

REAL CIDER APPLES

Strange to Eat, Satisfying to Drink



Farnum Hill Ciders

Traditional Ciders
from True Cider Apples

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Poverty Lane Orchards, Lebanon, NH 03766



Foxwhelp: English Bittersharp

What is a Cider Apple?

Just as serious winemaking requires vinifera grapes, serious cidermaking requires certain apples not found in the family fruit bowl. Cider apples are barely beginning their return to U.S. orchards, but back in the Old World (and in Canada), many varieties are grown for both craft and mass-market ciders.



Kingston Black: English Bittersharp

Vintage apples offer:

- High tannins for bitterness, astringency, and “body,”
- High sugars, for alcohol production
- Sufficient acid for full flavor and balance
- Pleasing apple taste and aroma after fermentation

English-speaking cider makers classify cider varieties as “bittersharps,” “bittersweets,” “sharps” or “sweets.” All contain lots of sugar, often masked by acidity or tannic bitterness. Most of them taste kind of disturbing when fresh, though we have found a few spectacular crossovers.



Medaille d'Or: French Bittersweet

Hundreds of cider varieties have been found, developed, propagated, discussed, promoted, lost, and sometimes found again. Very often the same apple grows gorgeously in one place and boringly in another. Of ours, many originated in gentler zones, English or French. Having survived here, they achieve a certain intensity in our tough climate.

As with any other product of the land, the essence of cider is local. Orchard-based producers prize this natural singularity; mass manufacturers feel forced to erase it.



Very few cider apples will make a satisfying finished cider on their own. Diversified orchards and expert blending are critical to doing cider right.