

*Our goal with the Cider Club is to provide you a wide diversity of cider to showcase the many styles of the world. There is not one arching style, there are many! It's exciting to provide this array of cider for our club members!*

# THE CELLAR D'OR

## WINE & CIDER

Cider Club • February 2021

### Domaine Lesuffleur La Folletiere



**Key Words:** (Calvados) Normandy, France    10 Month Lees-Aging    Hand-Harvested    Methode-Ancestrale    Sustainably-Farmed

Lesuffleur is the brainchild of Benoit Lesuffleur (pictured, left). For years, Benoit watched his parents cultivate their Normandy orchards only to sell their fruit in bulk. In adulthood (he's in his early 30s) Benoit changed course, bottling his family's fruit into their first commercial releases. Benoit's background in wine distribution helped get the family label off the ground and only handful of years later, we are tasting some of these first bottlings from the Lesuffleur estate... with 4+ years of bottle age! These ciders need the the time in bottle. Chock full of tannin, Lesuffleur's La Folletiere highlights the concentrated-appley nature we expect of Normandy, France. It's this interplay of tannin and fruit that really puts Lesuffleur's ciders in a league of their own. Cider with this level of rich, baked, browned, extracted, apple character... basically only comes from France. And, Lesuffleur's Folletiere is a standout expression, highlighting what Normandy does best! **Varieties** — *Approximately 25% acidic/sour apples (Rambeau, René Martin...), 40% bittersweet apples (Bedan, Binet Rouge...), and 35% bitter apples (Mettais, Fréquin...)*



### Gotsa Second Fruit *(Gotsa child...in Quervi, pictured left)*



**Key Words:** Kartli, Georgia    Cert. Organic    Wild Yeast    Quervi    Methode-Ancestrale    Unfiltered/Unfiltered    No Sulfites Added    Dessert Apples

Georgian cider raised in Quervi. Yeah, you read that right. This spontaneous fermentation of hand-harvested organic apples from Kartli, Georgia is made with as little intervention as possible. No temperature control. No sulfites added. No additives whatsoever, including yeast. And, aged in a 'clay pot' then bottled without filtration. The Gotsa family has been producing traditional Georgian wine and cider in Quervi (also spelled: Kvervi... i.e. clay amphora buried or submerged underground) their entire lives. If amphora-age wines haven't made their way into your market... Oh you just wait. There's a sense of earth that takes the form of a fresh-soft-dustiness that honestly reminds of the vessel itself, a clay pot. Look for muddled pear, fresh herbs, shaved unripe apple, lemon pith, dandelion, a soft-fine texture and a kick of sour...

**Varieties** — *Fuji, Golden, Granny Smith*



### South Hill Cider Patina *(Steve Selin, pictured left)*



**Key Words:** Finger Lakes, New York    Traditional Method    English & American Varieties    0.9% Residual Sugar    Aging in Steel & Used Barrel

Steve Selin has the air of someone who's always pushing himself, getting dirty, ready for the next adventure. It's probably what got him into cider and why he's a leading cidemaker in the Finger Lakes today. Headquartered a mere 4 miles south of downtown Ithaca and The Cellar d'Or, South Hill Cider is also our nearest cidery and his estate orchard (planted to foraged cuttings of wild seedlings) overlooks the city. Yet, it's his decades of experience charting, mapping, foraging fruit across the greater Finger Lakes region which put him on the map and provided a runway to open South Hill Cider. Steve's ciders have a wine-like feel, leaning into elegant, supple, clean, round flavors. Still, South Hill's ciders also feel classically American even whilst shedding the green-apple, mealy-yellow apple character of the lesser American styles... finding palate weight and lift without feeling fake-apple-sweet. Look for light quince, pithy citrus, bright citrus-inflected-tannins, and supple apple fruit. **Varieties** — *18% Harry Master's Jersey, 18% Rhode Island Greening, 14% Dolgo Crab, 13% Dabinett, 5% Geneva Bitter, 5% other sharps/bitters.*



### Aaron Burr Cider Appinette *(Andrew Brennen, pictured left)*



**Key Words:** Hudson Valley, New York    Apple-Grape-Blend    One Year Elevage in Steel & Oak    Undisgorged    No Sulfites Added    Foraged apples

Foraged apples from Hudson Valley blended with Finger Lakes Traminette!... Aaron Burr is a legend in the cider world. No, not the actual Burr, the cidery! Aaron Burr was the executor of the land Andy Brennan produces his ciders on. Andy's ciders have been featured on the morning news, in magazines, and poured at some of the finest restaurants in Manhattan (including Eleven Madison Park). Appinette has the soft prickly-leesy mouthfeel and sour-freshness of a slow-ferment Belgian beer. Traminette provides a lifted, theatrically floral feel and mixes with the cider-fruit to remind of green papaya. There's a touch of gunflint-mineral character on the nose. *I think there is a deeper meaning to the Aaron Burr name than the past ownership of Andy's land. Both Burr and cider are strong pieces of New York and American history. And both are pretty much badass. There's a mischievous energy (a twinkle in the eye?) found in the American cidemaker I think is born out of the feeling they are awakening a sleeping world of cider culture that laid dormant for the last century. I believe Andy's homage to Aaron Burr is part of this harkening back. This is an exciting time for cider in America. We're lucky to have folks like Andy leading the way!* **Varieties** — *Uncultivated, foraged apples and Finger Lakes Traminette*

