Wilson’s Orchard

• 160 acres of land over 2 farms
  • One farm open to public for u-pick, restaurant, event center
  • One farm for wholesale products
    • Cider
    • Hard cider
    • Apples
    • Lamb

• Total 65 acres of apples
  • 130 varieties
  • 40 acres u-pick
  • 5 acres of cider –specific apples

• Katadhin Sheep on 50 acres of grass – intensive grazed
  Supplemented with apple pomace fed
Our Products

- Fresh-pressed juice for fermentation and back sweetening
  - Can use concentrate and other sources of sugar
- Commercial yeasts
  - Many ciders are wild yeasted
- Generally filtered clear
  - Can leave them cloudy
- Carbonation through CO2 addition
  - Can carbonate in the bottle
- Packaged in cans, bottles and kegs
Basic Process

- Apples Pressed
- Fermentation
- Racking
- Aging
- Filtering
- Blending
- Bottling/Kegging
Pressing

- Pressing juice is **messy** work
- Keep things clean
- Quality fruit makes quality cider
- All presses do poorly with soft fruit
Pasteurization – The next step?
Fermentation

• We use commercial yeasts
• Slower (cooler) ferments = better flavors
• Our ferments take 10 - 15 days
• We generally ferment to dry
• Use of SO2 prevents wild fermentation
Clearing Things Up

- Racking to clear old/dead yeast
- Aging in tanks/totes
- Filtering
- Pectinase enzymes and fining agents can help clarify juice
Blending

- We tend to blend juices at the press rather than later
- Unfermented juice added back for sweetness
- Carbonation via CO2 addition
Packaging

- Counterpressure filling required
  - Product must be cold
  - CO2 can be used to move the product to the filler
- Stability provided through:
  - Sterile filtration
  - In bottle pasteurization
  - Potassium Sorbate
- Kegs are easier