

# HISTORY AND GROWTH OF HARD CIDER IN THE PACIFIC NORTHWEST



# OUR CIDER JOURNEY

- Established in 2010 after attending the 1<sup>st</sup> Portland Fermentation Festival
- Became members of the Home Orchard Society
- Started first growing apples on leased land.
- Went to Cider school in Mount Vernon to learn how to make cider
- Started making cider in rented garage making 4500 gallons the last year. Expected to ferment 10,000 gallons in 2014-2015
- Opening a 2<sup>nd</sup> location September 2015
- Farm to School program re-seller of locally grown fruit
- Registered Nursery with Oregon Department of Agriculture. Grafting apple and pear trees





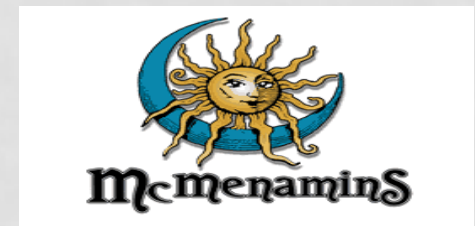
# NORTHWEST CIDER ASSOCIATION

Formed in 2010, the Northwest Cider Association brings cideries and cider lovers together to share knowledge, experience and live the Northwest cider culture.

We are a trade organization formed by cider producers throughout the Pacific Northwest to promote awareness of regional artisanal ciders. We sponsor classes and workshops, and created new cider-themed events, including Oregon Cider Week, Summer Cider Day, Washington Cider Week, and an annual cidermakers' dinner.

# NWCA MEMBERSHIP





merridale



apples expressed



REVEREND NAT'S  
**HARD CIDER**  
THE APPLE'S DEEPEST PURPOSE REALIZED







# PROMOTING CIDER





# THE FIRST CIDER BAR IN THE USA WITH OVER 340 CIDERS FROM AROUND THE WORLD

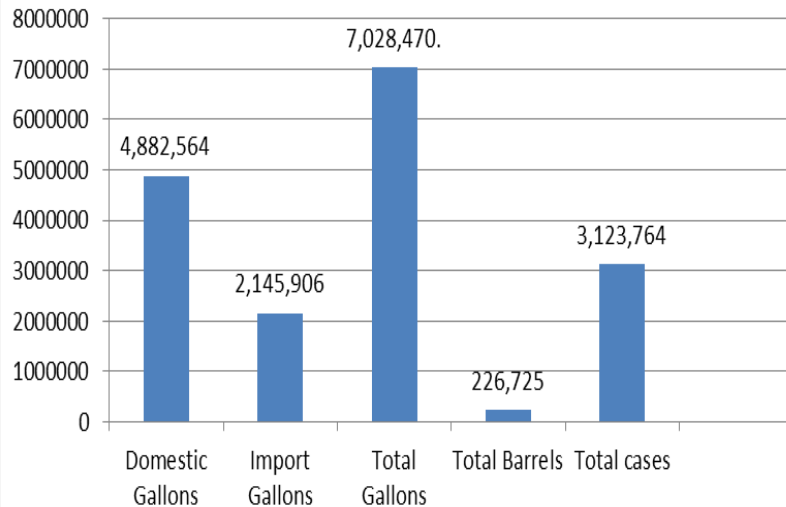


# OREGON CIDER GROWTH

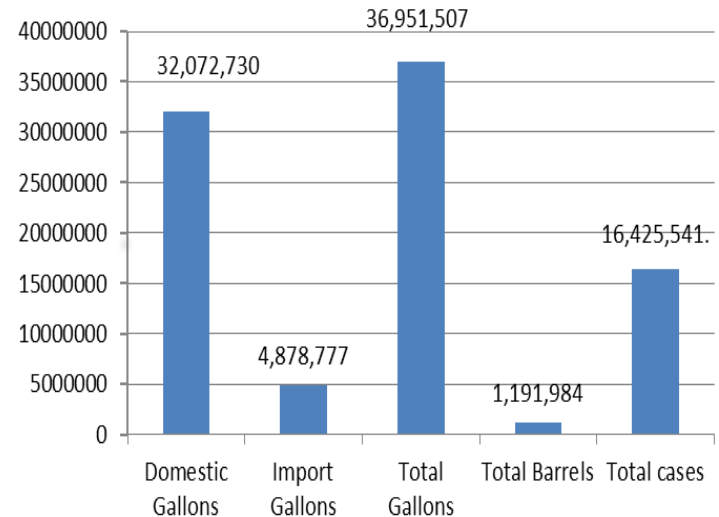
2005

2013

**Oregon Cider Production 2005**



**Oregon Cider Production 2013**



# CIDER BOOM ?

THE OREGON CIDER INDUSTRY GREW OVER 42% FROM  
2005 THROUGH 2013

# CRAFT CIDER IN THE PACIFIC NORTHWEST

- **Cider** - An alcoholic beverage of at least 0.5% ABV and no more than 10% ABV fermented from apples or apple juice concentrate. May be sweetened with apple juice or sugar or aged in barrels.
- **Flavored Cider** - as above made primarily from apples or apple juice concentrate. A flavored cider may be sweetened from other fruits, vegetables, spices, herbs or spirits.
- **Traditional** - A style of cider making that remains true to regional or historic process as defined by the NWCA. Examples might be English, French, methode champenoise, Ice cider, etc.
- **NW Product** - Produced in and large majority of ingredients (95% or more) must have been grown and processed within the Northwest Cider Association's defined geographical area

# WHAT ARE CIDER APPLES?

Cider apple classification developed at the Long Ashton Research Station, Bristol UK,

1993

Class	Acid %	Tannin %
Bittersweet*	<4.5 Low	>2.0 High
Bittersharp*	>4.5 High	>2.0 High
Sweet	<4.5 Low	<2.0 Low
Sharp	>4.5 High	<2.0 Low

\*Further classified as mild, medium and full based on tannin content

Dessert, Aromatic fruit omitted from this classification system



# BITTERSWEETS

- Brown Snout
- Dabinett – Vintage Quality
- Harry Masters Jersey - Annual
- Major - Annual
- Medaille D'Or – Strongly Biennial
- Michelin
- Muscat de Bernay
- Nehou
- Yarlington Mill – Biennial but good



Michelin



Yarlington Mill

# BITTERSHARPS

- Cap of Liberty
- Kingston Black – Vintage Quality
- Porter's Perfection
- Stoke Red – Vintage Quality
- Wickson



Kingston Black

# SWEETS

- Campfield
- Court Royal
- Dunkerton's Late
- Northwood
- Pomme Gris
- Sweet Coppin

# SHARPS

- Browns
- Crimson King
- Dymock Red
- Judeline



Campfield