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EDEN ICE CIDER
NORTHERN SPY 2008



*An apple a day
keeps the boredom away.*

conceptual doppelgänger



This 'Winged Glory' sculpture made out of an apple, natch, aptly elucidates the process of making wonderment and joy out of

something so common. While the varietal involved with this ice cider is no doubt special, it is the transformative process that extracts many more layers out of the workman-like apple and make it truly sing. Fly apple fly!

***Biodynamic & Certified Organic**

Winemaker Eleanor and Albert Leger
Region West Charleston, Vermont, USA
Soil Granitic Loam
Age of Trees 1-3 years old
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.

Eden's Northern Spy Ice Cider is an ode to one heirloom apple variety: the Northern Spy. Northern Spy is an American apple native to the Northern East Coast discovered around 1800 in East Bloomfield, N.Y. The apple's natural tartness and aromatic s are on prominent display and then enhanced with a year in French oak.

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. 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 French oak for one year. Sulfur is used minimally.



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