

Exploring the Many Styles of Cider

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ciderguide.com/about

Great Lakes International Cider and Perry Competition (GLINTCAP)



First held in 2005 at Great Lakes EXPO in Grand Rapids.

617 entries in 2015. **1000+** expected in 2016.

Most respected judging in North America.

glintcap.org

New World Modern Cider

New World broadly refers to the ciders typically made in the US, Canada, Australia, New Zealand, and South Africa. Typically less than 7% ABV.

Commonly grown apple varieties such as Winesap, Macintosh, Golden Delicious, Jonathan are used.

Often packaged like craft beer: 12oz or 16oz bottles and cans, 22oz bottles, and on draft.

glintcap.org/styles/new-world-cider

Uncle John's Apple

New World Modern Cider



St. Johns, Michigan

ujhardcider.com

Tandem The Crabster

New World Modern Cider



Suttons Bay, Michigan

tandemciders.com

Tandem Smackintosh

New World Modern Cider



Suttons Bay, Michigan

tandemciders.com

New World Heritage Cider

Inspired by *Old World* traditions but with a clean, *New World* fermentation. Typically 6-9% ABV.

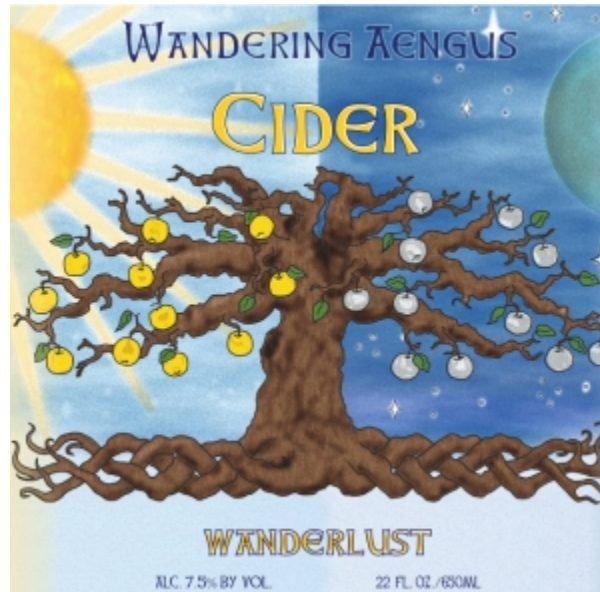
Heirloom and dual-purpose varieties like Northern Spy, Baldwin, Winesap, Rhode Island Greening, Newtown Pippin, Gravenstein. English and French apples are also used.

Often packaged like wine: 375ml, 500ml, 750ml bottles.

glintcap.org/styles/new-world-cider

Wandering Aengus Wanderlust

New World Heritage Cider



Salem, Oregon

wanderingaengus.com

English Cider

Typically drier and more austere than New World ciders. Often made with tannic varieties known as bittersweets and bittersharps.

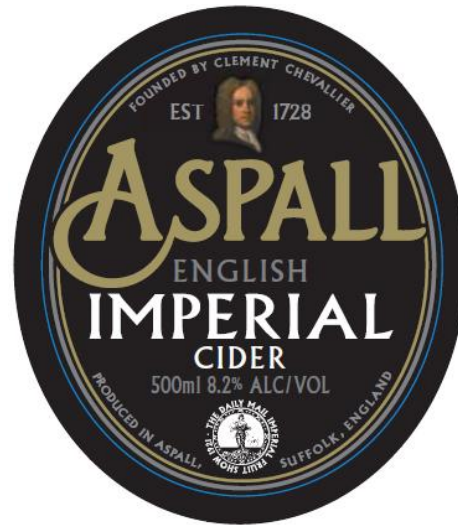
Natural fermentation often used. Aroma and flavor notes may include spice, smoke, barnyard.

Carbonation is typically still to lightly carbonated. 5-8% ABV is normal.

glintcap.org/styles/english-cider

Aspall Imperial

English Cider



Debenham, Suffolk, England

aspall.co.uk

French Cider

Cider production in France is centered in the northern regions of Normandy and Brittany.

