

Cider Production and Management

Deirdre Birmingham



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SCONSIN

RANDY

MINERAL POINT, WISCONSIN

THE CIDER FARM

U.S.A.

MINERAL POINT. WISCONSIN

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The Cider Farm:

How we started



Late 2002 -'Bought the Land'

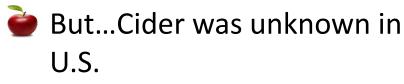
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Organic & high quality finished product



Land where apples did well





The Cider Farm:

How we started



- Learned of English and French cider varieties
- Tannin give complexity, mouthf like a wine grape
- Wine grapes of apples
- But...none commercially available in U.S.



Our First Problem

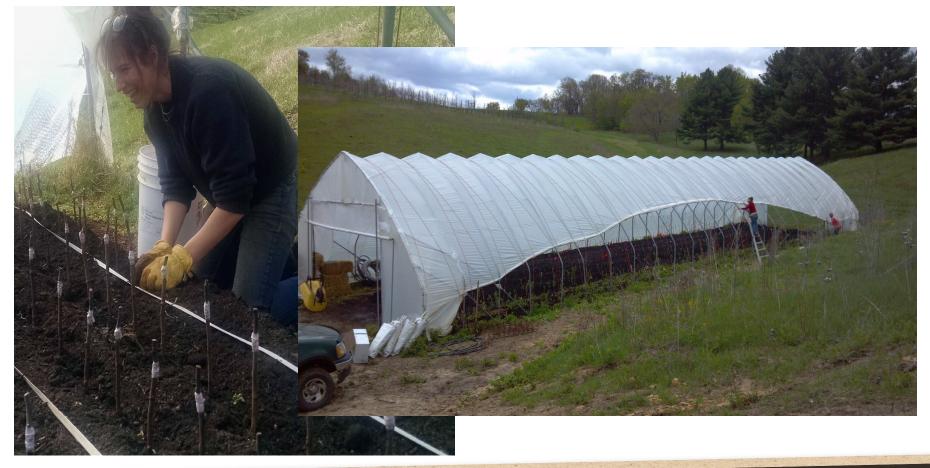
No trees available commercially



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Started Small and Scaled

Propagation now a strategic strength?





Our Second Problem

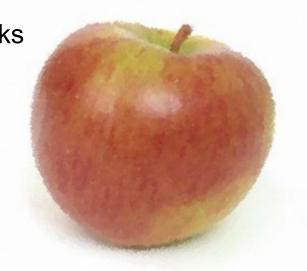
Cider production



- Considered building a winery on the farm
- challenging topography, esp. for semi-trucks
- expensive



- Looked for a winery in 2011
 - made high quality wines
- capacity to do contract ciders
- interest in cider





Considered all options -- including brandy





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For many, craftsmanship is a relic from the distant past. But for the few that still embrace it, the rewards are immeasurable.

Crafted without compromise.

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Our Second Problem

cider production



Apple Brandy from 2013 to now



New farm neighbors – farm to table restaurants



Introduced us to a Chicago-area winery



Beta-test of winery & Chicago market



Both did well!





The Cider Farm:

One Orchard, two products



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The Cider Farm = The Orchard --English & French Bitter Apples



Fermented = Cider



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Distilled = Wisconsin Apple Brandy

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The Cider Farm:

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Kegging equipment only in 2016

Can't build a brand via kegs



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Added bottling line in 2017

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BRANDY THE CIDER FARM



Horticultural Details

The Evolving Cider Farm



Silt-loam Soils—began with fallow ground of 3.5 ac, then row crop ground of 14 ac, and later 9 ac.

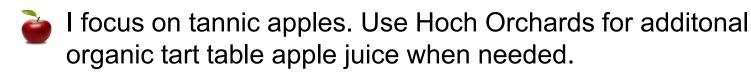
Started with M-7s--Early switch to Bud-9s



Vertical Axe—15' to 20' x 8' staked Now Tall Spindle—12' x 3'-4' on 4-wire trellis, drip irrigated



Some disease resistant cultivars (Liberty & Pricilla) in addition to non-disease resistant cider apples





Varieties

What to leave in, what to leave out

- èfaux Ellis Bitter
- Chisel Jersey
- Kingston Black
- Bramley's Seedling
- Medaille d'Or

è Major

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Tremlett's Bitter

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Somerset Redstreak

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Varieties

What to leave in, what to leave out

- real Ellis Bitter
- Chisel Jersey
- (Kingston Black)
- Bramley's Seedling
- Medaille d'Or

è Major

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Tremlett's Bitter Dabinett Brown's Apple)

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(Somerset Redstreak)

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Varieties—What We Have Added

What to leave in, what to leave out

- Liberty on M-26 then Bud-9
- Priscilla on M-26 then Bud-9
- Porter's Perfection tannic & tart
- Kronebusch—wild, high tannins & sugars (MN)

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- Redflesh varieties
- Mettais French brandy

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2 American brandy apples

Varieties—Considerations

What to leave in, what to leave out

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Horticultural Concerns

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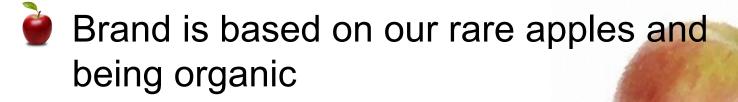
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Agricultural Risk Management

Marketing and Product Development

considerations



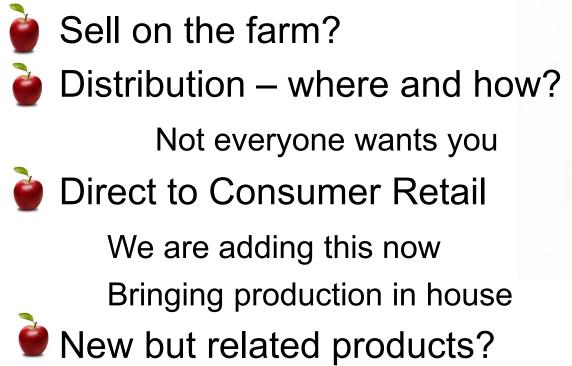


- Blends that feature our apples
- Formats Kegs? Bottles? What do they communicate?
- Can you make cider as cheaply as beer?



Marketing and Product Development

considerations







Horticultural Considerations

What Comes with the Organic territory

- The Cider Farm: N = 1 in Upper **Midwest**
- Little & confusing information Wisconsin is not England or France
- Organic is our choice
- Adds cost—without necessarily a price premium





Horticultural Considerations

What Comes with organic cider apple territory

Fire blight

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Planting distances and other specs?

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- Round-Headed Apple Borer for us
- Labor intensive issues

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Agricultural Risk Management

Protecting against natures' downside



- Diverse bloom times e.g., Major
- Fencing
- Insect & disease monitoring



Cheers!

www.TheCiderFarm.com

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