

Teatured in the September/October 2011 Imbibe Magazine

taste-test Hard ciders you can sink your teeth into.

Apple of Our Eye

The apple might not fall far from the tree, but when it comes to craft ciders, you can expect more than just the flavor of the fruit to shine through. Long popular throughout Europe, hard ciders have been gaining popularity in the U.S., and for good reason. They're made from an assortment of knobby, bittersweet cider apples that would incite a wince if eaten raw, but once pressed and then fermented for several months, the resulting ciders can offer flavors ranging from apple-pie spice to black pepper to tropical fruit, and with finishes that can be staggeringly sweet or mouth-puckeringly dry. Together with Dave White of oldtimecider.com, we found six American-made dry ciders that we'll happily be sipping throughout apple season. And head to imbibemagazine.com/SO11 for more ciders we recommend.

Foggy Ridge Serious Cider

7% ABV, Dugspur, VA foggyridgecider.com

Don't be intimidated by the name—this dry cider is easy-drinking, light and delicious with playful Prosecco-like

bubbles, tropical aromas of pineapple and citrus, and plump, fruity flavors of ripe apples, pears and lemon.