Most French ciders are sparkling and low alcohol (3-5% ABV). Cork-and-cage bottle presentation.

Calvados is a highly prized oak-aged apple brandy distilled in parts of Normandy.

glintcap.org/styles/french-cider

Le Père Jules Cidre Brut

French Cider



Calvados, Lower Normandy, France

calvados-leperejules.com

New World Perry / Traditional Perry

Just as cider is fermented apple juice, perry is fermented pear juice. Not the same as "pear cider".

New World Perry is made from culinary/table pears. Traditional Perry is made from small, tannic pears that are often hard and nearly inedible.

Perry can be challenging to ferment successfully. Non-fermentable sorbitol means that perry is rarely "bone dry".

glintcap.org/styles/traditional-perry

Le Père Jules Poiré

Traditional Perry



Calvados, Lower Normandy, France

calvados-leperejules.com

Spanish Cider

Cider production in Spain is centered in the northern regions of Asturias and the Basque Country. Made with sharp and semi-sharp local apple varieties.

Traditional *sidra natural* is packaged in a 700ml green bottle. Naturally fermented, unfiltered, unpasteurized, unsulfited, uncarbonated. 5-6.5% ABV.

Citric, floral, spice, leather, smoke aromas.

glintcap.org/styles/spanish-cider

Isastegi

Spanish Cider (Basque Country)



Tolosa, Gipuzkoa, Spain

isastegi.com

Trabanco Avalon

Spanish Cider (Asturias)



Siero, Asturias, Spain
sidratrabanco.com

Fruit Cider

Cider with other fruits or fruit juices added. For example, "pear cider" is made from a base of cider with pear juice added.

Blueberry, cherry, apricot, peach, and many other fruits commonly added.

Very popular commercially.

glintcap.org/styles/fruit-cider

Uncle John's Apple Pear

Fruit Cider (Pear Cider)



St. Johns, Michigan

ujhardcider.com

Bonny Doon Querry

Fruit Cider



Santa Cruz, California

bonnydoonvineyard.com

Hopped/Herbal Cider

A cider with any combination of botanicals added, typically hops.

Hopped cider was at first an attempt to encourage beer-drinking men to try cider. It has become a legitimate style of cider and very popular product, particularly in the Pacific Northwest.

glintcap.org/styles/hopped-herbal-cider

Vander Mill Nunica Pine

Hopped/Herbal Cider



Grand Rapids, Michigan

vandermill.com

Sietsema's Lemongrass

Hopped/Herbal Cider



Ada, Michigan
sietsemaorchards.com

Specialty Cider & Perry

An open-ended category for cider or perry with other ingredients that does not neatly fit in any of the previous categories.

Cider or perry that combines elements of two or more style categories—such as a hopped cider with added fruit—should be entered here.

Entries that have especially intense flavors—such as jalapeño peppers—appear at the end of a flight.

glintcap.org/styles/specialty-cider-and-perry

Vander Mill Totally Roasted

Specialty Cider and Perry



Grand Rapids, Michigan

vandermill.com

Blakes El Chavo

Specialty Cider and Perry



Armada, Michigan

blakeshardcider.com

Ice Cider

A cider in which the juice is concentrated before fermentation either by freezing fruit before pressing (*cryoextraction*) or by freezing juice and removing water (*cryoconcentration*). Fermentation stops or is arrested before reaching dryness.

Ice cider originated in Quebec in the 1990s and remains commercially popular. Often packaged in 187ml or 375ml bottles.

glintcap.org/styles/ice-cider

Entre Pierre & Terre Cidre de Glace

Ice Cider



Franklin, Quebec

vindefruit.ca

Entre Pierre & Terre Poiré de Glace

Ice Cider



Franklin, Quebec

vindefruit.ca

Pommeau

Pommeau is essentially a blend of apple brandy with apple juice. The juice is typically fermented as little as local jurisdiction will allow.

Pommeau is well suited as an aperitif or as a cocktail ingredient. Fruit should be forward and acidity should be well balanced. 16-18% ABV is common.

