



# The Cellar d'Or Wine, Cider & Spirits Cider Club • April 2024

*The goal with our cider club is to provide you with a wide diversity of cider to showcase the many styles of the world. This April we lean on our domestic producers with a long-awaited return of Wayside's Sumac, an introduction to the fruited-ciders of Grisamore, the inaugural release of cider from Pomme Freaks, and an overdue Spanish sidra inclusion. There's nothing quite like spanish Sidra!*



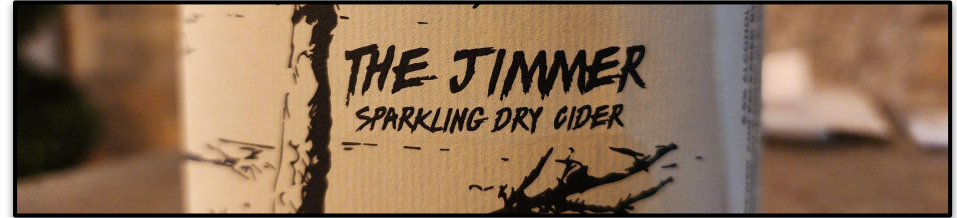
## Wayside Cider (Catskills, New York)

Co-owners of Wayside Cidery, Irene Hussey and Alex Wilson, met at a local home-brewed cider competition. Irene Hussey helped coordinate the competition, while entering a cider of her own. Alex immigrated to America from England and began making cider at home as a cultural holdover. Irene pulled the #1 spot and Alex followed in 2nd place. Gratiated, Irene and Alex partnered up on a batch... their combined efforts beat their expectations and they decided to go big... and, Wayside Cider was born! We've long been fans of their elusive 'Sumac' cider. This cider takes on the lemon-zest flavors of Sumac, giving it a zing that pairs with the malic acid bite of cider apples.



## Trabanco (Asturias, Spain)

Spanish 'sidra' is distinct in style; there's nothing quite like it's unapologetically bright, salty, sour profile. As assertive as its funk is as strong a bond sidra has with it's followers. Yet, it's polarizing amongst cider enthusiasts. In assisting folks in our cider section, I preface our the Spanish sidra discussion by inquiring if they enjoy kombucha. If so, the world of Spanish sidra is yours to feast on. Trabanco is from one of the two main regions for sidra, Asturias (the other is Basque). Their 'Alicia' is a single-varietal, Martina. It's decidedly lighter on the sour but still carries the salty, green olive, dolma grape leaf flavors. Pair with BBQ, smokey dishes, or Indian cuisine!



## Pomme Freaks (Finger Lakes Region, New York)

When Cellar d'Or was founded, Mark Grimaldi chose to not only fill out a cider section but incorporate it into the name of the shop. This was back in 2013, and while cider was looked at as a resurging beverage option, it didn't have the foothold it does, today. He enjoyed cider and had an opportunity to show the world what real craft cider tasted like, Cellar d'Or exists because of that desire. So when Mark planted trees in 2016, he wasn't an orchardist but an enthusiast. The apples he planted were apples he had enjoyed ciders made from like Cox Orange, Golden Russet and wickson Crab. There has never been a single drop of chemical ever used in this tiny Finger Lakes orchard!



## Grisamore Farms (Finger Lakes Region, New York)

Grisamore Cider Works is the endeavor of brothers Simon and Jesse Ingall out of Locke, NY. After returning to their family farm in the 2010s, they realized the potential for cider production of an orchard planted by their grandparents in 1975. Simon and Jesse expand that orchard, planting an additional 300 trees expressly for cider production. Their ciders are easy, fresh, and quaffable and their style lends itself well to adjuncts like hops and fruit! Using only estate-grown apples and *whole raspberries*, they produce a dry raspberry cider in reference to their beloved goat, Debi. A little prickle of acetic acid recreates that mouthwatering pop of fresh raspberry.