Families: Cider, Perry, Fruit Cider, Botanical Cider, Dessert

Cider

**PRODUCTION:** Cider is produced by fermenting apples with no other added fruit or botanical adjuncts.

**FLAVOR RANGE:**
- Flavors present are derived solely from the apple varieties used, and possibly through the choice of yeast or other production practices.
- Can range from dry to sweet.
- Can be any combination of tannic, fruit-forward, tart, funky, bitter or sour depending on apple variety, yeast and production choices.
- The apple variety and the growing climate may all impact the cider’s characteristics, including the flavor. In cider, apples may express a range of flavors such as floral, vanilla, stone-fruit, tropical-fruits, citrus, berries, smoke, and more.
- Typical ABV ranges from 4.5-8.5%.

Perry

**PRODUCTION:** Perry is produced by fermenting pears with no other added fruit or botanical adjuncts.

**FLAVOR RANGE:**
- Flavors are derived solely from the pear varieties used, and possibly through the choice of yeast or other production practices.
- Can range from dry to sweet, but will always present some level of perceived sweetness due to the presence of sorbitol, an unfermentable component that is found in all pears.
- Can be any combination of tannic, fruit-forward, tart, funky, bitter or sour depending on pear variety, yeast and production choices.
The pear variety and the growing climate may all impact the cider's characteristics, including the flavor. In cider, apples may express a range of flavors such as floral, vanilla, stone-fruit, tropical-fruit, citrus, berries, smoke, and more.

- Typical ABV ranges from 4.5-8.5%.

**Fruit Cider:**

**PRODUCTION:** In addition to the primary ingredient of fermented apples or pears, fruits are included, such as cherries, blackberries, currants, etc.

**FLAVOR RANGE:**

- Flavor will include components, either subtle or more pronounced, derived from which ever additional fruit is present. Note that a combination of apple and pear would be considered a fruit cider.
- Can range from dry to sweet.
- Can be any combination of tannic, fruit-forward, tart, funky, bitter or sour depending on fruit, yeast and production choices.
- Typical ABV ranges from 4.5-8.5%.

**Botanical Cider:**

**PRODUCTION:** In addition to the primary ingredient of fermented apples or pears, plant-based ingredients are included such as hibiscus, hops, spices, vegetables or herbs.

**FLAVOR RANGE:**

- Flavor will include components, either subtle or more pronounced, derived from one or more of the plant materials that have been used in its production.
- Can range from dry to sweet.
- Can be any combination of tannic, fruit-forward, tart, funky, spicy, bitter or sour depending on added plant-based ingredients, yeast and production choices.
- Typical ABV ranges from 4.5-8.5%.

**Dessert Ciders:**

**PRODUCTION:** Production methods vary widely by sub-styles.

- Ice Cider - made from freeze-concentrated juice. Note that it can only legally be labeled as ice cider if the freezing is done using natural cold.
- Pommeau - made from wood-aged apple brandy combined with fresh or very lightly fermented juice.
- Apple/pear Eau de Vie - apple or pear distillate without wood aging.
- Apple/pear Brandy - apple or pear distillate aged in wood.

**FLAVOR RANGE:**

- Will trend sweet, except for pure distillates, and tend to have a higher ABV than other cider styles.
Lexicon

We are curating a list of key terms for the purpose of helping cider sales professionals describe a cider to a customer or account. We’ve started with this list of words and will add the known-definitions. If there are words we should add--or remove--please share your thoughts with us.

Apples and Farming:
- Categories: Sharp, Bittersharp, Bittersweet, Sweet
- Dry-farmed
- Irrigated
- Wild apples
- Foraged
- Varieties
- Single-Varietal
- Field Blend
- Single-Orchard
- Estate Blend
- Organic
- Biodynamic
- Conventional
- Adjunct
- Cold-storage

Production:
- **Harvest-Driven**: Ciders or perries made once a year from fruit that is picked and pressed close to their seasonally peak ripeness. grown, harvested, pressed, and made into cider as the fruit becomes ripe.
- Barrel-aged
- Keeving
- Unfiltered
- Co-fermentation
- Infused
- Malolactic fermentation
- Natural/Wild fermentation/spontaneous fermentation
- Brettanomyces
- Lactobacillus
- Acetobacter
- Traditional Method
- Tank Method (Charmat Method)
• Transfer Method
  • Petillant Natural (Pet Nat)

