



#### WHAT IS IT?

"Real cider" is nothing like most sweetened, filtered, pasteurized alco-pop sold as bottled and kegged cider. Instead it's elegant and complex cider, naturally fermented, aged in wooden casks, unfiltered, unsweetened, unpasteurized, generally higher in alcohol and with no additives except for a small amount of sulfites. In its cask form, real cider from England is known as "scrumpy" and its sister, fermented pear, as "perry".

#### FERMENTATION AND VINTAGE CHARACTER

The areas, in England, of Herefordshire, Gloucestershire, Somerset, and Devon are particularly acclaimed for their cider and perry, due to the superior quality of their indigenous fruit, yeast, soil, and water, a combination often referred to as "terroir". Fermentation is conducted solely by yeast found naturally on the apple (or pear) skins, distinctive to each cider-making area, and distinctive to the character of the ciders produced there.

"We aim to make cider as it would have been done hundreds of years ago, to the modern way and without spoiling it."

Denis Gwatkin, proprietor  
Moorhampton Park Farm

Scrumpy and perry traditionally are aged in oak casks which have previously held either rum or whiskey. Alcohol of 7- 8%, low residual sugar, and wine-like acidity all act in tandem as natural preservatives for long shelf life after tapping.

#### CHAMPION CIDER OF GREAT BRITAIN

Produced by Denis Gwatkin of Gwatkin Cider and Perry, Yarlinton Mill cider was the Champion Cider of Britain in 2002, receiving the gold medal at the CAMRA National Cider and Perry Championships. Gwatkin is located just south of Hereford, close to the Welsh border.



Y Yarlinton Mill single varietal cider is from the bittersweet apple of the same name: a honeyed palate of dark fruit and spirit with pleasant tannins at the finish. Some phenols add structure to the fruitiness. At 7.5% alcohol by volume, it was matured exclusively in rum casks.

Y Golden Valley Scrumpy Blend is a blend of local Hereford juice: Foxwhelp (sharply flavored), Norman (balanced flavor), Yarlinton Mill, Stoke Red, and Kingston Black (bittersweet) apples. Each brings its own taste profile to the blend. 7.5% alcohol.

Y Blakeny Red Perry is traditional full-bodied fermented pear 'cider', known as Perry. It's fermented from the desert pear of the same name, medium-sweet and fragrant. 7.5% alcohol.

#### GUEST SPEAKER

The speaker Tuesday evening is Ron Fischer. Affectionately known as "Cellarmaster Ron", Fisher is the buyer of cask ale, scrumpy, and perry for Connecticut-based import house B. United, International. He is a nationally recognized authority on cask-conditioned ales.

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