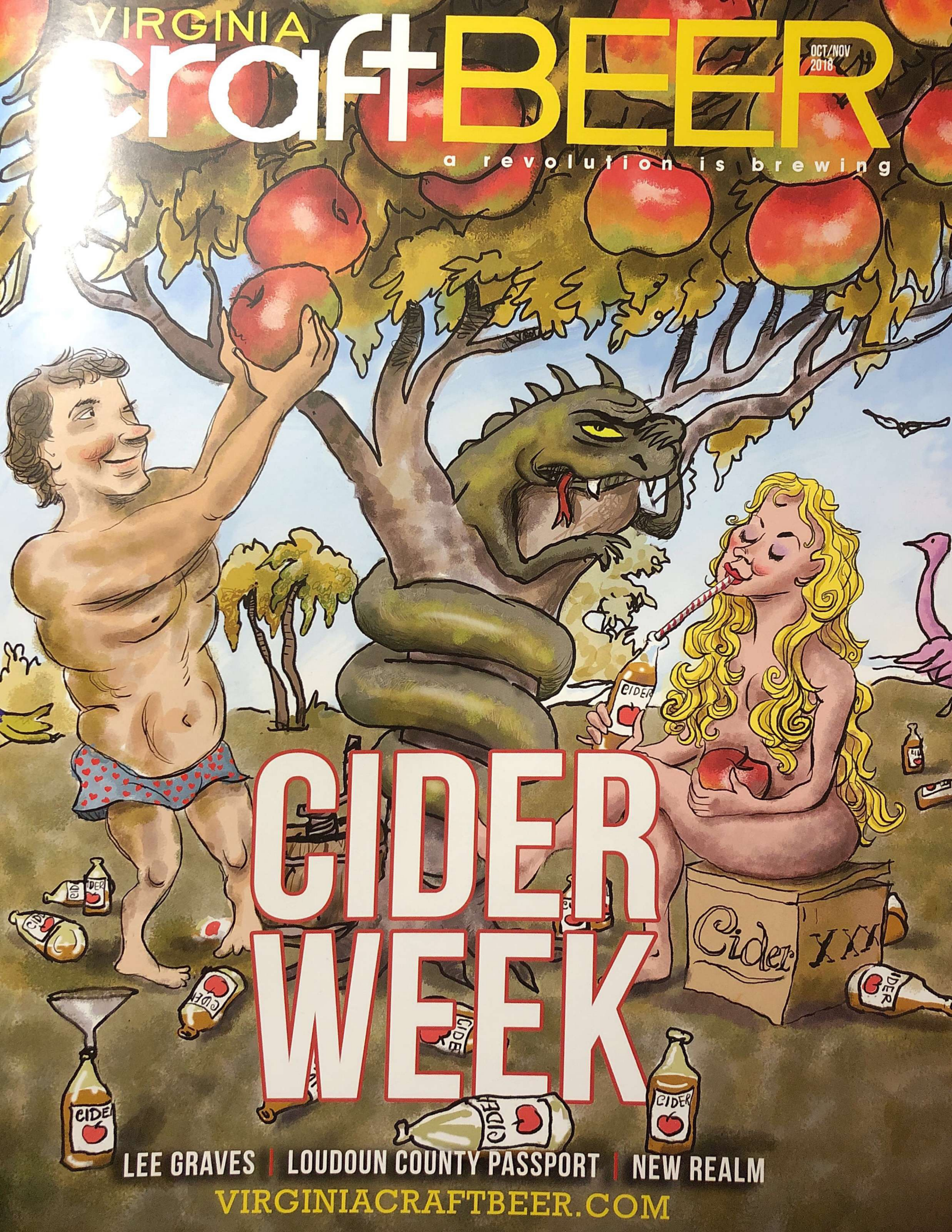


VIRGINIA craft BEER

OCT/NOV
2018

a revolution is brewing



CIDER WEEK

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CELEBRATING CIDER WEEK

By Jeff Maisey

You might recall the 1860s Welsh-origin proverb, "An apple a day keeps the doctor away."

Wonder if the same is true of hard apple cider?

Well, maybe.

In 1664, English writer John Evelyn penned in his essay, *Pomona*, "...all strong and pleasant cider excites and cleanses the stomach, strengthens digestion, and infallibly frees the kidneys and bladder from breeding gravel and stone."

Seems the apple shouldn't be considered the forbidden fruit, after all. In fact, it's something to celebrate and here's how to do so.