Originally from Normandy and Brittany, but increasingly popular in North America.

glintcap.org/styles/pommeau

Uncle John's Apple Dessert Wine

Pommeau

St. Johns, Michigan
ujhardcider.com

Eau de vie

Eau de vie is an unaged fruit spirit. It usually ranges from 30-50% ABV, though products under 40% ABV are uncommon in the United States.

Apple eau de vie is usually subtle on the fruit and may carry a hint of spice.

Pear eau de vie may be heavily aromatic to the point of perfume. Pear spirits often bear a subtle spicy aftertaste. Bartlett pear is readily identifiable.

glintcap.org/styles/eau-de-vie

Uncle John's Vodka From Apples

Eau de vie

St. Johns, Michigan

ujhardcider.com

Brandy

Fruit brandy is simply an eau de vie that has been aged in wood, typically oak. Apple brandies fall into two main camps – French and American.

Calvados is fermented from a French style cider and is dominated by wild fermentation flavors. A calvados-style apple brandy should be heady with muted barrel character.

American apple brandy (sometimes known as applejack) should not evidence heads, but rounded, generic apple or apple blossom flavors and aroma.

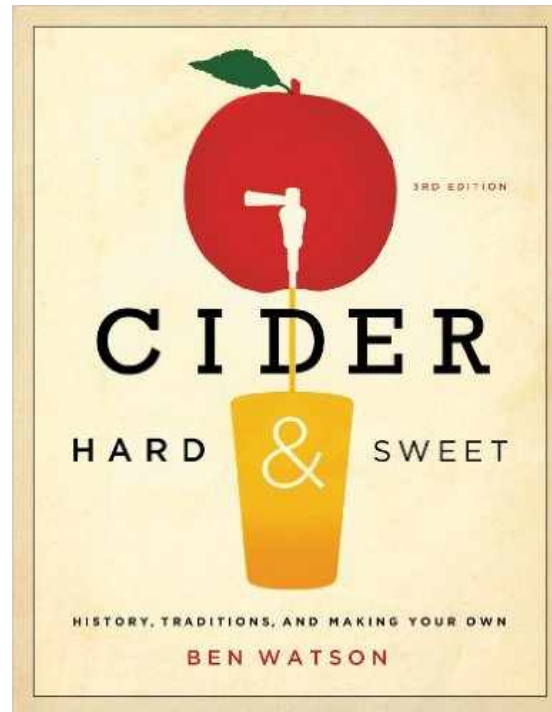
glintcap.org/styles/brandy

Uncle John's Apple Brandy

Brandy

St. Johns, Michigan
ujhardcider.com

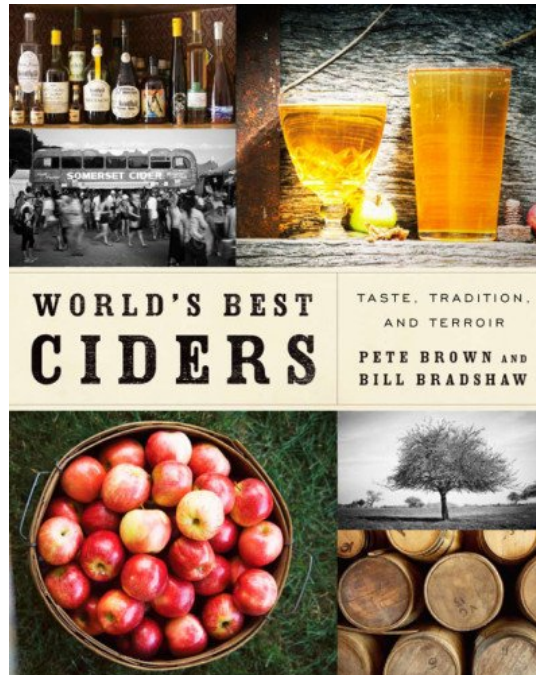
Cider, Hard and Sweet



Ben Watson

[Amazon](#) / [IndieBound](#)

