

UNITEDSTATESOF CIDER

Cider Review: Breezy Hill Orchard Barrel Tasting. Cider Salon: Six Samples and Ciders. Cider 52

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<http://unitedstatesofcider.com/>

Cider: (6) Various ciders and barrel samples.

Maker: Breezy Hill Orchard and Cider Mill

Origin: Staatsburg, New York

website: www.hudsonvalleycider.com

Fruit: Apple. Various orchards.

Cider Maker: Elizabeth Ryan

Cider: Hudson Valley Farmhouse Stone Ridge Scrumpy

Maker's Style Notes: It's alive! Fresh apple flavors and the aromas of yeast, some residual sugar, and natural carbonation in the bottle bring you a drink for all seasons. No sulfur, very unfiltered.

Our Impressions: A full round mouthfeel, yeast and honey aromas, apple syrup sweetness, effervescent.

Cider: Hudson Valley Farmhouse Farmhouse Cider

Maker's Style Notes: American apple varieties grown in the Hudson Valley and a bit of sweetness make a refreshing beverage that can be sipped by itself or with a meal. No sulfur, not filtered.

Our Impressions: A favorite old friend that we always enjoy visiting. Zesty and alive, a refreshing anytime cider. Provokes rustic 18th century thoughts.

Cider: Hudson Valley Farmhouse Apple Seed Cider

Maker's Style Notes: A blend of American and European cider apples creates rich, more complex aromas. Strong acidity like crisp white wine means you can pair this cider with any meal. Barrel samples, unfiltered.

Our Impressions: Winery. Reminiscent of Sauvignon Blanc. Crisp and silky.

Cider: Hudson Valley Farmhouse Lady Apple Cider

Maker's Style Notes: A single varietal. Unfiltered. Made by the ancient Pomme d'api. Brought by the Romans to England.

Our Impressions: Easy drinking. Mellow apple flavor. More sweet than tart but balanced. A fine lady indeed.

Cider: Dabinett Blend - Barrel Samples

Maker's Style Notes: A beloved French variety. Complex flavors and more tannins. Unfiltered.

Our Impressions: Pleasing subtle structure with soft tannins and a smooth light sweetness.

Cider: Ellis Bitter Blend - Barrel Samples

Maker's Style Notes: A unique blend of bitter and acidic apples. Unfiltered.

Our Impressions: Complex and intense. A diverse array of bitter flavor elements are present more so than we have ever experienced as most commercially available ciders tend to have one or two bitter notes if any at all. Symphonic with lots of tannins and acid that support and supply structure. Delectably illustrates the concept of blending for structure and balance and unique fruit expression. Makes us curious to find out more about the old English cider apple, Ellis Bitter, used in this blend.

Note: All of these ciders and barrel samples were tasted May 10, 2013 at the Cider Salon hosted by Jimmy's No. 43 to benefit Breezy Hill Orchard and Cider Mill and their campaign to raise funds to Rebuild Historic Cider House at Greenmarket Farm Breezy Hill. Find more about funding and rewards via [Kickstarter](#).

Cider Knowledge: This type of tasting is a terrific way to get a glimpse into the growers and cidemakers process and learn a bit about how they approach fruit choices and utilize blending in the development of their fruit and cider portfolio.