In the Commonwealth, November 9 through 18 is officially Cider Week in Virginia. The Virginia Cider Week Proclamation made Virginia the first state to have an officially proclaimed "Cider Week," when then Gov. Bob McDonnell signed off on it in 2012.

Now in its 6th year, a bevy of tastings, workshops and other events invite cider lovers to experience this historic craft firsthand while fostering economic growth and tourism.

Old Town Alexandria will host its Cider Festival November 17 at the Lloyd House garden patio. The 17th Street Farmers Market will showcase the beverage with a Richmond Cider Celebration on November 10. Albemarle CiderWorks gets competitive with a Virginia Cider Smackdown on November 16 at its North Garden, Virginia location.

Additionally, Virginia has 15 cideries officially participating in Cider Week. Each will have in-house events and special tastings. These include Big Fish Cider, Blue Bee Cider, Blue Toad Cider, Bold Rock Cider, Bryant's Cider, Buskey Cider, Castle Hill Cider, Courthouse Creek, Coyote Hole Ciderworks, Old Hill Cider, Potter's Craft Cider, Winchester Ciderworks, Wild Hare Cider, Winery at Kindred Pointe, and Albemarle Ciderworks.

"Cider Week in Virginia is a chance for the cider industry to come together and promote the industry," said Anne Shelton, general manager of Albemarle CiderWorks and this year's president of Virginia Association of Cidermakers. "Individually, it's a chance for cideries to invite people out to their tasting rooms."

Albemarle CiderWorks opened its doors in July 2009. The cider industry has grown exponentially in Virginia ever since.

"When we first started out," explained Shelton, "we had people stop by our tasting room who did not understand what hard cider was. As the industry has grown and more people have become aware of cider as a beverage, it has shown in our consumer base with repeat customers."

Another sign of cider's increased popularity is Blue Bee Cider. The cidery opened in 2013 near Legend Brewing Company in the Manchester neighborhood of Richmond overlooking the James River. Blue Bee expanded and relocated three years later to the Scott's Addition district where craft everything coexists in local-first harmony.

"The first year we produced about one thousand cases," said Courtney Mailey, owner of Blue Bee Cider. "Now we're up to 6,000 cases a year. We continue to be self-distributed, but most of our sales are on-site in our tasting room."

Blue Bee remains committed to producing small batch cider, as many craft cideries do.

