

Our goal with this Cider Club is to provide you a wide diversity of ciders to showcase the styles of the world. The ciders this month demonstrate a few diverging, yet classic, styles of cider, and acquaint you with some major players, too...

THE CELLAR D'OR

WINE & CIDER

Cider Club • October 2020



Poire Granit - Eric Bordelet

Key Words: Normandy, France Pear Biodynamic 300 Year-Old Trees Bottle-Conditioned Organic Hand-Harvested

We've offered several ciders from Master Sommelier — and Normandy icon — Eric Bordelet through the years... spanning his succulent Cidre Tendre and its dry counterpart, Argelette, to his bright and juicy Poire Authentique. For those who've been part of the club, or in the industry, you're acquainted with his style. To our cider club newcomers — what a time to join. Bordelet's Poire Granit is sourced from his oldest pear trees, trees over 300 years old! Fruit then made into a 'Poire' by a Master Somm whose lifelong dream was to make cider. This 2019 Poire Granit is insane. French cider feels both wholesome and delicate, conveying richness of fruit without seeming heavy-handed. This vintage delivers the compact, golden-tinged fruit and palate lengthening structure I expect from one of the greatest pear bubbies in the world!



Sagarnoa - Txopinondo (Dominic Lagadec, pictured left)

Key Words: Basque, France Sidra Cloudy Lees-Aging Sour Basque Pour Ancestral Method Food-Cider

The Basque style. It's unmistakable. Salty-sour-limey. Their *sidra* can appeal to the same sensory sensations to that of a margherita... That sour, scrunchy, mouthwatering acidity... it's here, coupled with citrus-tinged-apple-pulp fruit and edge of salinity. Paired with salty, smokey, rich dishes with a need for something bright and earthy to cut through lipids — and these ciders outperform. But, they're just as delicious on their own, and if you're a fan of sour beers or Kombucha, you'll undoubtedly dig Basque sidra. In Basque, they will pour these ciders from high into the tip of a wide glass below. It foams up as the cider hits the glass and gives the juice this creamy, round profile. It's really quite remarkable. Watch a video online! *Varieties* — *Avrolles, Judor, Douce Moen, Douce Coet, Peau de Chien*



Methode Rurale - Stefan Vetter

Key Words: Franken, Germany Biodynamic Spontaneous Fermentation Bottle-Conditioned Organic Hand-Harvested

Stefan Vetter is a rising natural wine producer from Franken, Germany. He deeply believes in the ability of an orchard and vineyard to sustain itself and thrive without the use of modern agricultural products. Stefan is no fool, he's an old friend and brother in law of Andreas Adam of A.J. Adam in the Mosel. He's garnered acclaim for his Sylvaner, reviving a grape relegated to the nooks and crannies of the German wine culture. And, he's championing the return of cider production, too. The nose displays apple flesh, meadow flowers, slight granitic dustiness, sandalwood, and a touch of lemon. The palate is decidedly light, soft, and easy. Daikon and a light wormwood note complement a stony-apple core. *Varieties* — *Goldrenette, Blenheim, Winterrambur, Goldparmäne, and Bohnapfel*



Transparente - Cidrierie du Vulcain (Jacques Perritaz, pictured left)

Key Words: Fribourg, Switzerland Foraged Untreated Bottle-Conditioned Spontaneous Fermentation Hand-Harvested

Jacques Perritaz is an understudy of Eric Bordelet. Bordelet's influence is apparent in the depth and richness of apple fruit in Jacques' cider. Yet, there's orange peel citrus and a menagerie of wild, heady earthy notes that provide a dizzying display of complexity intertwined with this generous of fruit. These are compelling ciders. If on opening the cider seems a little too funky, let it breathe and come back to it. This cider opens up beautifully in bottle over 3 days open. On the bottle you'll find the image of the Vulcain Butterfly. These butterflies are common in the orchards of Fribourg where Jacques Perritaz picks the fruit for his ciders, mostly on his own. It's a jagged landscape covered in a sheen of bright green grass. *Varieties* — *Transparente de Croncels, Reinette de Champagne, Pomme Raisin, Rose de Berne*

