



CIDER

Evaluating Single Varietals

CiderCon 2017

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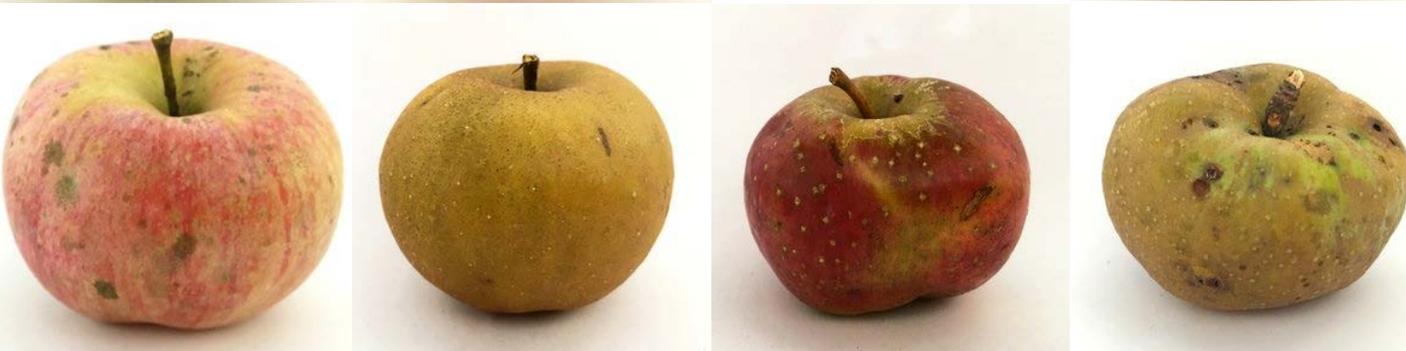
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Session Agenda

1. Presentation

2. Q&A

3. Taste the ciders!





Background



- Received a SARE Farmer Rancher grant to evaluate single varietal ciders
- Collected and processed approximately $\frac{1}{2}$ bushel each of 40 apple varieties in Fall 2016



Purpose

- “Compare apples to apples”
- Explore differences between eating apples, multi-purpose apples, and cider apples
- Better understand raw ingredients



Methods

- Collected the apples from two orchards
- Pressed them all individually
- Tested brix, pH, total acidity, and total tannins of each variety



Methods (Continued)

- Produced 1 gallon fermentations of each variety, with:
 - Cote des Blancs (Red Star) yeast
 - Wyeast Wine Nutrient Blend



