

Aaron Burr Cidery

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.

The ciders at Aaron Burr are split into three categories: The centerpiece is their Homestead Locational Ciders, small-production runs made from wild, uncultivated, foraged apples that are fermented and categorized by where the apples were foraged. Locations that anyone who has spent time in the Catskills would be familiar with, such as Shawangunk Ridge, Mamakating Hollow, and Neversink Highlands. These wild apples are either Pippins (apple trees that sprouted naturally from a discarded seed) or 150+ year old abandoned homestead trees, trees that were originally planted by the old homesteaders of New York State to make cider for their home consumption, to blend with their well water and kill any unwanted bacteria, and to drink with breakfast to start a day off right.

HOMESTEAD APPLE

"SUMMITVILLE"

Homestead Locational Ciders



Summitville

Unsprayed, uncultivated apples
foraged from the slopes above
Summitville and the Sandburg Creek

Dry. Unfiltered; contains lees.
Pour off slowly or decant to evenly distribute.
Chill & point away from people when opening.
Store in a dark, cool location.

81 cases

Andy Eszeman 15-16

Base Ingredients: no-spray, foraged apples

Harvest Technique: hand foraged

Fermentation Vessel: maceration for up to a month then pressed to open-top bins where fermentation begins naturally

Filter: no fining or filtering

Pasteurized: no

% Alcohol: 7.5-8%

Format: 500 ml

Bts/Cs: 12

Summitville: Elevation 600 ft-1000 ft. East facing slope of the central Sullivan County's plateau. Soils excessively drained and shallow, but heavy in clay (rated "very poor" by USGS). Bedrock protrudes as ledge in many spots. Rock is blue-stone slate/shale. Habitat is heavy mixed forest throughout. Limited sun, good air flow.