

Virginia Cider Week: Cobbler Mountain Cellars & Cider

Cider Maker:



Jeff Louden’s experience with apple trees began with gardening and digging in his childhood backyard in Cleveland, Ohio. As an adult, planting became a therapeutic pastime for him, cultivating his passion and curiosity. As a break from the world of finance and business, Jeff would reach for books, articles and studies on the art of cider making, and seek conversations with growers and makers. When he and his wife, Laura, moved to Cobbler Mountain, they were able to turn their farm

life dream into a reality.

Cidery:

Originally purchased by Laura’s father in 1959, this land was left barren for 40 years after his early, unexpected passing. Jeff and Laura have cultivated Cobbler Mountain for nearly 10 years now. They cleared the land, constructed a new road and bridge, planted vines and fruit trees, created hiking trails on the 90-acre farm, built a farmhouse and opened their doors to visitors in June 2011. After quietly making boutique cider and wines “back in the woods” for many years, Cobbler Mountain has introduced many visitors to the taste of hard cider.

Ciders Available:

Cobbler Mountain Cellars currently has four ciders available – Original Honey, Dry-Hopped, Pumpkin Spice and Kickin’ Cinnamon. In the spring of 2014, Original Honey took home its first silver medal from the New York Finger Lakes Competition.

Location: Big Cobbler Mountain, 5909 Long Fall Lane, Delaplane, VA 20144

