



## **Our Eden mission – Good, Clean, Fair, Sustainable Cider**

*Create healthy soils and trees in our own orchard and support our Vermont apple orchard partners who do the same*

*Contribute to the economic and environmental health of our employees and our Northeast Kingdom community*

*Minimize our carbon footprint in our super-green underground cidery*

*And, most of all, make world-class unique ciders that truly reflect our Vermont terroir – ice ciders, sparkling and still ciders, aperitif ciders*

# Why not just ask how it tastes?

- Dig a little deeper – why does it taste the way it does?
- Discover cider culture! Wait, it's more than just a fizzy beverage in a can?
- Expand your repertoire of ciders – for the beach, for breakfast / lunch / dinner, for cocktails, for dessert
- Know more about what (and whom) your dollars are supporting

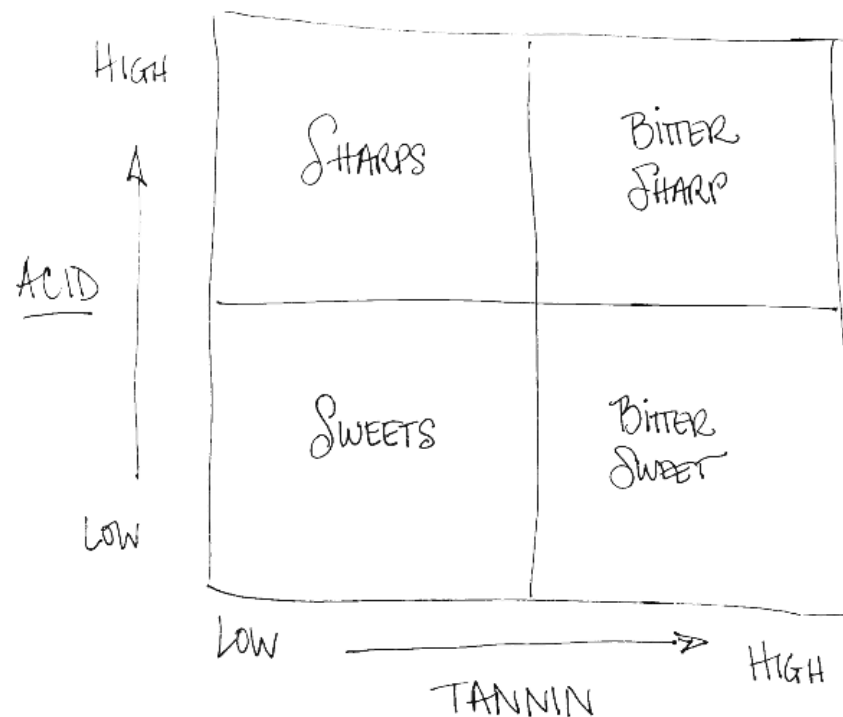
# 5 Questions

1. What apple varieties is it made from (and where were they grown)?
2. When were they harvested and pressed?
3. How much alcohol is in it?
4. If it's sweet, how did it get sweet?
5. If it's fizzy, how did it get fizzy?

Q1: What apple varieties is it made from (and where were they grown)?

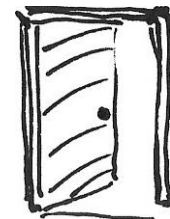
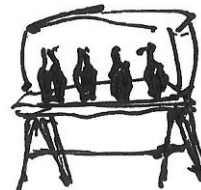
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- Concentrate – this doesn't really matter
- Commodity grocery store varieties - might not have a lot of flavor once fermented
- Heirloom or tannic varieties – add depth of fruit character to cider flavor



