Aaron Burr Homestead Apple 'Shawangunk Ridge' 2021

Tech Specs

White Cider Type: Ingredients: no-spray apples

Region/Subregion: New York ABV: 7.40%

A closer look...

Vineyard: Shawangunk Ridge: Elevation 1100-

1200 ft. Hilltop terrain with full east-west

exposure.

Soil: Soils are light, sandy/ loose-stone

with excessive drainage. Bedrock is

sandstone/limestone mix.

Climate: extremely windy and sunny

apples are hand foraged/hand picked **Farming Methods: Fermentation Methods:** maceration for up to a month then

pressed to open-top bins where

fermentation begins naturally

Winemaker: Andy & Polly Burr Fining/Filtration: not fined or filtered

All about this bottle

Aaron Burr began, and has always existed, for one reason: Andy and Polly believe that cider is, in itself, a window into American History. This gets played up a lot in the cider world. Fanciful stories about Johnny Appleseed and Benjamin Franklin are often used and overused in cider marketing. But these are not the stories that Andy and Polly are interested in telling. The ciders of Aaron Burr Cidery are windows into a world before industrial farming, before the genetic tempering of our fruit supply, before the killing of our orchards, farms, and vineyards with abrasive chemicals. To this end, Aaron and Polly have dedicated themselves to researching the oldest known American texts explaining the original cider-making process in America, and hunting out and cataloging long-lost, wild, uncultivated apple varietals that would have existed in those times. Aaron Burr Cider began as a home farmstead, and is still that today. Anything that can't be done by hand by Andy and Polly themselves simply isn't done. And it's this reason why production is, and always will be, capped at 30 Barrels a year. This is the reason why they will never expand beyond the five acres they currently maintain. Because to grow any more, to increase their production beyond what they can accomplish on their own, would simply be inauthentic.

