

# **Defining Cider Styles and Competitions**

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# **What Is Cider?**

Not just a trivial, academic question.

The vocabulary used by the industry directly impacts how cider is treated in the marketplace.

This in turn impacts how the media—and ultimately consumers—think about cider.

Currently a lack of “cues” and educational resources for increasing the appreciation of cider.

# **Cider Styles**

4 key parameters by which cider is often defined:

- 1) Apple Varieties**
- 2) Juice Content**
- 3) Production Methods**
- 4) Geographic Location**

# Apple Varieties



## Sidra de Asturias DOP

**Acid:** Durona de Tresali, Blanquina, Limón Montés, Teórica, San Roqueña, Raxao, Xuanina Prieta, Fuentes

**Sweet:** Verdialona, Ernestina

**Acid-Bitter:** Regona

**Bitter:** Clara

**Bitter-Semiacid:** Meana

**Sweet-Bitter:** Coloradona

**Semiacid:** Carrio, Solarina, De la Riega, Collaos, Perico, Panquerina, Perezosa

[sidradeasturias.es](http://sidradeasturias.es)

# Apple Varieties



**Three Counties Cider & Perry**  
Herefordshire, Worcestershire, Gloucestershire

"Only juice from locally grown cider apples—recognised varieties of bitter-sweet, bitter-sharp and other cider fruits—and from locally grown perry pears of recognised varieties are to be used in the preparation of these products.

[henneycider.blogspot.com/2013/02/protected-geographical-indication-what.html](http://henneycider.blogspot.com/2013/02/protected-geographical-indication-what.html)

# **Juice Content**

**Quebec – 100%**

**Asturias – 100% (sidra natural)**

**Germany – 95%**

**South Africa – 80%**

**Poland – 60%**

[iamcider.blogspot.co.uk/2014/01/how-many-apples-does-it-take-full-juice.html](http://iamcider.blogspot.co.uk/2014/01/how-many-apples-does-it-take-full-juice.html)

# **Juice Content**

**France – 50%**

**US – 50%**

**UK – 35%**

**Denmark – 15%**

**Sweden – 15%**

[iamcider.blogspot.co.uk/2014/01/how-many-apples-does-it-take-full-juice.html](http://iamcider.blogspot.co.uk/2014/01/how-many-apples-does-it-take-full-juice.html)

# Production Methods



## Cidre de glace du Québec IGP

Concentration of sugars by natural cold only.

No added sugars, flavors, colors, concentrates.

Producer must grow the apples.

Pressing, fermentation, bottling must occur on site.

Must have consistent organoleptic profile, as determined by a trade committee.



# Production Methods

## Heritage English Cider/Perry PGI (Proposed)

Raising sugar content is OK.

Diluting with water is OK.

Raising sugar and diluting with water is not OK.

Pasteurization, filtering, backsweetening all OK.

Must be "of quality"...not acetic or poorly kept.

