

2nd Annual AWARDS ISSUE

CIDERCRAFT®

CELEBRATING THE WORLD OF CIDER

98
of the Year's
Best Ciders

+
Influencers
Top Destinations
5 Steps to Home
Cidermaking



VOLUME 12
DISPLAY UNTIL JUNE 24, 2019

DESSERT

Sweet, dessert-style cider, typically late harvest or ice cider, which are made by fermenting frozen, concentrated juice.



DOUBLE GOLD

Eden Specialty Ciders Cellar Series #2 The Falstaff

Newport, Vermont

Tagged with a title from Shakespeare's Henry IV, this stately ice cider sits in French oak barrels for six years before it's bottled. A brief sherry-like bouquet is quickly broadened with scents of caramelized walnuts, apricot, raisins and coffee grounds. The palate is sleek and sexy with yellow fruits, peach and apple, holding onto a juicy and bright profile considering the oak age.

\$50/375ml edenciders.com

GOLD

The Great Canadian Cider Co. Organic Ice Cider
\$30 CAD/200ml

SILVER

Cidrerie Michel Jodoin Cidre de Glace Rosé
\$29 CAD/375ml

BRONZE

West Avenue Cider House North by West
\$30 CAD/375ml

JUDGES' PICKS

Domaine Pinnacle Sparkling Ice Cider
\$28 CAD/375ml

Fly Creek Cider Mill Apple Frost
\$23/375ml

Liberty Ciderworks Manchurian Crabapple SV
\$14/375ml