

USACM Cider Lexicon, Rough Draft for Feedback

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

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-fruits, 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
- Kieving
- 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.