



The Cellar d'Or

Wine, Cider & Spirits

Cider Club • October 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. I couldn't be more proud of our selections this October. These display a range of styles, from elegant and lifted to rich and powerfully juicy. We're honored showcase these.



Eve's Cidery (Finger Lake Region, NY, 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 some of the most breathtaking examples of cider in the country. This 2021 Perry is one of the most pure, stunning examples of American Perry I've ever come across. The pears are sourced from their organic orchards and foraged from the Finger Lakes National Forest. The pressed pear juice spontaneously ferments in the traditional method. This Perry is delicate and lifted with notes of bartlett pear, pineapple and pillowey florals.



South Hill Cider (Finger Lake Region, NY, USA)

Steve Selin is always pushing himself, getting dirty, ready for the next adventure. It's 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. His decades of experience charting, mapping, foraging fruit across the greater Finger Lakes region provided a runway to open South Hill Cider. His second run of String Theory is quite possibly the greatest keeved cider in the entire U.S. It's juicy, dripping with apple fruit and framed by a graceful tannins. A yummy cider!



Cidrerie Du Vulcain (Fribourg, Switzerland)

The ciders of Jacques Perritaz continue to impress us. Once an understudy of Eric Bordelet (Master Sommelier and Normandy cider icon) Jacques produces a number of ciders in Switzerland, many from foraged and/or unsprayed trees (including Transparente). His ciders have an edge of apple fruit but they feel more quaint, elegant, and lifted than their French counterparts. His ciders strike with more floral, herbal, woody flavors. The Transparente is a masterpiece of balance. Soft, gentle tannins frame gentle apple fruit and pull the palate through a gorgeous but understated finish. His ciders are becoming some of the most revered in the world.



Manoir du Kinkiz (Brittany, France)

The ciders of Northwest France taste more like apples than apples do. Manoir du Kinkiz Cornouaille has fruit that drapes the palate with the juiciness of slow simmered apples steeped in tangerine juice. Bretagne (Brittany) ciders share characteristics with those of Normandy but they feel a little more lively and juicy. Look for flavors of peach cobbler, kumquat, an edge of earthy dark browned apple, clove, and cinnamon sticks. A cider released under the "Cornouaille AOP" designation must be approved by a tribunal of cider experts (including a blind taste test, an eye test — color & head upon pouring), adhere to production standards, and be comprised of specific varieties. Serious stuff!