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ON TAP



THE DRAFT SIXER

Honor apple-picking season with these six domestic ciders.

Sutliff Cider Company Hard Cider

This Champagne-style cider from Lisbon, Iowa's made from a blend of table apples grown locally—some from the cidery's own orchards—and aged in French oak.

Fox Barrel Mulling Cider

NoCal's Fox Barrel cidery combines the juice of freshly pressed apples from the Sierra foothills with seasonal spices for this tart, dessert-like cider.

Wandering Aengus Ciderworks Wanderlust

Modeled after English varieties, this semi-dry Oregon cider goes down tart and finishes with fresh, spicy ginger.

Tieton Cider Works Cherry

Tieton blends apples from nearby Harmony Orchards in Washington's Yakima Valley with sweet and tart cherries to lend its semi-dry cider a complex fruit flavor.

Slyboro Ciderhouse Hidden Star

Northern Spy and Liberty apples picked from a family farm in the Adirondack foothills give this crisp New York cider a ripe apple flavor.

McRitchie Winery & Ciderworks North Carolina Hard Cider

Based on ciders native to France's Brittany region, McRitchie Hard Cider gets its sharp dryness from fresh-picked North Carolina heritage apples.