



# The Cellar d'Or Wine, Cider & Spirits Cider Club • February 2023

*Our goal with the Cider Club is to provide you with a wide diversity of cider to showcase the many styles of the world. This month, we include ciders with a touch more RS (residual sugar) than the typical ciders we include. Sweet cider can be majestic as long as it has the structure (acid & tannin) to balance!*



## Julien Thurel & Ker Anna (Brittany, France)

Julien Thurel's 2020 'Ker Anna' comes from 200 year old pear trees in Brittany, France. The Northwest of France has a long history of cider production and is home to a wealth of orchards, some over 300 years old. French cider and poire render honeyed and baked flavors, revealing a richness of fruit unmatched anywhere else in the world. Perry (poire) often exhibits tropical fruit reminiscent of pineapple. When these two features collide, we see an accentuation of this tropical fruit with a kiss of caramelized pear sweetness. French Poire is out of this world! Like all of Julien's ciders, Ker Anna spontaneously ferments and develops a bubble naturally through fermentation.



## Fuente Guijarro (Sierra Nevada, Spain)

Natural-minded producers across the globe produce cider in a salty, sour style with a wink at the ciders of Spain. It never does the ciders of a country justice to typecast their 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. While a majority of Spanish sidra is comparable to Kombucha in flavor, Fuente Guijarro Ancestral is less briney with more refined acidity. These apples are grown at a 2000m high elevation and brought down on the backs of mules! This is a beautifully elegant Spanish sidra that shows limey citrus cut!



## Eve's Cidery (Finger Lakes Region, 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. 'Essence' is the first ice cider we've ever included in the club. The Stoschecks produce Essence from organic, estate fruit that's pressed and then frozen to freeze the water content out to concentrate the remaining juice. This results not only in a concentration of sugar but also structural and flavor components like acidity and tannin. This is a showstopper dessert cider! Try pairing with dessert, like creme brulee!



## Dunkertons (Herefordshire, England)

Dunkertons was started by Ivor and Susie in 1980 in the hills of Herefordshire, England. London-bred, they long dreamt of fleeing to the countryside to set up a sustainable farming venture. They realized their Herefordshire parcel was a perfect fit for the cultivation classic English varieties like Dabinett, Foxwhelp, Sweet Coppin, Yarlinton Mill, and Stoke Red. 40 years later, they've ushered in a new wave of organic craft cider growers and are standard-bearers of English cider. Their Black Fox is heady and rich with stewed apple, mahogany, leather, donut peaches, and scotch-like notes. Ever-present tannin and a good dollop of acidity keep this ripe fruit in check.