INTRODUCTION TO HARD CIDER MAKING

COURSE DESCRIPTION
Hard Cider is the fastest growing segment of the alcohol beverage industry, but it has a long and storied history in the U.S. and abroad. In this course, we will examine the tradition, science, and craft of hard cider making at The Woodchuck Cidery in Middlebury, Vermont. We will begin with an introduction to orchard management and cider apple production with tours of nearby orchards. We will harvest apples for cider making at a pick-your-own orchard and return to The Cidery for apple pressing and juice analysis. Each student will inoculate their own small batch of cider and bring it home with them for fermentation, blending, and bottling. Students will learn basic laboratory tests for evaluation of fruit maturity and juice chemistry, fermentation monitoring, and analysis of finished hard ciders. Fundamentals of blending, bottling, and sensory evaluation will be presented as well as a sampling of ciders from Vermont and beyond.

INSTRUCTOR BIO
Ben E. Calvi, noted Vermont Cider Maker and California Winemaker, is a Cider Maker and Product Developer at the Woodchuck Cidery and holds a Master of Science in Enology and Viticulture from the University of California Davis.

REGISTRATION
To register for the course please visit vtc.edu/trainings or contact Molly Willard at molly.willard@vtc.edu or (802) 535-5315.

TWO-DAY COURSE
October 13-14, 2018 | 9 am-4 pm
Woodchuck Cidery, Middlebury, VT | Cost: $450

Note: This includes the cost of a Hard Cider Kit and enough apples to make 6 gallons of Hard Cider (approx. 2 cases).