





A FEW GENERAL GUIDELINES

 Pairings can heighten shared characteristics or reveal subtle contrasts (think salty and sweet). An extraordinary pairing creates flavor and a texture experience that is greater than the sum of its parts. Look for balance and try to avoid having one flavor overpower the other.

 Pay attention to the acidity, aromatics, size of bubbles and weight of cider to help you determine what cheeses to best pair it with.

 Richer, creamier, mouth-coating cheeses favor carbonation and acidity that helps cut through the butterfat and salt to refresh the palate.

 "What grows together, goes together." Though not a guarantee of a good pairing, try ciders and cheeses from the same region to explore the concept of terroir.

This guide focuses on pairing farm-based ciders and one perry (fermented pear juice), with cheeses from the Northeast region. Craft cider is an agricultural product made from the fresh-pressed juice of apples. As cider becomes popular and production increases, special apple varieties better suited to cider are giving rise to diverse and more sophisticated flavors and new opportunities for apple orchards. Ciders range from sweet to dry, and from bubbly to still. Nearly all are blended, but some are single varietal expressions. Cider and perry are food-friendly and complex, like wine, with many aromas and flavors that pair beautifully with cheese.

This guide was produced by Cider Week NY with David Flaherty, Beer & Spirits Director at Hearth Restaurant and the Terroir wine bars in NYC, and Elizabeth Chubbuck, Associate Director of Wholesale at Murray's Cheese.

Cider Week NY is an annual ten-day event that celebrates the craft cider revival by featuring hard cider prominently in restaurants, bars, and shops throughout NYC and the Hudson Valley. Cider Week was launched by Glynwood, an agricultural non-profit in Cold Spring, NY, to build the market for craft cider, revive heirloom apple varieties, and ultimately improve the viability of regional orchards.



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CIDER & CHEESE

FARMSTEAD PAIRINGS FROM THE NORTHEAST



HARD CIDER (the fermented juice of apples) was America's most popular beverage before Prohibition. Thankfully, many orchardists and cider makers from the major apple producing regions of North America are reviving this historic beverage and returning distinctive farm-based and artisan ciders to their original glory and variety.

CIDER & CHEESE

This guide focuses on pairing farm-based ciders, and one perry (fermented pear juice), with cheeses from the Northeast region. There are countless possibilities, so start with our initial suggestions. For those who want to have more fun, we've listed a few other ciders and cheeses with similar flavor profiles so that you can experiment with creating your own pairings.

There are no hard and fast rules, especially when cheeses and ciders change with seasonal production. As long as something better or more interesting happens when the two come together, and especially if they make you pause and think about what you're tasting, that's what we call a good pairing.

DRY

COMPLEMENTARY PAIRING

SPARKLING, DRY CIDER WITH FIRM, AGED GOAT TOMME-STYLE CHEESE



EVE'S CIDERY
NORTHERN SPY
FINGER LAKES, NY

This salty and citrusy dry, naturally fermented cider with tiny bubbles and mouth-watering acidity is a perfect complement to a rustic and washed rind aged goat cheese like **Consider Bardwell's, Manchester** from neighboring West Pawlet, VT, which accentuates the sweetness of the fruit in the cider. Two parts come together to form something completely different.



ORCHARD HILL CIDER, EXTRA BRUT
FARNUM HILL CIDER, EXTRA DRY
BELLWETHER, LORD SCUDAMORE
FOGGY RIDGE CIDER, SERIOUS CIDER



TWIG FARM,
GOAT TOMME OR
SAN TUMAS

OFF-DRY

CONTRASTING PAIRING

SPARKLING, OFF-DRY CIDER WITH BLOOMY, BUTTERY, DOUBLE CRÈME CHEESE



AARON BURR CIDERY
HOMESTEAD PEAR
SULLIVAN COUNTY, NY

This lightly carbonated perry with soft tannins and subtle aromatics made from wild, foraged, true perry-pears found on abandoned orchards offers a nice contrast with the mildly piquant mineral notes on the rind of a soft, bloomy-rind, pasteurized cow & goat's milk cheese like **Nettle Meadow's Kunik** from Warrensburg, NY in the Southern Adirondacks. For those with a fondness for a subtle argument.



EVE'S CIDERY, PERRY PEAR
BELLWETHER, KING BALDWIN
SLYBORO CIDERHOUSE, OLD SIN
WEST COUNTY CIDER, REDFIELD
FOGGY RIDGE CIDER, FIRST FRUIT



CHAMPLAIN VALLEY,
TRIPLE CRÈME OR
VERMONT CREAMERY,
CREMONT

STILL

UNUSUAL PAIRING

STILL, DRY CIDER WITH HERBAL, SOFT, SHEEP'S MILK CHEESE



FARNUM HILL CIDERS
KINGSTON BLACK RESERVE
LEBANON, NH

This still (no bubbles) cider high in tannin and acid is one of the rare bittersharp apples that makes a good varietal cider and offers an unusual pairing with a rich, dense, nutty and herbaceous cheese like **Hudson Flower from Old Chatham Shepherding Company** aged by Murray's Cheese in NYC. Usually, you rely on bubbles to cut through fat, but this pairing works because the cider calls out every subtle nuance in the cheese which is enveloped with a fragrant mix of rosemary, lemon-thyme, elderberries, marjoram and hop flower. A serious heavy-hitter pairing to impress your friends.



EVE'S CIDERY, ALBEE
HILL STILL & DRY
BELLEWETHER, HERITAGE



CABRA ROMERO OR
FLEUR DU MAQUIS

SEMI-DRY

SNACKABLE PAIRING

SPARKLING, SEMI-DRY CIDER WITH CHEDDAR CHEESE



HUDSON VALLEY FARMHOUSE
"SCRUMPY" CIDER
STAATSBURG, NY

This low alcohol, naturally effervescent, unfiltered cider with no sulfur is made from a field blend of Breezy Hill's eco-certified eating apples and pairs beautifully with **Cabot Clothbound Cheddar** from Greensboro, VT. Notes of caramel, peanut butter, and brown butter brothiness in the cheese bring out the sweetness in the cider and the fruity and tannic tang of freshly pressed apple skins. The winning combo of low alcohol and snackable cheese makes this a pairing you can enjoy all day, preferably poolside.



EVE'S CIDERY, BITTERSWEET
BELLWETHER, ORIGINAL
DOC'S DRAFT, HARD APPLE
NAKED FLOCK, DRAFT



PENTERMAN'S FARM, MARIEKE AGED GOUDA
OR ROOMANO, 3 YEAR

SWEET

SWEET/SALTY PAIRING

ICE CIDER WITH SPICY CREAMY, BLUE CHEESE



SLYBORO CIDERHOUSE,
ICE HARVEST
GRANVILLE, NY

This smooth, rich and ambrosial ice cider with tropical fruit notes is a classic pairing with **Old Chatham Shepherding Company's, Ewe's Blue** from Old Chatham, NY. The balance of sugar and acidity in the ice cider is a classic contrast to the lingering, spicy, salty and sweet flavors and creamy texture of this melt-in your mouth blue cheese. A hit for anyone who loves the drama of bold contrasts!



EDEN ICE CIDER, NORTHERN SPY
EVE'S CIDERY, ESSENCE



ROQUEFORT OR JASPER
HILL, BAYLEY HAZEN BLUE

OTHER CIDERS AND CHEESES WITH SIMILAR FLAVOR PROFILES



* Many of the cheeses and ciders in this guide can be found at Murray's Cheese