Evaluation of Research Ciders from the
VT Working Lands Enterprise Fund Project:
Apple Market Optimization and Expansion
through Value-Added Hard Cider Production

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Rationale:

• Evaluate presently-growing apple cultivars in Vermont for cidermaking characteristics
  • Primarily common dessert fruit

• Highlight different characteristics of specialty cider apple cultivars presently in limited supply

• Develop baseline cidermaking and evaluation protocols

• Involve cideries, growers, and researchers in transdisciplinary research
Cidermaking:

• All juice (unless noted) from same pressing on 10/29 at Happy Valley Orchard
• Fruit collected from VT Orchards, yield and tree vigor data collected
• Juice analyzed in UVM juice testing lab
• Consistent cidermaking protocols by VHC, Citizens, Champlain:
  • 50 ppm sulfite @ pressing, maintain 20 ppm free
  • Scottzyme Pec 5L @ ferment
  • EC 1118 yeast with GoFerm/Fermaid nutrient additions
  • Fermentation at 60°F
• Base ciders - not a ‘finished product’
Evaluation:

- Not a drinking session, 30+ samples to get through!
- Hedonic scale 1-5 for:
  - Appearance, Aroma, Sweetness, Acidity, Mouthfeel, Flavor
- Sampling:
  - Look
  - Smell
  - Sip
  - ‘Chew’
  - Spit/swallow
  
  1 = Strongly Dislike
  2 = Dislike
  3 = Neutral
  4 = Like
  5 = Strongly Like