

Virginia Cider Week: Castle Hill

Cider Maker:



Castle Hill's cider maker, Stuart Madany uses two methods to make cider. The first is industry standard, using American-made apple presses and apples grown in nearby Virginia counties, fermented in tanks from Germany. This year, three types of cider will be produced in these vats. The second method is influenced by the old world and perhaps a more extreme craft approach, used by less than a dozen wineries for making wine. This February, Madany "planted" terracotta vessels called kvevri in the earth just east of The Linden Grove. Kvevri are the original vessels in which humanity first created wine some 7,000 years ago in the Caucasus Mountains.

Cidery:

Originally built in 1764, in Keswick, Virginia, Castle Hill was the home of Colonel Thomas Walker, guardian and mentor to Thomas Jefferson. Today, Castle Hill reclaims its glory as a cidery and premiere venue for weddings and special events in the heart of Central Virginia's equestrian and fox hunting country.

Ciders Available:

Terrestrial has a nose of fresh apples with a hint of peach that follows through on the palate. Celestial has firm tannin structure that exhibit notes of earthiness, spice and citrus. The flagship cider, Levity, has full body and hints of earthiness. Gravity is a still Virginia cider is amber in color with notes of melon, peach, and light citrus.

Location: 6065 Turkey Sag Road Keswick, VA 22947

