



# The Cellar d'Or

## Wine, Cider & Spirits

### Cider Club • December 2022

*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 offer you a look at a new import into the U.S. with the ciders of Domaine d'Hotte and feature a slate of small-production finds from some of our American icons.*



## Aaron Burr Cider (Sullivan County, NY)

Andy Brennan's ciders have been featured on the morning news, in magazines, and poured at some of the finest restaurants across the world. To paint Andy as a media-minded hot-shot is far from the truth. I remember when his website had a picture of him picking apples in his underwear — the legend lives on, Andy! Andy was pivotal in establishing American cider as a premier alcoholic beverage and while American cider has come a long way since Andy's first bottlings, his location-series ciders still serve as the canon I judge wild, foraged ciders by. Mamakating Hollow is part of this location series and is from 100% wild, foraged, unsprayed trees.



## Finger Lakes Cider House (Finger Lakes, NY)

Running a polyculture farm-to-table / cidery / music venue / u-pick / tasting room / bed n breakfast takes a large team with dedication and heart. FLCH'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 our local cider industry get off its feet by not only lending their wisdom but fruit and cuttings. It's apt that FLCH chose this rotating series of varietal-focused pétillant naturel to commend the late Peter Hoover. The cider we've packed is a blend of Porter's Perfection and Golden Russet and is delicate and fresh.



## La Ferme d'Hotte (Aube, France)

Domaine d'Hotte is situated in the Aube of Champagne, France under the Pays d'Othe AOP. Cider production here dates back to the Middle Ages. Théo Hotte is the fifth generation to farm his family's land and comprises one of ten cideries in the entirety of the appellation. Production hasn't changed over the centuries. The orchards are certified organic, apples are pressed within two hours of picking, no additional yeast or sulfur is added at any point. Secondary fermentation occurs in-bottle. Look for that generosity of baked apple fruit and rustic backbone we expect from French cider but with persistent acidity and mineral that are hallmarks of this oft overlooked region.



## Eden Specialty Cider (Vermont, USA)

Eleanor Leger caught the cider bug years ago tasting ice ciders in Quebec. Upon realizing North Kingdom Vermont had a similar climate, Eleanor bought an abandoned dairy farm and transformed it into the iconic cidery it is today. Eden Orchards not only produced the first commercial ice cider in the U.S. but they now consult on ice cider production across the world. We've packed you one of their small-production, single orchard, pétillant naturel ciders. This cider has piercing acid that pulls the palate through delicate notes of red apple skin and apple blossom and apple gum. With length for days, this is a food cider from one of America's best! Pair this cider!