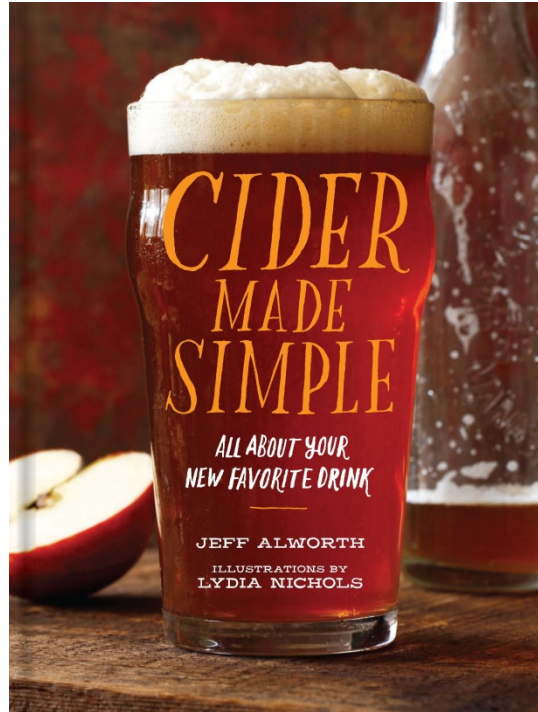
World's Best Ciders



Pete Brown and Bill Bradshaw

[Amazon](#) / [IndieBound](#)

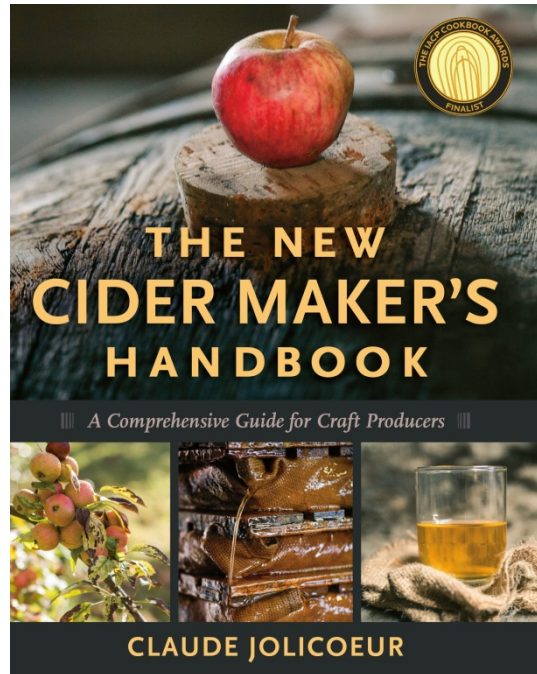
Cider Made Simple



Jeff Alworth

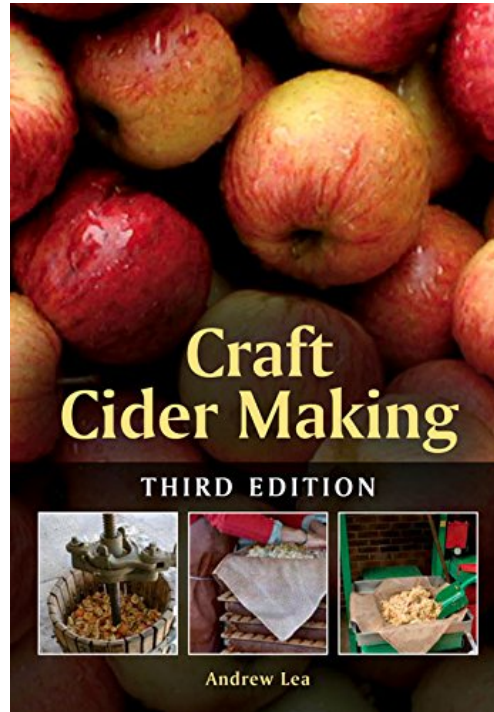
[Amazon](#) / [IndieBound](#)

The New Cider Maker's Handbook



Claude Jolicoeur
[Amazon](#) / [IndieBound](#)

Craft Cider Making



Andrew Lea

[Amazon](#) / [IndieBound](#)

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