Botanical Ciders:
• Hopped
• Spiced
• Botanical
• Herbed

Color and Clarity/ Appearance:
• Cloudy
• Brilliant
• Color
• Lees
• Turbid

Experience:
• Acidity:
  ○ Low
  ○ Medium
  ○ High
• Sweetness:
  ○ Dry
  ○ Semi-dry
  ○ Semi-sweet
  ○ Sweet
• Body:
  ○ Full
  ○ Medium
  ○ Light
• Tannin:
  ○ Astringent
  ○ Bitter
• Carbonation:
  ○ Still
  ○ Effervescent (Pétillant)
  ○ Sparkling
Cider Experience Framework

We are testing the following 5-bullet point framework as a mechanism for quickly yet effectively describing to a consumer what their experience with a cider will be. We envision this framework can easily be adopted into graphic elements for marketing purposes. The “Tastes Like” meter is a subjective measurement of perceived sweetness taking the impact of acid and tannins levels into account. For USACM’s comments on dryness, please read more here.

**TEMPLATE**

- **Acidity:** Low, Medium or High?
- **Carbonation:** Still, Effervescent (Pétillant), Sparkling
- **Body:** Low, Medium or High?
- **Tastes Like:** Dry, Semi-dry, Semi-sweet, or Sweet?
- **Tannin:** Low, Medium or High?
- **Flavor notes:**

**Schilling Chaider**
- Acidity: Low
- Carbonation: Effervescent
- Body: Med
- Tastes Like: Semi-sweet
- Tannin: Medium minus (from tea not apple)
- Flavor notes: Baked apple and clove with soft nutty and woody tea tannin

**2 Towns Sidra Natural**
- Acidity: High
- Carbonation: Effervescent
- Body: Low
- Tastes Like: Semi-Dry
- Tannin: Medium
- Flavor notes: Herbaceous green olive and fresh sweet grass with citrus lime peel

**Uncle John's Melded:**
- Acidity: Medium ("Bright")
- Carbonation: Effervescent
- Body: Medium
- Tastes Like: Dry
- Tannin: Medium plus
- Flavor notes: dried apricots, melon, slate, "leafy"
Pomolo - Apfel Secco, Roter Boskoop
- Acidity: Medium plus
- Carbonation: Effervescent
- Body: Medium plus
- Tastes Like: Dry
- Tannin: Low
- Flavor notes: fruit-forward, notes of baked apple, lemon peel, and mint, medium plus finish

Mayfayre Cider and Perry - Dry Perry
- Acidity: Low
- Carbonation: Still
- Body: Light
- Tastes Like: Dry
- Tannin: Medium
- Flavor notes: Delicate, elderflower and lime, noticeable VA

Liberty Ciderworks - Winesap
- Acidity: High
- Carbonation: Sparkling
- Body: Medium
- Tastes Like: Dry
- Tannin: Medium minus
- Key takeaways: Cooked nectarine, tomato leaf, and toast, medium plus finish

Golden State Cider- Mighty Hops
- Acidity: Medium
- Carbonation: Effervescent
- Body: Light
- Tastes Like: Semi-dry
- Tannin: Low
- Flavor notes: Crisp acidity lightens body and lowers perceived sweetness.body Bold, ripe hop aromas (pine, citrus, cannabis)

Golden State Cider- Newtown Pippin
- Acidity: High
- Carbonation: Effervescent
- Body: Medium Plus
- Tastes Like: Dry
- Tannin: Low
- Flavor notes: Light citrus aromas, rich flavors of caramelized honey, apple skin, peppercorns and brandy
Angry Orchard Unfiltered:
- Acid: Medium
- Carbonation: Effervescent
- Body: High
- Taste: Semi- Sweet
- Tannin: Medium
- Flavor Notes: applesauce, slight honey

Farnum Hill Extra Dry
- Acid: High
- Carbonation: Sparkling
- Body: High
- Taste: Dry
- Tannin: High
- Flavor Notes: Citrus fruit, earthy, floral

Flavor Wheel

We aim to adopt a flavor wheel that helps producers and other selling cider describe the flavor experience of a cider. You can see examples of wheels here.

Thanks for reviewing our draft cider lexicon. We’d love to hear your thoughts and suggestions, so please reach out to us at lexicon@ciderassociation.org.