



WHERE
VERMONT

WHAT
ICE
CIDER

WHEN
NOBODY KNOWS
(PART OF THE
ALLURE)

NEWHALL FARM ICE CIDER

A surprise that obliterates the banality of
tasting the same thing all the time.



REGION South Reading/
Northern Vermont

APPLE VARIETY Liberty,
Empire, McIntosh, Honeycrisp,
a mix of heirloom- Cortland,
Orange Pippin, Hawkeye
Delicious, plus wild apples

SOIL Loam

AGE OF VINES Planted in 1998

PRODUCTION 1,325 bottles



CONCEPTUAL DOPPELGÄNGER

The apple is sooooo innocent, right? Polish one for teacher. Eat one to be healthy and clean your teeth. Be the 'apple' of someone's eye. Apple juice is a staple of kids sippy cups. Hows about some real talk? Biting that first apple led to some truly mad and awful stuff - knowledge that has poisoned society

for duration of mankind (if you believe in such stories). The apple has always contained the capability, if manipulated with an obviously evil mind, to utilize it's sweet delectability of the purpose of cocking an eyebrow, dropping some panties, make some mischief, concoct some delightful monkeyshines, etc. So let me put that 'evil' part in context: evil genius

VITI/VINI

All the apples originate from the farm's certified organic orchard. The approach to farming as well as cider-making is minimal. The apples are harvested at 35 Brix. The naturally cold temperatures from the Vermont winter freezes the juice, which can then be pressed off from the ice or water, resulting in a sweet, highly concentrated liquid. Fermentation takes about 6-8 weeks to reach a target alcohol level of about 12%, and with a residual sugar level of about 130-140g/l and a refreshing 10-11 g/l of acidity. Fermentation is arrested by racking the cider and taking it outside to the cold ambient temperatures, where it ages in stainless steel tanks prior to sterile filtering and bottling. Sulphur is used minimally.

PRODUCER

Located in the "alps" of Vermont at an altitude of 1800 feet, Newhall Farm's history dates over half a century as the former Syndicate Farm, which was well known for its dairy herd. After purchase, the owners continued that tradition, hence the use of a Jersey cow as their logo. The farm and its produce are managed by Ted and Linda Fondulas, who are known for establishing and running the infamous Hemingway's Restaurant, which was known for its extensive wine collection and considered Rutland and Killington Vermont's most upscale restaurant. The farm is committed to excellence in producing high quality natural and organic products, which in addition to apples for ice cider, include maple syrup, raw honey, pastured beef and lamb. Ted, Linda and Newhall's distinguished owners are committed to producing quality heritage products while fostering responsible stewardship.

