

FARNUM HILL FARMHOUSE CIDER



Blended from a group of real cider apples that ripen earlier than most. Farnum Hill's lightest, most casual cider; now in a can! Pale gold and bubbly, with a stroke of sweetness balanced with tart, bitter and fruity elements. Citrus, pineapple, bittersweet apple, and a trace of the barn. Pleasurable tannic edge with a clean, appetizing finish. Farmhouse Cider is excellent with pub cuisine of all kinds—hearty, savory foods; snacks, sandwiches, soups, meat pies, wings and grilled food, along with all the porky delights of barbecue in all its many forms.

Central to the success of Poverty Lane Orchards is an ecological approach to farming that fosters habitat for beneficial insects. Wildflower meadows are planted along the edges of the orchards, providing a home for native bees and supporting an essential step in growing apples as well as contributing to a cleaner, healthier environment.

Located in Lebanon, New Hampshire and connected to Poverty Lane Orchards, where an impressive variety of heirloom cider apple varieties are grown. Stephen Wood and Louisa D. Spencer of Farnum Hill fulfill the true meaning of the word “cider”—an alcoholic beverage fermented from apples, exactly as a wine is fermented from grapes. They represent a return to the craft and horticulture of distinctive American, orchard-based cidermaking. Just as serious winemaking requires vintage grapes, serious cidermaking requires certain apples typically unattractive for fresh eating. Peculiar-tasting when fresh, cider apples produce gorgeous aromas, flavors and sensations after pressing, fermenting and blending. Farnum Hill's almost fanatical interest in different varieties of cider apples lends their ciders depth of aroma and flavor. The English and European varieties found in those milder climes attain highly concentrated flavors in the extreme New Hampshire climate. With these and other varieties preserved from medieval Europe and colonial America, Farnum is resurrecting the lost art of traditional hard cider production. The result has garnered Poverty Lane's Farnum Hill Ciders glowing reviews in publications like Wine Enthusiast and The New York Times. Farnum Hill makes beautiful ciders that continue to serve as leading examples of the craft cider marketplace.

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Tasting Note:

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From a group of cider apples that ripen earlier than most. Light with a stroke of sweetness balanced by tart, bitter & fruity elements; citrus, pineapple, bittersweet apple & a trace of the barn; tannic edge with a clean, appetizing finish.

Shelf Talker:

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