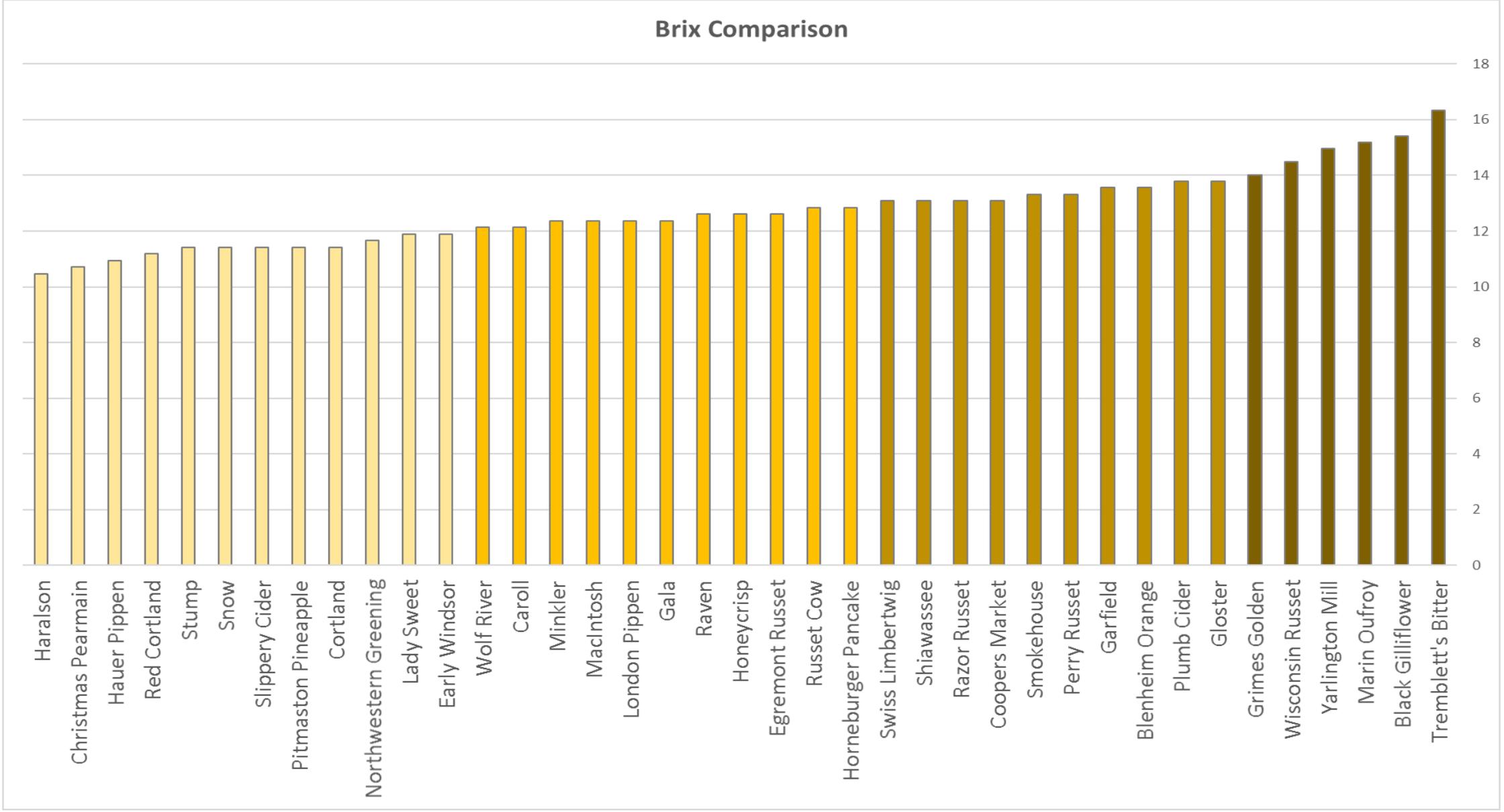
Methods (Continued)

- Bottled the ciders (still, unfiltered, off-dry)
- Evaluated each finished cider for color, nose, flavor, and overall impression

