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Special thanks to the Astor Center and River Garden.



About Cider Week

Cider Week celebrates hard cider by showcasing regional craft cider in over 150 restaurants, bars, and retail shops throughout New York City and the Hudson Valley from October 12–21. Cider Week's tastings, flights, pairings and events will build appreciation and demand for regional ciders and, in so doing, bring profitability to local orchards while reviving heirloom apple varieties.

For more information on Cider Week visit:
www.ciderweekny.com

About Glynwood's Apple Project

Glynwood's Apple Project is promoting the production of hard cider and apple spirits as high-value products that will increase orchard viability. The project is stimulating 'apple entrepreneurship' by encouraging the diversification of apple varieties, giving growers new resources for improved skills, and supporting a market for these products.

For more information on Glynwood and the Apple Project, visit:
www.glynwood.org and
<http://appleproject.glynwood.org>

Proceeds benefit Glynwood and Cider Week.



Glynwood & Cider Week NY present the
1st Annual Cider Week Preview

**Tuesday, September 18th
6 – 8pm
at the Astor Center**

Cider Salon

*A walk-around tasting of
more than a dozen regional
craft ciders presented
together for the first time!*

Hard cider (the fermented juice of apples) was an American tradition until the early 20th Century when it was lost to urbanization and Prohibition. Thankfully, cider makers across the country — and right here in the Northeast — are finally returning distinctive American orchard-based ciders to their pre-Prohibition glory and variety. Let's raise a glass to toast apple biodiversity, orchardists' livelihoods and a future of fine regional ciders!

GLYNWOOD



Aaron Burr Cider

Wurtsboro, NY

www.aaronburr cider.com

Aaron Burr Cider is produced from our small homestead farm dating to the early 1800's. The home business, founded as The Cidery in 2008, organically grows only cider apples with the mission of restoring unsweetened "true cider" to its rightful place at the nightly dinner table. We were compelled by cultural preservation and for economic and environmental reasons, but above all, as artists we could not resist the beauty surrounding cider. Art is reason enough.

With limited fruit potential we experiment with apples from all over this historically great apple growing region. Early on we discovered an obsession with the local wild seedling trees and have concluded that these wild ancestors to America's original orchards have superior cider qualities. Both with cider and with perry, we ferment these pippins intent on unlocking nature's expression with no concession to popular tastes.

Beak & Skiff Apple Farms

Lafayette, NY

www.beakandskiff.com

Over the past 5 generations Beak & Skiff has blossomed from an apple farm to a place where quality and innovation are at our core. Our Cidery opened in 2001 with a goal of creating award winning hard ciders using our families 350 acres of apples. Both our "Somerset" and "Traditions" collections of Cider provide a delightful opportunity to enjoy apple flavor in a crisp refreshing way! From our family to yours, it is our pleasure to introduce our award winning line of ciders and vodka.

Bellwether Hard Cider

Trumansburg, NY

www.cidery.com

Bellwether Hard Cider is owned and operated by Cheryl and Bill Barton. We started the business in 1999, inspired by travels through the cider regions of France and after years of "research and development" as home cidemakers. We started our business with the simple goals of making fine artisanal ciders and to lead the revival of a great American tradition. We started operations in an old Babcock chicken hatchery building on Route 96 in Ithaca, New York. In 2003 we built a new building on Route 89 in Trumansburg, New York, and planted an orchard of European cider varieties. At present, we produce around 10 varieties of hard ciders, ranging from very dry to semi-sweet, some with carbonation and some still.

Doc's Draft Hard Cider

Warwick, NY

www.winery.com/cider

Our story begins in the orchard. In 1989, we purchased the orchard and began to learn how to cultivate fruit. Local apple growers and extension agents taught us the basics and contributed to our early success. Our first product, in fact our entire business, started as a result of an abundant apple crop that lead us to experiment with Hard Cider. We were soon hooked and we applied for and received our farm winery license and cider producer license in 1993. Our doors opened to the public in the fall of 1994.

Eden Ice Cider

West Charleston, VT

www.edenicice cider.com

Boutique cidery in the heart of the Northeast Kingdom of Vermont. Focusing on unique expressions of extraordinary apples that reflect the heritage and climate of this beautiful region. 100% Vermont ingredients, no additions, subtractions, enzymes or fining agents. Making elegant, gold-medal winning ice ciders and herb-infused aperitif ciders in limited quantities for adventurous wine drinkers, creative chefs, confident sommeliers and inspired bartenders!

