

Virginia Cider Week: Buskey Cider



Cider Maker:

Will Correll started off fermenting cider in his dorm room and then in a friend's shed before being joined by Matthew Meyer and then Alec Steinmetz. Alec Steinmetz, a former gold medal winning brewer in Milwaukee and a Seibel Institute Alumnus, brings his brewing experience and passion for fermentation to Team Buskey and handles production as well as playing a major role in strategic planning. Matthew Meyer, a founding partner Buskey Cider and a UC Davis Fermentation Alumnus and former Napa Valley winemaker, brings his extensive wine, distribution, and business experience to an otherwise young team.

Cidery:

Buskey Cider opened in April 2016 in the popular craft beverage neighborhood of Scott's Addition in Richmond, Virginia. Focusing on semi-sweet and off-dry ciders, the team's background in brewing and winemaking influence the unique and innovative ciders it released in its first half year of production as well as all the exciting plans for the future. Buskey is currently distributed in Richmond through Loveland Distributing and is excited to continue expanding throughout the city and state. Buskey produces refreshing, drinkable ciders from Virginia Apples and offers a wide array of fruit and hop infusions. #GetBuskey

Ciders Available:

RVA Cider - semi sweet, 45° and Trying - off dry, Citra Dry Hopped - hoppy, Lemongrass - aged for two months on Lemongrass this cider is sour, earthy, and funky, Pink Lady - first single varietal that is completely dry and beautifully delicate, Nitro Cider - nitrogen bubbles lend a creamy smooth drinkability while locking in beautiful aromatics, Nitro Coffee Cider - collaboration with local Blanchard's and Confluence Coffee, Randall'd Ciders - flavors renewed daily

Location: 2910 West Leigh Street, Richmond, Virginia 23230

