

Redbyrd Orchards & Troddenvale Cider



*Cider is old. Yet, the resurgence of **craft cider** means for many the expanse of flavor and medley styles is surprisingly diverse. I relate the current misconception to our association with wine coolers — folks have chiseled their idea of what cider is by drinking the wine-cooler equivalents of cider. Wine isn't always grape-ey, like wine coolers. Wine isn't always sweet, like wine coolers. Rather, wine — like cider — comes in a variety of styles... styles **dependant on vintage, variety, production, and region**. It's exciting for us to showcase for you (and help you showcase for others) the range of flavor, the quality, and the stories behind some of the best ciders in the world!*

The two producers spotlighted showcase this breadth of flavor and style.

Background:

Redbyrd Orchards is a champion of the cut, acid-driven, uber-clean style... A genre of cider arising singularly from the Finger Lakes and, really, taken to its fruition by Redbyrd Orchards. Deva and Eric operate their biodynamic farm in Burdett, NY. Eric recently left his full-time job at Cornell Orchards to focus solely on Redbyrd. Take note, **Starblossom** is a **Demeter-Certified Biodynamic** cider!

Troddenvale Cider is located in Bath County, Virginia — a sparsely populated, mountainous region of Virginia 2,400 ft above sea level. William and Cornelia Hodges (owners/cidermakers) started Troddenvale after buying the farm from Will's grandmother only a few years ago. We tasted their **inaugural 2018 vintage** this summer and were floored. Their style captures the freshness of fresh-crushed apple pulp and carries fresh, mineral earth. The broad-palate, cloudy ciders of Troddenvale are a perfect foil to the style of Redbyrd.

Redbyrd Celeste Sur Lie & Starblossom

Region: Finger Lakes, New York

Starblossom '19 — *Shaved apple, lemon, and tulips jump from the glass. The palate is strikingly fresh, tense, and bone dry with parallels to French Sauvignon Blanc. Coating, soft tannins drape the palate giving this cider body and texture. Light Bazooka-gum gives a slight softness and unripe-limey acidity pulls the palate... and pulls... and keeps pulling...*

Celeste Sur Lie '17 — *We've included many 'Champagne-Method' ciders in the years. I regularly hear folks describe cider as Champagne-like. The thing is, they are referring to the sparkling-wine-like quality of the cider. Celeste Sur Lie is REMINISCENT OF ACTUAL CHAMPAGNE. Base wine used for Champagne is quite austere and the RedByrd style fits neatly into that framework. Look for Black cherry, ester-ey vanilla, banana spice, pithy citrus, incredible texture and lingering, powerful acidity that drives the palate. **Truly breathtaking.***

THE CELLAR D'OR

WINE & CIDER

Cider Club • August 2020



Eric of Redbyrd



Eric & Deva of RedByrd



Hens at Troddenvale



Newly planted orchards at Troddenvale

Troddenvale Dickie Brothers & Petite Cider

Region: Bath County, Virginia (population: 4,400)

Petite Cider — *Straight up delicious. I couldn't stop drinking this cider. I had things to do, I wanted to save some for the next day... I couldn't. This efervescent cider provides the perfect blend of drinkability and complexity. Fresh apple, notes of chocolate covered oranges, citrus pith, and ripe but light apricot fruit round out an engaging cider, specifically for a first release. **Really impressed.***

Dickie Brothers — *Fruit sourced from one of the oldest continuously-farmed orchards in Virginia (Roseland, VA). Look for immediate apple-mash notes, light clementine, soft orange-cream, and a gentle, savory, mouthwatering finish.*