

Aaron Burr

## Homestead Apples “Mamakating Hollow” 2021

### Tech Specs

<b>Type:</b>	White Cider
<b>Ingredients:</b>	no-spray apples
<b>Region/Subregion:</b>	New York
<b>ABV:</b>	7.40%

### A closer look...

<b>Climate:</b>	Good sun/ wind exposure. Mixed farm / forest pockets.
<b>Farming Methods:</b>	apples are hand foraged/hand picked
<b>Fermentation Methods:</b>	maceration for up to a month then pressed to open-top bins where fermentation begins naturally
<b>Winemaker:</b>	Andy & Polly Burr
<b>Fining/Filtration:</b>	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 over-used 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 varieties 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.