

US Cider Masterclass

William Angliss Institute – September 24, 2018

Eric West

Founder – Cider Guide

ciderguide.com

Director – Great Lakes International Cider & Perry Competition

glintcap.org



United States Association of Cider Makers: Cider Style Guide

USACM Cider Styles

Standard Styles

Modern Cider

Heritage Cider

Modern Perry

Heritage Perry

Specialty Styles

Fruit Cider

Hopped Cider

Spiced Cider

Wood-Aged Cider

Sour Cider

Ice Cider

Red Clay Queen City Common

Modern Cider



6.9% ABV

Charlotte, North Carolina

redclayciderworks.com

Modern Cider

Modern Ciders are made primarily from culinary/table apples.

Modern Ciders are generally higher in acidity and lower in tannins than Heritage Ciders.

Modern Cider

Aroma/Flavor: Sweet or low-alcohol ciders often have fresh apple aroma and flavor. Dry ciders will be more wine-like. Sugar and acidity typically combine to give a refreshing character. Acidity is medium to high, but not harsh or biting.

Appearance: Typically pale to yellow in color. Ranges from brilliant to hazy, depending on the cider maker's intention.

Varieties: Commonly grown varieties such as McIntosh, Golden Delicious, Jonagold, Granny Smith, Gala, and Fuji.

Castle Hill Celestial 2016

Heritage Cider



7.2% ABV

Keswick, Virginia

castlehillcider.com

Heritage Cider

Heritage Ciders are made primarily from multi-use heirloom apples and/or cider-specific bittersweet/bittersharp apples. Wild apples or crab apples are sometimes used for acidity/tannin balance.

Heritage Ciders are generally higher in tannins than Modern Ciders.

Heritage Cider

This style encompasses many ciders produced in:

West of England — Somerset and Herefordshire

Northern France — Normandy and Brittany

Northern Spain — Asturias and Basque Country

New World — if cider-specific varieties are used

Heritage Cider

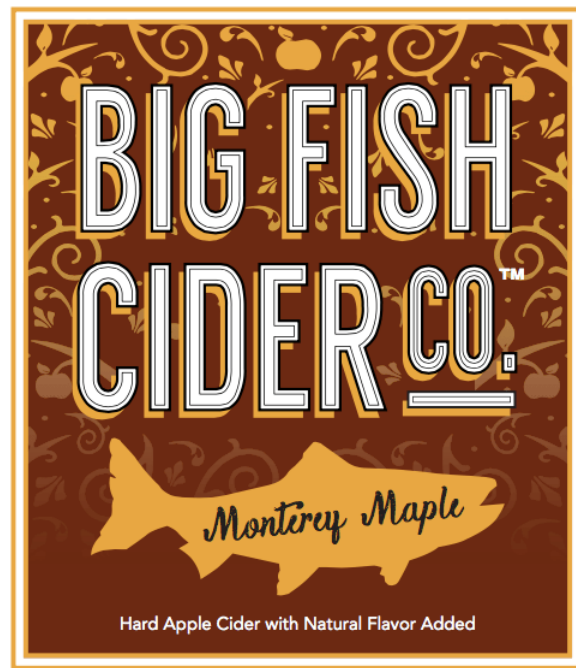
Aroma/Flavor: Increased complexity derived from the selection of apples and production techniques. Common attributes include increased astringency, bitterness, and complex aromatics.

Appearance: Typically yellow to amber in color. Ranges from brilliant to hazy.

Varieties: Dabinett (bittersweet), Kingston Black (bittersharp), Roxbury Russet (American heirloom), and Wickson (crab).

Big Fish Monterey Maple 2017

Wood Aged Specialty Cider



8.4% ABV

Monterey, Virginia

bigfishcider.com

Wood-Aged Cider

Wood-Aged Ciders are ciders in which the wood and/or barrel character is a notable part of the overall flavor profile.

Wood-Aged Cider

Aroma/Flavor: There is a wide continuum of intensity of flavor based on the wood-to-cider ratio used and the previous use of the wood.

Appearance: Color may be influenced by the wood/barrel character and time in contact with the wood.

Varieties: Apple varieties not specified.

Original Sin Black Widow

Fruit Cider



6.0% ABV

Lafayette, New York

origsin.com

Fruit Cider

Fruit Ciders are ciders with non-pome fruits or fruits/fruit juices added either before or after fermentation.

Fruit Cider

Aroma/Flavor: The added fruit will be prevalent in the overall flavor and aroma.

Appearance: The added fruit will typically influence color and clarity.

Varieties: Apple varieties not specified, typically dessert/culinary varieties are used. Examples of fruit additions include cherry, cranberry, blueberry, and peach.

Potter's Guava Galaxy

Specialty Cider



6.9% ABV

Free Union, Virginia

potterscraftcider.com

Hopped Cider

Hopped Ciders are simply ciders with added hops.

Hopped Cider

Aroma/Flavor: The intensity of hop aroma, flavor and bitterness will vary by hop variety and production process.

Appearance: Ranges from brilliant to hazy, depending on the cider maker's intention.

Varieties: Apple varieties not specified; typically dessert/culinary varieties are used. Examples of commonly used hops include Citra, Cascade, Galaxy, and Mosaic.

Blake's El Chavo

Specialty Cider



6.5% ABV

Armada, Michigan

blakeshardcider.com

Spiced Cider

Spiced Ciders are ciders made with any combination of spices, herbs, and/or botanicals added either before or after fermentation.

Spiced Cider

Aroma/Flavor: The added ingredient(s) will be prevalent in the overall flavor and aroma.

Appearance: The added spice may influence color and clarity.

Varieties: Apple varieties not specified, typically dessert/culinary varieties. Examples of additions include ginger, cinnamon, habanero, elderflower, and mint.

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