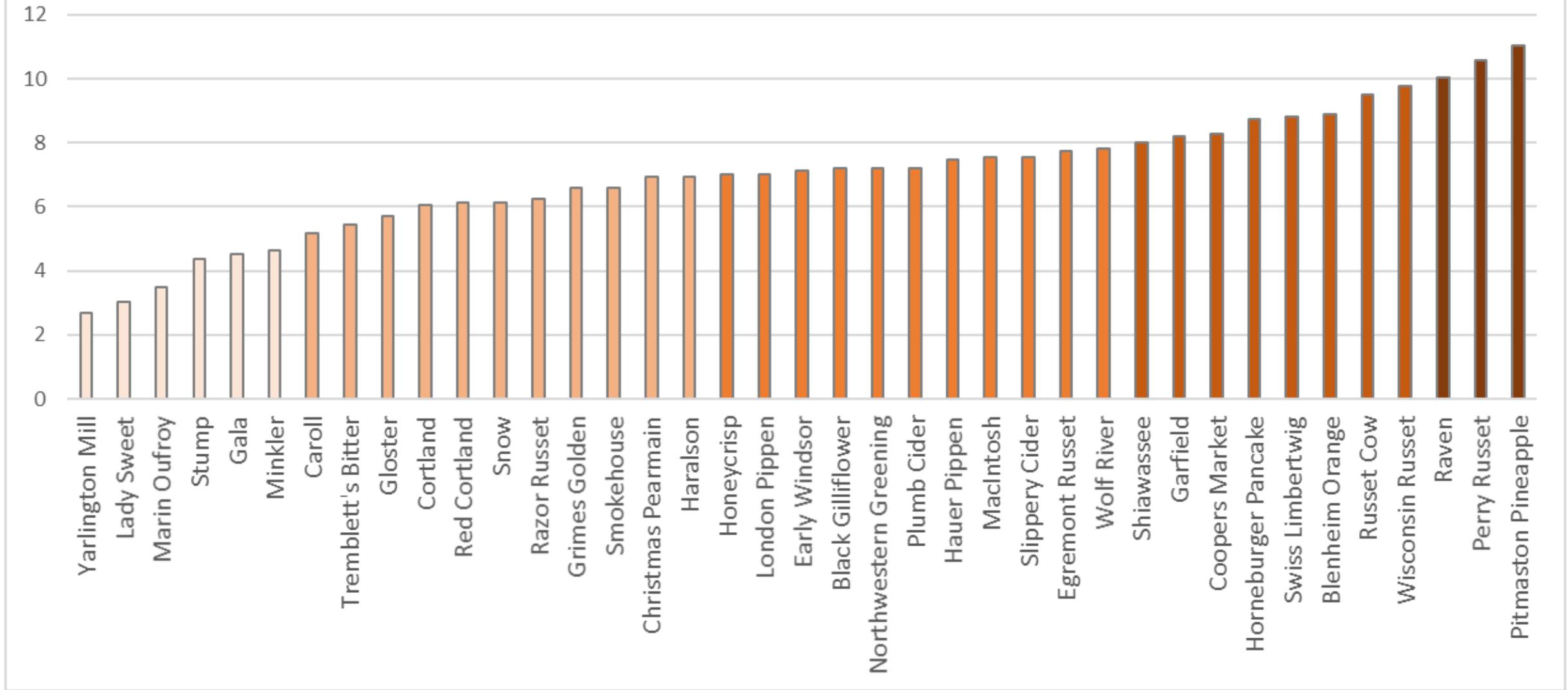


Results

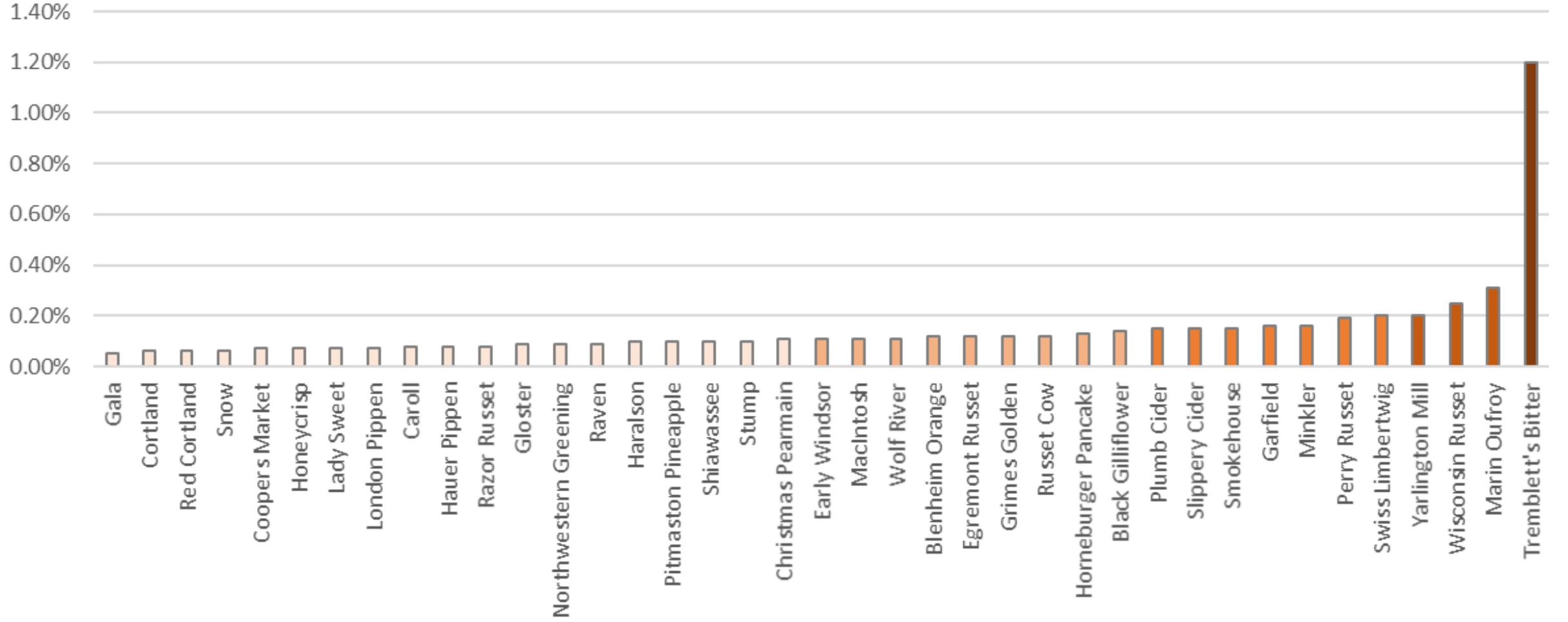
Brix Comparison



Total Acidity (g/L Malic) Comparison



Tannin Comparison



A Few Standouts...



Brix = 15

Specific Gravity = 1.061

Total Acidity (Malic) = 2.7

Total Tannin = 0.20%

Color - Chocolate brown (no exaggeration).
A bit cloudy/murky.

Nose - Very intriguing aroma. Prominent.
Sweet, malty, brown sugar, caramel apple,
clove, banana.

Flavor - Full body. Rich. Slight residual
sweetness is noticeable with the low acidity.
Pleasant tannins - lightly drying and slight
bitterness. Notes of oak, spiced rum,
molasses, anise.

Overall Impression – Maybe not for
everyone, but we really liked it. Great for
blending with a tart apple.

Yarlington Mill

A traditional English cider apple



Black Gilliflower

An American heirloom apple

Brix = 15.4

Specific Gravity = 1.063

Total Acidity (Malic) = 7.2

Total Tannins = 0.14%

Color - Clear gold, high brilliance, very attractive.

Nose - Strong, sharp aroma. Wine-like.

Flavor - Full bodied. Balanced. Sharp, green grape/passion fruit flavor. Clean with a pleasing bite. Mild but noticeable tannins, woody notes. Could pass for a white wine.

Overall Impression - Excellent cider on its own. Highly recommended.



