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EDEN ICE CIDER
CALVILLE BLEND 2009



How ya' like them apples? (OK, Matt Damon did it better.)

conceptual doppelgänger



The luddites apple notebook is such an inefficient way to keep track of things. That said, it's got style for days and

you are out there on your ice flow drifting happily in a sea of I-do-things-my-way and enjoying the, oh why not, fruits of your labor while the others simply consume that which they're told to. I, we and you are special so we do things differently and reap much happiness from it.

***Biodynamic & Certified Organic**

Winemaker Eleanor and Albert Leger
Region West Charleston, Vermont, USA
Age of Trees 1-3 years old
Soil Granitic Loam
Apples A blend of Macintosh, Empire, Russet, Calville Blanc, Ashmead's Kernel apple

Producer With Communal Brands' first leap into the nontraditional wine arena, it's fortunate that a lot of the terms associated with Eden ciders that are within our comfort zone. With terms like "biodynamic/organic", "terroir" and "small production" it's something the wine world can easily understand. What makes Eden's project intriguing is their dedication to the Vermont terroir in order to express the unique characteristics of the heirloom apple varieties that have been planted in this area for centuries. Eleanor and Albert Leger bought an abandoned dairy farm in 2007 and shortly thereafter planted the orchard with thirty two heirloom apple varieties. Their resulting ciders are an exciting peek into the flavor profile of each varietal and how it contributes in taste whether it is sweetness, acidity or even tannin.

The Calville Blend is Eden's flagship wine. Each apple variety serves a purpose for this superbly balanced blend. In addition to MacIntosh and Empire, Russets provide a full-bodied sweetness, Calville Blanc provides acidity and citrus, and Ashmead's Kernel provides natural tannins for structure.

Viti/Vini The apple orchards used to make Eden wines are all organically or biodynamically farmed. The locations of the trees are on south-west slopes on a low ridge in the Green Mountain foothills at a 1400ft elevation. The approach to farming as well as winemaking is very minimal. Careful blending of apple varieties is the key to creating optimal balance. The naturally cold temperatures from the Vermont winter concentrate apple must with the goal of reaching 35 brix. It takes about 6 – 8 weeks to reach target alcohol level. Fermentation is then arrested by racking the wine into cold weather again and aged in stainless steel tanks. Sulfur is used minimally.



<http://communalbrands.com>
info@communalbrands.com
 718-937-4228