

USA

WINERY: Brooklyn Cider House

Raw 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

This is a dry, tart and slightly funky natural cider; full of live probiotics. It has an earthy mid-palate and a slightly tart finish to round out this cider. Made with Dabinett, Wickson Crab, Somerset Redstreak, Manchurian Crab, Northern Spy, Ellis Bitter, Stoke Red, and Rhode Island Greening apples.

WINERY INFO

Raw is a wild-fermented, unfiltered cider that undergoes three fermentations with wild yeasts and microbes; aged on the lees 8 months. At Brooklyn Cider House, they 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 apples. This is why their work begins on their farm. 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

