

## **Virginia Cider Week: Old Hill Cider**

### **Cidermakers:**

For the Showalter's, creating Old Hill was much more than just producing the hard cider. The Showalter family honors tradition yet embraces new methods and technologies for business and agriculture. They continue to sell apples as healthy, home grown products as part of their family tradition,



but strive to have more and more value-added products and services for their customers. They continuously share their knowledge and experiences in horticulture as they support the farm-to-table and locavore movements.

### **Cidery:**

Old Hill Cidery is beginning it's fifth year of production, and is the Shenandoah Valley's first such cidery. Using carefully selected apples including heirloom and cider-specific varieties, their artisan hard cider is made from 100% apple juice. For people who already love apple cider, this fermented beverage will be familiar but not as sweet as some other macro produced hard ciders, which allows the beauty and complexity of the apples chosen to be readily perceived.

### **Ciders Available:**



**From left to right: Heritage, Betwixt, Season's Finish, Yesteryear, and Cidermaker's Barrel.**

Visit [www.oldhillcider.com](http://www.oldhillcider.com) for more information and a detailed description of our ciders.

**Location:** 17768 Honeyville Rd., Timberville, VA 22853