

USA

WINERY: Brooklyn Cider House

Half Sour Can

Cider

EXPERT NOTES

At Brooklyn Cider House, we use one simple ingredient to make our ciders – apples. So the structure, aromas, mouth feel, and any residual sugar are definitively tied to the quality of our freshly harvested apples. All of which are grown on our own farm “Twin Star Orchards” in the Hudson Valley, NY. -Peter and Susan Yi (owners)

WINEMAKER'S TASTING NOTES

Half Sour opens with aromas of wild flowers and honey, followed by a wave of citrus and pickled pear. It is lightly carbonated, off-dry with both the drinkability of a sweeter cider and the tart, funky edge of a sour cider. Extremely refreshing and versatile with food. Made with Northern Spy, Macintosh, Manchurian Crab, Rhode Island, Greening, and Dabinett apples.

WINERY INFO

Half Sour undergoes three partial fermentations over six months and is then lightly carbonated. All of the ciders are made from freshly harvested apples, fermented in stainless steel tanks, and aged between two to eighteen months. They encourage wild yeast and microbes to leave a regional mark on all but one of our ciders, often with a boost from white wine yeast. They make their ciders with minimal intervention and strive for balance, depth of structure, and a lively acidity that begs to be paired with food.



More info

TRADEWINDS