Eve's Cidery

Van Etten, NY

www.evescidery.com

Eve's Cidery is a small family-run orchard and cidery located in Van Etten, in the Finger Lakes region of New York State, where we grow apples and ferment ciders. We believe in nature, art, good food and hard work. This belief influences the way we farm, make cider and sell our product. We hope you can taste some of it in the bottle.

Farnum Hill Ciders

Lebanon, NH

www.poverty laneorchards.com

Farnum Hill Ciders/Poverty Lane Orchards is a modern version of a 19th-century orchard business, producing both fermented cider and fresh apples. The Wood family grows many varieties of strange-tasting bittersweet and bittersharp cider apples both for our own Farnum Hill Ciders and for sale to other cidemakers. Our dry, complex ciders, 6.5%-8.5% alcohol, sell year-round in seven Northeastern states. We also grow many varieties of eating and cooking apples for seasonal fresh markets, both wholesale and retail. As apple growers and civilized consumers, we envision a time when every good host will keep a good red, a good white, a good beer, and a good distinctive regional cider on hand.

Foggy Ridge Cider

Dugspur, VA

www.foggyridgecider.com

Foggy Ridge Cider, in the Virginia Blue Ridge mountains combines tradition and innovation. Over 20 English, French and American cider apples—ugly and hard to grow but full of tannin, acid and sugar required for fine cider, are combined in three hand crafted cider blends. Foggy Ridge specializes in American heirloom cider apples traditionally grown in Virginia, such as the Hewe's Crabapple, prized by Thomas Jefferson for hard cider. This clean, crisp flavorful cider is fermented and aged in stainless steel. Foggy Ridge Cider is distributed in seven states, including the greater New York market.

Harvest Moon Cidery

Cazenovia, NY

www.harvestmooncidery.com

The Harvest Moon Cidery is our small farm winery here at Critz Farms, in Cazenovia New York. We specialize in the production of hand crafted hard ciders made in small batches from apples grown and pressed right here on the farm.

Hudson Valley Farmhouse Cider

Staatsburg, NY

www.hudsonvalleycider.com

Produced by Elizabeth Ryan of Breezy Hill Orchard, Hudson Valley Farmhouse Cider is fresh, unfiltered, un sulphited, authentic artisan farmhouse cider. Slightly effervescent...a rare opportunity to enjoy a truly authentic beverage.

Naked Flock Cidery

Warwick, NY

www.applewoodwinery.com

The Naked Flock is introducing people to a true Hudson Valley Hard Cider. "Our Cider is for people who crave unique flavor and are on the hunt for quality," says Cider Maker Jonathan Hull. "With the demand for local, sustainable products and gluten free diets – hard cider has come into its own." The Naked Flock is not made from concentrate, it's made from unpasteurized juice with no colorants, malt or grape alcohols added. Come visit the Cidery and Orchards: open March through December, Friday thru Sunday 11-5pm. Live Music and Café is open every weekend March through November.

Slyboro Ciderhouse

Granville, NY

www.slyboro.com

Named for the centuries-old hamlet that is home to Hicks Orchard, Slyboro Ciderhouse re-introduces the lost craft of traditional American ciders. Just as grapes are transformed into wine, our ciders are fermented from our own orchard-grown apples; unlocking the full potential of the apple by creatively blending a distinctive range of delicious, award-winning ciders.

We at Slyboro Ciderhouse are dedicated to reclaiming cider - "true cider" - as America's favorite drink. We invite you to explore and discover the flavors and delights of Slyboro Ciders. In any season, for special occasions, or to enrich the moment, "consider cider."

Steampunk Cider

Lyndonville, NY

www.oakeswinery.com

The apple growing tradition of the Oakes family dates back to 1918 when our grandfather purchased land in rural Orleans County in Western New York State to grow the best apples possible. Growing up, our parents and grandparents taught us to learn from the past to build on our future. This principle guides us in every aspect of our orchard operations and has helped us continue to grow apples recognized as world-class in quality.

Steampunk supposes a world, designed by Victorian artisans, in which STEAM technology remains at the helm of future mechanization. Challenge yourself to partake in this anachronistic vision of the CIDER pioneer. Using a mélange of traditional English and new age dessert apples, Steampunk CIDER is the geared up infusion of old world style with new world flare.

West County Cider

Colrain, MA

westcountycider.com

Since 1984 our family has made hard ciders from heirloom cider varieties at our hillside orchard in Colrain, Massachusetts. We ferment in small batches to highlight specific varieties of cider apples.

**Look for many more
special cider events and
tastings during Cider Week:**

Oct 12-21

www.CiderWeekNY.com