

## Virginia Cider Week: Foggy Ridge Cider

### **Cider Maker:**

In 1997, owner Diane Flynt planted the first 20th century southern cider orchard with over 30 apple varieties, all chosen for the tannin, acid and complex flavors necessary for excellent hard cider. Flynt is active in the Virginia wine industry, as a member of the governor appointed Virginia Wine Board. She speaks on cider and teaches workshops, and is active in the national cider community. Diane is also a Board Member of the Southern Foodways Alliance.



### **Cidery:**

Foggy Ridge Cider is the South's first farm winery to focus full-time on growing heirloom cider apples and making artisan hard cider. Foggy Ridge Cider opened in 2004 and has consistently sold out of cider each year. In 2007, two additional orchards were planted, using the lessons learned from the first 10 years of fruit growing.

**Ciders Available:** "First Fruit" is a rich fruity cider, "Serious Cider" is dry, crisp and chamagne-like, and the "Sweet Stayman Cider" is a lightly sweet cider. Foggy Ridge "Handmade" is made from 100% Newtown Pippin apples. "Pippin Gold" is a dessert apple port made with fermented cider and apple brandy.

**Location:** 1328 Pineview Road Dugspur, VA 24325

