



Virginia Cider Week Nov. 14-23, 2014

About Virginia Cider Week:

Cider Week Virginia 2014 will showcase locally fermented ciders from across the Commonwealth. From Nov. 14-23, a bevy of [tastings, workshops and other events](#) invites cider lovers to experience this historic craft firsthand while fostering economic growth and tourism. This year marks the third annual Virginia Cider Week. In 2012, Gov. McDonnell made a Virginia Cider Week Proclamation making Virginia the first state to have an officially proclaimed “Cider Week.”

Cider Styles:

The beauty of consuming farm beverages rather than factory beverages means you can experience different flavors. Just as wine and beer offer a near infinite range of styles, cider styles run the gamut from dry to sweet, still to sparkling, simple to complex and clean to funky. For cider drinkers used to six-pack factory cider, dry cider will be a revelation. High tannin apples provide the structure and mouth feel for dry cider, which can have as many complex flavors as dry wines. Expect some astringency and deep rich flavors such as leather, oak and mushrooms. Virginia cider makers craft a range of balanced dry cider that will delight your palate. The best way to find out the cider style you most enjoy is to experiment—enjoy Virginia cider, pair it with different foods and share the wide range of cider styles available in the Commonwealth with all your friends.

Cider Apples:

One can make cider from any apple, but just any apple won't make good cider. Think of a three-legged stool—tannin, acid and sugar (preferably from fruit and not from a bag) balanced in an aromatic beverage full of complex flavors...that's what we mean by well-crafted cider.

There are four groups of cider apples:

- Sweets: grown for high sugars
- Sharps: grown for high acids
- Bittersweets: grown for high tannins plus high sugars
- Bittersharps: grown for high tannins plus high sugars

Through cultivation decisions, fermentation approaches and blending techniques Virginia cidemakers create a wide range of cider styles and bring a variety of apples from the orchard to the glass.

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