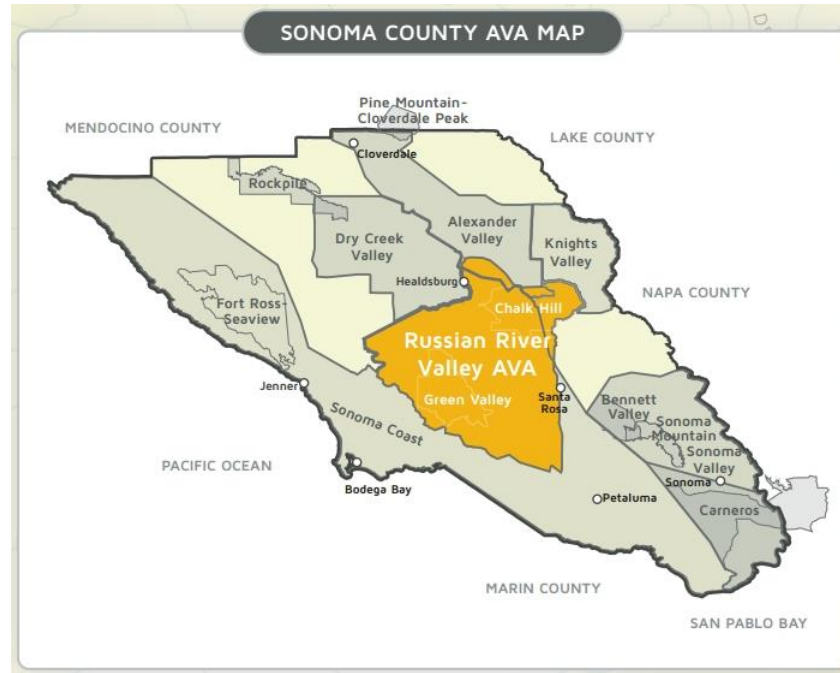
# Geographic Region



Cidre AOP Pays d'Auge  
Cidre AOP Cornouaille  
Poiré AOP Domfront



# Geographic Region



[www.ttb.gov/wine/ava.shtml](http://www.ttb.gov/wine/ava.shtml)

[www.ttb.gov/appellation](http://www.ttb.gov/appellation)

# **Cider Competitions**

The world's two largest cider competitions:

**Royal Bath and West Show** – Somerset, England

**Great Lakes International Cider and Perry  
Competition (GLINTCAP)** – Michigan

# Royal Bath & West Show

THE ROYAL  
**BATH & WEST**  
OF ENGLAND SOCIETY  
PATRON HER MAJESTY THE QUEEN



About 560 entries in 2014.

Revived in 1970s-1980s and continues to grow.

Re-themed as **British Cider Championships**.

International entries judged apart from UK entries.

[bathandwest.com](http://bathandwest.com)

# **British Cider Championships**

**Bottled Dry  
Bottled Medium  
Bottled Sweet**

**Bottled Organic**

**Presentation & Taste**

**Bottle Fermented  
Bottled Conditioned**

**Single Variety Cider**

**Perry**

**Farmhouse Dry  
Farmhouse Medium  
Farmhouse Sweet**

**International Cider  
International Perry**

# Great Lakes International Cider and Perry Competition (GLINTCAP)



First held in 2005.

**531** entries in 2014. **600-800** expected in 2015.

Most respected judging in North America.

[greatlakescider.com/competition](http://greatlakescider.com/competition)

# **Beer Judge Certification Program (BJCP) – 2014 Proposed Guidelines**

## Standard

New World Cider  
English Cider  
French Cider  
New World Perry  
Traditional Perry

## Specialty

New England Cider  
Cider with Other Fruit  
Applewine  
Ice Cider  
Cider with Herbs/Spices  
Specialty Cider/Perry



# Great Lakes International Cider and Perry Competition (GLINTCAP)

## Standard

*New World Cider—Modern*  
*New World Cider—Heritage*  
English Cider  
French Cider  
*Spanish Cider*  
New World Perry  
Traditional Perry

## Specialty

New England Cider  
Fruit Cider  
Applewine  
*Hopped Cider*  
*Spiced Cider*  
*Wood-Aged Cider*  
Specialty Cider/Perry  
*Unlimited Cider/Perry*

# **Great Lakes International Cider and Perry Competition (GLINTCAP)**

## Intensified and Distilled

Ice Cider  
Pommeau  
Eau de vie  
Brandy

## Other

Cyser / Fruit Mead  
Fruit Beer

# Other US Competitions

[Portland International Cider Cup](#) (PICC)

[Pacific Northwest Cider Awards](#) (PNWCA)

[California Cider Competition](#)

# Online Cider Styles



**RateBeer**

Cider

Perry

Ice Cider / Ice Perry



**Untappd**

Cider

Perry

Applewine

Cyser

# Cider Summit Chicago



My “apples to apples” style categorization of the products available at this year’s festival.

Not based exclusively on an existing scheme or competition, but my attempt to start a conversation about categorizing ciders by style.

[ciderguide.com/2015/02/cider-summit-chicago-tasters-guide/](http://ciderguide.com/2015/02/cider-summit-chicago-tasters-guide/)  
[cidersummitnw.com/chicagoproducers.html](http://cidersummitnw.com/chicagoproducers.html)

# Closing

Let's start a conversation about defining cider styles and making the categories in our competitions more intuitive to consumers!