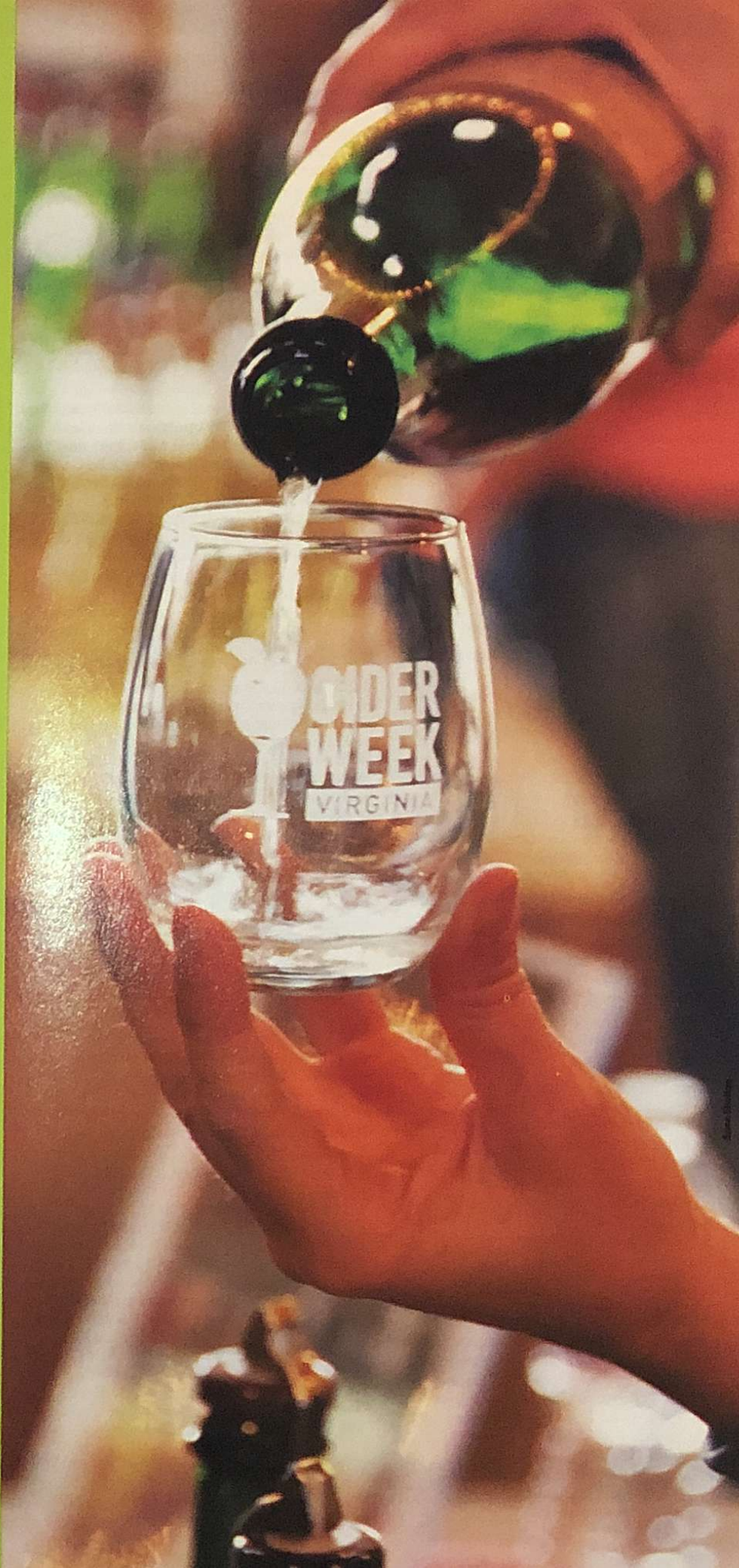
The most successful cidery in Virginia has been Bold Rock Cider in Nelson County. Bold Rock has a enormous tasting room and production facility housed in an attractive Appalachian-style barn, with outdoor vistas of the surrounding mountains and countryside. Bold Rock ciders are widely distributed and can be found in every imaginable grocery store and specialty retailer in Virginia.

That said, compared to Virginia's wine and craft beer industries, the number of cideries operating in the Commonwealth is relatively small. Modern era Virginia cidermakers and orchard owners like Diane Flynt and others have reached out to new cideries in an effort to strengthen the overall industry.

"I feel like we all know each other and respect each other, and work together to improve each others' businesses," said Shelton.

Virginia has two new cideries worth checking out as well: Sly Clyde's Cider in Hampton and Halcyon Days Cidery Company in Natural Bridge. The apple orchard on the grounds of Halcyon is designed based on the Chartres Cathedral labyrinth in France. 🍷

For more information visit ciderweekva.com



CIDER WEEK NOVEMBER 9-18, 2018

The state of Virginia celebrates its sixth annual Cider Week November 9-18, 2018. The week showcases locally fermented ciders crafted by cideries throughout the Commonwealth. A variety of events including workshops, tastings, dinners, and other events will be held in locations around the state. We've compiled a list here. Plus, Saturday and Sunday, November 17 & 18, Virginia's participating cideries, including some not typically open to the public, will host Open Houses with events including special flights, pop-ups, and farm tours. Start filling your calendar and enjoy this historical beverage! Visit ciderweekva.com for a complete list of events.

ALL WEEK CENTRAL VIRGINIA

Coyote Hole Tap Takeover

Saturday, Nov. 4 - Saturday, Nov. 10
Start Cider Week a week early with a Coyote Hole Cider tap takeover. Plus, there will be a cidemaker meet & greet on Nov. 10 from 5-8 p.m.

Nourish Louisa

205 W Main Street, Louisa
coyotehole.com

NORTHERN VIRGINIA

Rustico Celebrate Virginia Cider Week

Monday, November 12 - Sunday, November 18, 11:30am-10pm

Rustico will serve artisanal Virginia ciders paired exclusively with special fall-inspired signature pizzas with Virginia cider favorites including Potter's, Blue Bee, Albemarle Ciderworks, Courthouse Creek & more! All week, guests can enjoy a signature pizza & a 750 ml bottle of Virginia cider for only \$30. Additional ciders will be featured on draft, priced individually by the glass & in 4 oz. tasting pours.

Rustico Restaurant Alexandria & Ballston

827 Slaters Lane, Alexandria
4075 Wilson Blvd, Arlington
rusticorestaurant.com

