

UK Cider Session



PennState Extension

A glimpse into UK cider industry, methodology, and tradition



TOM OLIVER—OLIVER'S CIDER AND PERRY

Tom makes cider on his family farm in Ocle Pychard, Herefordshire, situated in the largest bitter-sweet apple growing area in the world, his ciders reflect the terroir and are reinforced by wild yeast fermentations. He is fascinated by the taste and world of cider and by the blurring of identity created by collaborations. His aim is to make great cider and perry, complex and drinkable and to spread the world of cider far and wide.



GABE COOK - THE CIDEROLOGIST

With more than a decade of experience, Gabe has a unique insight into the global cider industry, from traditional farm to world's largest producer. He has worked across a wide range of roles encompassing cider making, new product development, customer liaison, media relations, public affairs, international cider competition judge and community engagement in the U.K., New Zealand and the U.S.

Workshop Agenda

U.K. Cider—Tradition & Today

Statistics show that the U.S. cider industry follow U.K. trends. Find out if this holds true for English Cider & Perry traditions and what the industry is up to today.

Wild Fermentation

Have you tried your hand at wild fermentation? Learn tricks of the trade from Tom Oliver on his preferred methods, lessons learned and why using wild yeast is his preference.

Blending—Structure & Practice

Try your hand at blending techniques popular in the U.K. and discuss how to best use the delicate balance between acids, tannins and sweetness.

Sensory Analysis

Hone your olfactory skills as The Ciderologist and Tom Oliver walk you through the nuances of tasting English and North American ciders.

Your Cider Analyzed

Drop off a cider sample at the workshop and we will supply you individual tasting notes from the Ciderologist via postal mail following the event. Use this information to assist in refining your product, developing your own tasting vocabulary or enhancing your labels.

Monday, January 29, 2018

1pm - 4pm

Wyndridge Farm

885 S. Pleasant Ave., Dallastown, PA

Workshop will include:

- Interactive Educational Sessions
- Sensory Analysis Tastings
- Networking Opportunities
- Opportunity for Analysis of Your Cider

Registration Fee: \$150

No refunds given for cancellations after 12/1/17

Questions?

Contact: Carla Snyder

at snyder.carla@psu.edu or

Tanya Lamo at tel20@psu.edu or

call 717-334-6271

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**A Cider Share
Networking Event and
Cidery Tour will follow
the close of the Session.**

Name _____ Business _____

List additional persons attending _____

Address _____

City _____ State _____ Zip _____

E-mail _____ Phone Number _____

Registration Fee: \$150

Total Enclosed: \$150 x _____ = \$ _____

Registration Form for
MAFVC UK Cider Session

Please make checks payable to:
State Horticultural Association of Pennsylvania
Please return registration form and payment to:
Maureen Irvin, Executive Secretary
State Horticultural Association of Pennsylvania
480 Mountain Road
Orrtanna, PA 17353

I INTEND ON BRINGING CIDER TO
SUBMIT FOR WRITTEN ANALYSIS TO THE
SESSION. (1 CIDER ONLY PLEASE)
INSTRUCTION FOR BRINGING CIDER WILL
BE PROVIDED VIA EMAILED IN ADVANCE OF
THE EVENT.