



Photo: Visit Ithaca

A Cider-Based Road Trip With Tiny Sips

By: Bridget Shirvell

As soon as the air gets even a hint of crispness in the Northeast, locals start to think about cider. Not the plastic-jug juice, but the alcoholic beverage, crafted like wine, that tastes to us like fall in a glass. But despite cider's rising popularity, getting that actual glass can be a challenge unless you happen to live close to a taproom or are up for a road trip. In which case, take a drive to the Finger Lakes, walk the orchards, taste the cider and stock up on a bottle or 12.

South Hill Cider

Start just outside of downtown Ithaca at South Hill Cider. Every fall, the cider makers there forage for wild apples in hedgerows and forests around the Finger Lakes, using them along with the heirloom apple varieties grown at their orchard to craft crisp, juicy, earthy ciders.

Finger Lakes Cider House

Whether you prefer your cider dry, sweet or are still figuring it out, Finger Lakes Cider House at Good Life Farm has something for you in its wide variety of choices. Opt for a cider flight and work your way through the varieties. Afterward, walk the fields of the working organic farm and say hello to the turkeys. You can even spend the night at their onsite yurt.



Eve's Cidery

Can you taste a place? Autumn Stoscheck and her cider partners, husband Ezra Sherman and farmer James Cummins, hope the answer is yes. They manage thousands of trees at several orchards in and around the hamlet of Van Etten. You'll need a reservation and a bit of perseverance for Eve's. It's tricky to find, even with GPS, but worth the wrong turn or two.

10/19/21, 6:43 AM

Fueled by Cider and Root Beer - by Katherine Spiers - Smart Mouth

Cross the bridge over Cayuta Creek in Van Etten and pull into the cidery on the left, settle into a seat on the patio and let the lovely people behind this magical place guide you through a tasting.

Redbyrd

Lively bubbles, plenty of acidity, maybe even a touch of nuttiness: you'll find complex ciders made in a variety of methods at the certified biodynamic Redbyrd Orchard Cider. Husband and wife team Eric Shatt and Deva Mass use apples from their orchards in the region and foraged fruit, some from wild seedling trees they propagate in their orchards. Tastings are by appointment only, or pick up a bottle from them at the Trumansburg Farmers' Market. 🍏