



FOOD TRENDS
([HTTP://WWW.OREGONLIVE.COM/MIX/INDEX.SSF/FOOD-TRENDS/INDEX.HTML](http://www.oregonlive.com/mix/index.ssf/food-trends/index.html))

6 HARD CIDERS WE LOVE FROM AROUND OREGON

By MIX Editor (<http://connect.oregonlive.com/staff/SpecialMIX/posts.html>)



Wendi Nordeck

By JEN STEVENSON

Set Weather



Sign in

Every sip has a story, but hard cider's American evolution is particularly gripping. Beer knocked it from its throne as an enthusiastically guzzled alternative to contaminated colonial waters. Then it was nearly dealt a death blow by Prohibition piety. Now this apple-based beverage is enjoying an unprecedented comeback of late, with U.S. cider sales tripling in the past five years and predicted to top \$11 billion by 2018.

Local cider events

Oregon's excellent cider producers are doing their part to buoy the boom, and these six local brands have us swooning. Drink, discuss, repeat, and pretty soon, you'll be throwing around terms like sous-bois, scrumpy, keeving and kilderkin like the most fervid of cider savants.

1. Bull Run Cider

Named after the watershed that hydrates the majority of Portlanders, Peter Mulligan and Galen Williams' fast-growing Forest Grove cidery produces three small-batch ciders and an organic dessert wine made with Hood River Valley pears in a garage on their eight-acre farm. As they wait for their 3,100-tree orchard to mature so they can brew with their own fruit, the duo fastidiously pursues local stand-ins. Their signature Powerhouse Dry blend is made with American heirloom, bittersweet and crab apples sourced within a hundred miles of the farm. For a burst of crisp, vivacious apple flavor with an effervescent kick, uncup a bottle of their Gravenstein Single Varietal. Check their website for retail locations, or if you're seeking a fall field trip with a higher ABV than your usual pumpkin farm outing, call to arrange an orchard and cidery tour and tasting. 7940 N.W. Kansas City Road., Forest Grove, 503-535-9796, **bullruncider.com** (<http://www.bullruncider.com/>)

2. Bushwhacker Cider

Owner/cidermaker Jeff Smith's urban cidery has been called a "cider cathedral" for good reason. He has nine ciders on draft and stocks around 265 European, American and New Zealand-born bottles. Smith's flagship fermentation is the Forgotten Trail, a traditional semi-dry cider brewed with Champagne yeast, but for one last summer-stone-fruit fling, try the Peach Ginger, made with Baird peaches and fresh ginger, and fermented in a bourbon barrel from Hillsboro distiller Big Bottom Whiskey. 1212 S.E. Powell Blvd., Portland, 503-445-0577, **bushwhackercider.com** (<http://bushwhackercider.com/>)

3. E.Z. Orchards

Owner/cidermaker Kevin Zielinski presses a carefully balanced blend of predominantly French varieties grown in his Salem orchards, then bottle-ferments to lend a pleasing effervescence to his Normandy-style cider. If you want to take a \$14 virtual holiday back to that unforgettable autumn afternoon spent in a Bayeux bistro sipping cider from charmingly chipped crockery, look no further than E.Z.'s 2010 Willamette Valley Cider. Serve it with roast pork and, well, apples, for the ideal fall repast. 5504 Hazel Green Road. N.E., Salem, 503-393-1506, **ezorchards.com** (<http://www.ezorchards.com/>)

4. Farmhouse Cider

Intrigued by the ciders he encountered on a trip to England, farmer Trevor Baird (of Baird Family Orchards) planted a 1,000-tree apple orchard on his Dayton property, mixing vintage English and French cider varieties like Porter's Perfection and Yarlington Mill. He bottles his dry, Champagne-like, English-style cider under the Farmhouse Cider label, but since he only produces 400 cases a year, this elixir can prove elusive. Look for it on the menu at Olympic Provisions, Castagna, and Cheese Bar, or at 1856, The Beermongers, and Bushwhacker bottle shops. Come holiday season, Baird will debut his second cider line, Constitution -- a "big, boozy" 9 percent ABV cider made with a 200-year-old American recipe.

facebook.com/farmhardcider
(<https://www.facebook.com/farmhardcider>)

5. Reverend Nat's Hard Cider

Get a glimpse behind the cidermaking curtain at Nat West's inner Northeast urban cidery, now fronted by a charmingly rustic one-sofa, one-booth, four-bar-stool taproom. For \$8, sample a half-dozen house ciders, from the off-dry Newtown Pippin and citrusy Session-Style Ciderkin, to the revelatory Traditional Tepache. It swaps ripe pineapple for Pippins and incorporates a pinch of piloncillo sugar and proprietary spices, creating a rich, apple-free brew that the taproom cuts with Pacifico lager before serving. Clearly harboring lofty cider aspirations, West launched a second brand of inexpensive canned ciders: Cascadia Ciderworkers United. Slip a four-pack of the recently released Granny Smith into

