

USA

WINERY: Brooklyn Cider House

Kinda Dry

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

This semi-sweet tart green apple flavor, with lively effervescence and a touch of sweetness on the finish. Made using Northern Spy, Empire, Rhone Island, Greening, and Granny Smith apples.

WINERY INFO

Kinda Dry undergoes a slow alcoholic fermentation, which is then stopped midway to capture the apples' natural sweetness. It is then filtered and 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

Best New
York Craft
Cider

TRADEWINDS

