

Cider Presentation

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History:

Cider drinking has been an American tradition since the Pilgrim's landing in 1620 as cider was aboard the Mayflower. Barrels of cider could be found in the cellars of almost every farmhouse and city home in New England by 1838. Cider became the most popular drink in America by 1892 and remained the most widely consumed alcoholic beverage prior to Prohibition.

Very few domestic ciders were commercially available until about 1990. Only imported ciders from England and France, two regions that have been producing cider for centuries, were commercially available. While these imported ciders are quite popular in Europe, they were unable to make a strong impact in the American market due to their tannic and somewhat bitter flavor.

There are now dozens of commercially produced domestic ciders, and this number is expected to increase substantially. American ciders are made from sweeter, less tannic apples commonly grown in this country. The ciders from these varieties produce a fruity, somewhat sweeter, less tannic flavor than the European ciders and have been extremely successful in the United States.

Major Cider Styles:

- 1) Basic Still Blended Cider from American Varieties
 - Dry Still Cider (fermented dry)
 - Sweetened Still Cider (sweetened after fermentation)
 - Naturally Sweet Still Cider (stop fermentation)

- 2) Naturally Sparkling and Champagne Ciders
 - Naturally Sparkling Cider
 - Dry cider fermented with champagne yeast
 - Additional sugar added to add carbonation

 - Champagne Cider
 - Same process used for producing champagne (inverting bottle, freezing cork and yeast and removing them together).

- 3) New England Cider
 - New England Barrel Cider
 - Fermentation in barrels
 - Sweeteners added to increase alcohol
 - Sugar
 - Boiled cider concentrate
 - Honey
 - Molasses or Maple syrup (not recommended)

- Naturally fermented with addition of raisins
 - Extended ferment in barrels (4 to 6 months)
 - Bottled in middle of March on a clear day
 - Draft Cider is stored in wood and not bottled
 - Avoid exposure to air which will cause acetification
- 4) Specialty Cider
- May be flavored with spices
 - May have additions of sugar or honey
 - May have some type of fruit addition
 - If honey is the dominant fermentable the entry is a Cyser and must be entered as a Mead
- 5) French Cider
- Cider lovers consider the finest in the world
 - No sulfur dioxide, no yeast cultures, no added sugar are used
 - Completely natural and difficult to make
 - Fermented a low temperature (50-60 degrees)
 - May be fermented in barrels (in caves)
 - Bottled and corked in champagne bottle

Simple Procedure for Standard Cider:

- 1) Add raw or freshly made apple juice to a sanitized fermentation vessel.
- 2) Sterilize the freshly pressed juice with addition of sulfur dioxide (Campden tablets) and wait 24 hours. This step is optional and not necessary if you use pasteurized apple juice. The advantage is that cidermaking begins with bacteria-free must. However, the disadvantage is that large amounts of sulfur dioxide can be injurious to your health and may add unwelcome flavors to your cider. Juice treated with sulfur dioxide will ferment more rapidly than unsulfited juice.
- 3) Add yeast nutrient to apple juice. Use approximately 2 to 2½ teaspoons for five gallons of juice.
- 4) Pitch yeast. Juice temperature should be 70 to 75 degrees. Many different yeast strains can be used (WLP775-English Cider, WLP001-California Ale, etc.)
- 5) Ferment to dry. Approximately one to two weeks. Fermentation can be stopped early to retain some residual sweetness. Cider will then need to be flash pasteurized or chilled to prevent further fermentation.

- 6) Keg cider and chill. Cider may be force carbonated if desired. In addition, you may also choose to add frozen apple juice concentrate back into the keg if a sweeter cider is preferred. This is a common practice used by commercial cider producers to produce a sweet cider with a distinct apple flavor.

There are several other additives that you can add to taste in your cider. The most common are: acid blend, tannin, lactose, and corn sugar for carbonation. A bit of honey will help boost your alcohol content to make a strong cider. Light spicing with cinnamon or cloves can add a nice holiday feel to your hard cider.

26. CIDER

26A. Standard Cider and Perry

Aroma: Apples (pears, if a perry) should be distinctive and dominate. There may be some fermentation byproducts such as esters, alcohols and low levels of sulfur.

