbs to sprays of crimson droplets. But all of them were of unusually high quality. — Eve's Cidery

Take this, find a place, just sit with it and contemplate how this cider can be this good. It's Eve's first foray into 'petillant-naturel' fermentation and their first bottling from this orchard. I usually write extensive notes on the ciders I drink. I immediately took to social media to shout from my digital rooftop about this cider. Everyone needs to know what we're doing here in the FLX. 50 case production — it's sold out.

# THE CELLAR D'OR

## WINE & CIDER

### Cider Club • June 2020



Orchards at Eve's



Autumn Stoscheck



Jackie & Ian Merwin



Ian Merwin

## Black Diamond Geneva Tremlett's

Region: Finger Lakes, New York

Price: \$20

100% Geneva Tremlett's Bitter — The identity and origin of Geneva Tremlett's Bitter is unknown. It was imported from England for the Geneva, NY apple collection in the 1960s, thought to be the English cider apple Tremlett's Bitter. Whatever its true name may be, Geneva Tremletts has established itself as one of the few bittersharp cider apples that can stand on its own in the bottle. This single variety cider is cold fermented and then bottled conditioned using both wild and cultured yeasts.' — Black Diamond Cider

Wow. I shouldn't be surprised by how good this is, but it's been two years since their last release. When we heard there was another drop of this cider, it was a no-brainer.