Brix = 12.4

Specific Gravity = 1.05

pH = 3.67

Total Acidity = 4.6

Total Tannins = 0.16%

Color – Cloudy, amber, hint of pink.

Nose – Mild. Ripe apple. Earthy, spiced.

Flavor – Moderate mouthfeel. Little acidity. Noticeable tannins, mildly bitter and astringent. Slightly woody, leathery flavor.

Overall Impression – A unique cider both in terms of the story of the apple and its uncommon flavor. Might have benefited from a later harvest to increase the brix and add greater complexity.

Minkler

An heirloom cider apple from Illinois



Wisconsin Russet

An apple found on a farm in Wisconsin

Brix = 14.5

Specific Gravity = 1.059

pH = 3.79

Total Acidity (Malic) = 9.8

Total Tannins = 0.25%

Color - Amber, hint of red. Slightly cloudy.

Aroma - Mild. Brandy, caramel, and sour apple.

Flavor - Full body. High acidity. Rich, puckery fruit flavors. Long, mouth-watering finish. Mild bitterness and astringency rounds out the cider.

Overall Impression - Very good cider. From its cold Wisconsin home, this apple produces a surprising, tart fruit punch that brings memories of warmer weather and can carry one away to a bright, tropical place even on a wintry night.



More Results

Available at:

brixcider.com

(Scroll to “Cider Research”)