Appearance: Pale yellow to amber in color. Clear and brilliant. Carbonation may vary from absolutely still to very vigorous, as follows, Entrant must specify still or carbonated (level of carbonation optional):

- Still: No carbonation visible or in the mouthfeel.
- Petillant: Very lightly sparkling, visibly and in the mouth.
- Sparkling: Clearly but not heavily carbonated.
- Spuming or Spumante: Heavily and vigorously carbonated, bordering on gushing, with tight, fine bubbles, champagne-like.

Flavor: Crisp apple (pear) flavor should be present and distinctive. May be dry to sweet. Some noticeable alcohol character may be present at the upper end of the range (7%). There should be a balance in the acidic character and the residual sweetness.

Mouthfeel: Light body. No astringency. No carbonic bite from CO₂.

Comments: Sugar adjuncts may be used. May be fermented by wine, Champagne, ale, lager or wild yeast. The entrant must also specify whether the entry is a cider or perry; dry, semi-dry or sweet; still or carbonated. If both apple and pear juice are used the entry must be entered as a special cider. Artificial carbonation is allowed. The method of carbonation need not be specified.

Vital Statistics: OG: 1.045-1.061

IBUs: NA FG: 0.990-1.012

SRM: 3-12 ABV: 4.5-7%

Commercial Examples: Broadoak, Hecks, Dunkerton's, Franklins, Rich's Framhouse Cider (all available only in England), Clos Normand, Herout Fils, Hornsby's Draft Cider (not the "Granny Smith" or "Amber"), Sidra El Gaitero, Kelly's Traditional Irish Premium Hard Cider, Minchew Perry (available only in England), Wyder's Pear Cider.

26B. New England-Style Cider

Aroma: Strong, pronounced apple aroma. The higher level of alcohol, 8-14%, will be more noticeable in the aroma. Other fermentation byproducts may also be present.

Appearance: Pale to medium yellow. Still or sparkling. Carbonation must be natural. Clear and brilliant.

Flavor: Strong apple flavor. Usually dry. No hot alcohol taste. New England-Style cider is distinguished from other styles by its robust and sometimes unsophisticated taste. It is a rustic, homemade product, typically more forceful than delicate. Nevertheless, complexity and structure are often present.

Mouthfeel: Medium to full-bodied with some tannins.

Comments: Adjuncts may include white and brown sugars, molasses, honey (very sparingly), and/or raisins. Should use wild or wine yeast only. Entrants must specify whether still or sparkling and whether dry, semi-sweet or sweet.

Vital Statistics: OG: 1.061-1.105

IBUs: N/A FG: 0.990-1.010

SRM: 3-5 ABV: 7-14%

Commercial Examples: There are no known commercial examples of New England-style cider.

26C. Specialty Cider And Perry

Aroma: Apples (pears) should be distinctive and dominate. There may be some fermentation byproducts such as esters, alcohols and low levels of sulfur. Aromas from identified fruits and spices should also be noticeable as well.

Appearance: Carbonation may vary from absolutely still to very vigorous. Pale yellow in color, except where adjuncts such as spices or fruit may introduce a deeper shade or another color. Clear and brilliant.

Flavor: Crisp apple (pear) flavor should be present and distinctive. Declared adjuncts must be present in the taste and integrate well with the base cider. May be dry to sweet. Some noticeable alcohol character may be present but the emphasis should be on alcoholic warming, not the taste or harsh bite of alcohol in the mouth. There should be a balance in the acidic character and the residual sweetness.

Mouthfeel: Light to full body.

Comments: Sugar adjuncts may be used. May be fermented by wine, Champagne, ale, lager or wild yeast. There may be optional ingredients such as fruits and spices in which case the entrant must identify these. The entrant must also specify whether the entry is; dry, semi-dry or sweet; still or carbonated. Artificial carbonation is allowed. The method of carbonation need not be specified. The entrant must be careful in the use of honey as an adjunct; if the honey is the dominant fermentable the entry is a Cyser and must be entered in the Mead competition and not as a cider.

Ingredients: At least 75% apple (pear) juice with the remainder made from any variety of adjuncts. The alcohol content must be below 14%, but any type of yeast can be used in the production.

Vital Statistics: OG: 1.061-1.105

IBUs: N/A FG: 0.990-1.010

SRM: 3-12 ABV: 7-14%

Commercial Examples: Cider Jack fruit ciders.