



Sixth Annual Cider Week NYC Kicks Off October 21

*10-Day Celebration of Our Region's Craft Cider Marks the Inauguration
of the New York Cider Association*

New York, NY, September 28, 2016 - For the 6th annual Cider Week NYC, an impressive assemblage of more than 25 cider makers and dozens of New York City's most influential bars, restaurants and retail shops unite for 10 days of tastings, dinners, classes and more. For a full description and listing of events and locations, visit: ciderweeknyc.com.

Highlights of this year's festival, spanning neighborhoods in Manhattan, Brooklyn and Queens, include [The Lower East Cider Fest](#), a family-friendly block party/farmers market that draws attention to the connection between farming and cider. It returns on Sunday, October 23 after its gangbusters debut last year. Another high-profile event is the inaugural [Cider Revival](#) - the largest tasting in the history of Cider Week, featuring over 25 cider producers and La Grande Fondue from Murray's Cheese at the Bowery Hotel on Monday, October 24. Twenty-plus more events, from free tastings and tap takeovers to ticketed dinners and classes, complete the schedule..

Introducing the New York Cider Association

This year's Cider Week NYC ushers in the New York Cider Association (NYCA), a craft beverage trade group launched last year in response to the state's rapidly expanding industry. Glynwood, founder of the Cider Project and Cider Week, helped form this group of forward thinking cider makers with the goal of fostering sustainable growth for this fledgling industry, and holds a seat on its Board of Directors.

Changes to the New York Cider Landscape

Cider Week NYC 2016 features several cider makers who are new to the festival, including producers focused on biodynamic, organic, Eco Apple and wild foraged-growing and production techniques, whose ciders reflect careful fermentation and compliment a variety of foods. Producers from the Finger Lakes, the Hudson River Valley, Long Island, Western New York and New York City are represented.

At over 1 million gallons, New York State's cider volume utilizes a measurable share of New York's annual apple crop. As a result of Craft Beverage-focused regulatory reforms, legislative changes and business-friendly policies initiated by the Cuomo administration beginning in 2011, the number of cideries and volume of cider produced in New York State have grown significantly. The steep growth trajectory for the period between 2011 and 2015 is illustrated by a 750% increase in cider production volume, and 1200% growth in number of licensed cider producers, from 5 to 65. New York State is the nation's leader in number of cideries.

In addition and of equal importance to their contribution to the state's economy, cider makers contribute to the viability of farming-by creating premium agricultural products with sophisticated and pleasing qualities.

Cider Week NYC is possible because of ongoing support from founding sponsor Glynwood and funding from Empire State Development and Taste NY, NYS Department of Ag & Markets' program to support the best of regional farm-based food.

Participating cider makers include:

Aaron Burr Cidery	Hudson Valley Farmhouse
Angry Orchard Innovation Cider House	Indian Ladder Farmstead Cidery & Brewery
Awestruck Ciders	Kaneb Orchards
Bad Seed Cider	Naked Flock
Big Apple Hard Cider	Nine Pin Cider
Black Diamond Farm & Cider	Orchard Hill Cider Mill
BlackBird Cider Works	Original Sin
Blackduck Cidery	Pennings Farm Market & Cidery
Blackman Cider Co.	Redbyrd Cider
Brooklyn Cider House	Rootstock Ciderworks
Descendant Cider Co.	Slyboro Cider House
Doc's Draft Hard Cider	South Hill
Eden Specialty Cider	Steampunk Cider
Embark Craft Ciderworks	Sundström Cider
Eve's Cidery	Tory Kicker
Farnum Hill Ciders	Treasury Cider
Foggy Ridge Cider	Wayside
Good Life Cider	West County
Hardscrabble Cider	Wölffer Estate Vineyard

[Profiles of participating cider makers](#) are available on the website, and cider maker contact information is available in the [annual Vendor Guide](#).

Participating bar, restaurant and retail locations include:



Cardiff Giant



craftbar



Lucy's Whey
ARTISANAL CHEESE



riverpark

the green table

THE OWL FARM

TRESTLE
ON TENTH

[The complete list of participating locations is available on the website.](#)

Founding Sponsor



Glynwood is an agricultural nonprofit organization based in Cold Spring, NY with a mission to ensure the Hudson Valley is a region defined by food, where farming thrives. Glynwood accomplishes this by farming, training farmers, promoting regional food and fostering collaboration. Glynwood's Cider Project, which includes Cider Week, is enhancing the viability of the region's orchards by advancing the production of hard cider. Please visit www.glynwood.org for more information.

Presenting Sponsor



Launched by Governor Andrew M. Cuomo in 2013, "Taste NY" is focused on developing New York's food and beverage industries, including produce, dairy products, beer, spirits, wine and cider. For more information, please visit taste.ny.gov.

PRESS CONTACT

Jenn Smith
Executive Director, New York Cider Association
nyciderassociation@gmail.com/917.714.4274

SOCIAL MEDIA

Facebook: facebook.com/CiderWeek
Twitter: [@ciderweekny](https://twitter.com/ciderweekny)
Instagram: [@ciderweekny](https://www.instagram.com/ciderweekny)
Hashtags: [#ciderweekny](https://twitter.com/ciderweekny) [#ciderweek](https://twitter.com/ciderweek) [#ciderweekhv](https://twitter.com/ciderweekhv) [#cidercountry](https://twitter.com/cidercountry) [#craftcider](https://twitter.com/craftcider)