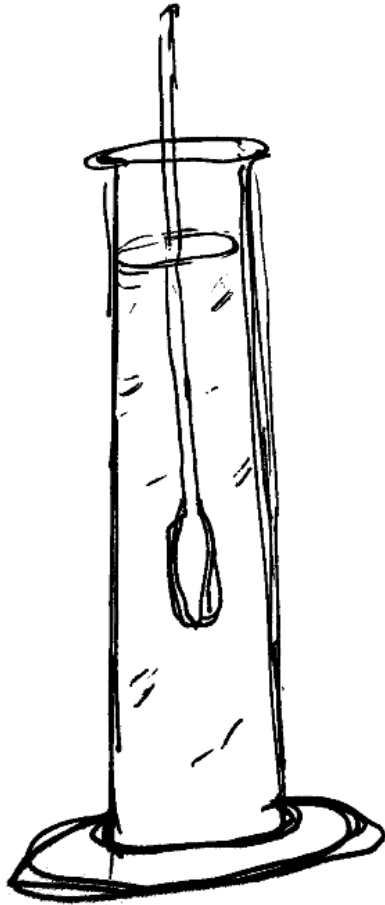
## Q2: When were they harvested and pressed?

- Harvested early or late – texture vs flavor
- Pressed at or near harvest vs after long storage
- Length of time after fermentation to allow flavor to develop / or not
- Wine vs beer approach



# Q3: How much alcohol is in it?

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- Most grocery varieties have enough sugar to naturally ferment to around 6% abv
- A higher abv can indicate heirloom and tannic varieties, or chaptalization, or secondary fermentation like champagne
- A lower abv can indicate the addition of water, or arrested fermentation
- More alcohol can provide body and perceived sweetness, but not always
- It should be in balance with the other factors in flavor/taste

## Q4: If it's sweet, how did it get sweet?

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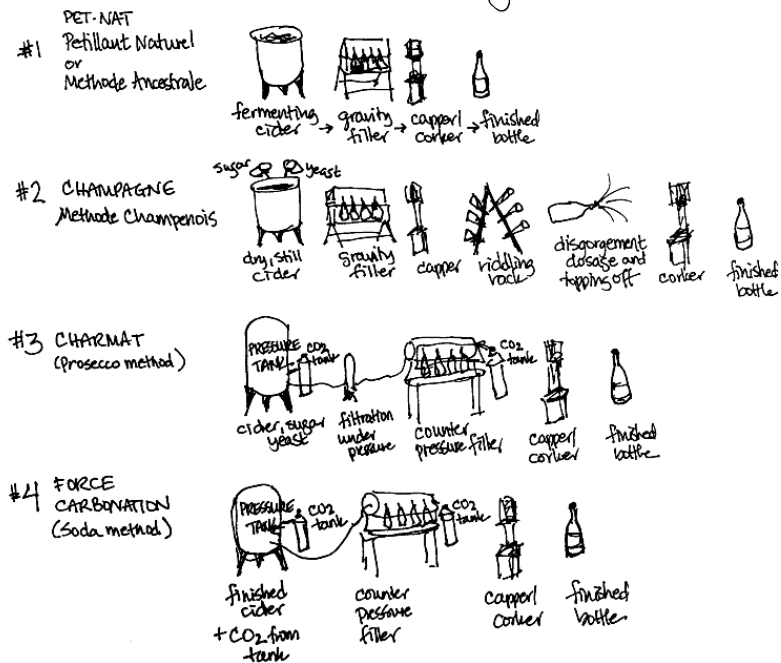
- How sweet is it? g/L vs % vs brix vs specific gravity (10g/L = 1% by volume)
- Added sugar
- Added sweeteners
- Added fresh juice or concentrate
- Arrested fermentation
- Sweetness vs fruitiness, and also implications for stability



# Q5: If it's fizzy, how did it get fizzy?

- Cider can be still!
- Force carbonation
- In closed tank fermentation
- In closed bottle fermentation – disgorged or undisgorged

How do ciders become fizzy?







# 13 years of apple partnerships



Brad Koehler  
Windfall Orchard  
Cornwall



Eden Orchards  
West Charleston



Steve Wood  
Poverty Lane Orchards  
Lebanon, NH



Barney Hodges  
Sunrise Orchards  
Cornwall



Zeke Goodband  
Scott Farm  
Dummerston



Bill Suhr  
Champlain Orchards  
Shoreham

Jessika Yates  
Yates Family Orchard  
Hinesburg

# Eden Orchards

Holistically managed cider apple orchard

1,000 trees planted 2008, 2009, 2010





Thank you!

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