
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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VERMONT HARD CIDER COMPANY
LLC



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 1 = Strongly Dislike
 - Smell 2 = Dislike
 - Sip 3 = Neutral
 - 'Chew' 4 = Like
 - Spit/swallow 5 = Strongly Like

