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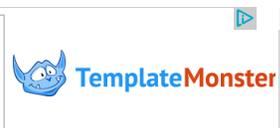
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California Cider Competition Awards Selections

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SPACE Cider Hits the Market Just

More than 70 ciders were entered in the 2015 Cider Competitions, more than four times the number entered last year.

The California Cider Competition and MAS Cider Competition are designed to help The California Cider Competition, now in its second year, featured 38 California grown ciders made from California apples. There were two divisions: Estate Grown, all apples grown by cidemaker. And California Grown, where all apples are grown in California.

The Mendocino Apple Show Cider Competition was launched this year to provide a format for both Commercial Ciders, and Enthusiast cidemakers. Ciders entered in these divisions are allowed to use apples, juice or concentrate from any other sources. All of these ciders were fermented in California, with 35 ciders being entered.

Cidemakers entered their ciders in different classes of cider:

The "apple focused" Standard Styles of cider include: Culinary, Heritage, Single Varietals, Winestyle, English, and French.

The Specialty Styles of cider include Wild Yeast/Farmhouse, Fruit, Hopped/HERbal, Spiced, Wood-aged, Specialty/Other, and Cyser (made with honey).

Heritage Style Cider

GOLD: Heritage by Gowans Cider, Philo, Mendocino County. Estate grown on Gowan Orchards in Philo, California. Made with heirloom apple varieties. Still. Dry. 9.5 percent.

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SILVER: Russet by The Apple Farm, Philo, Mendocino County. Estate grown on The Apple Farm in Philo, California. Sparkling. Dry. Unfiltered.

BRONZE: Farmstead Cider by Apple Garden Farm, Tomales, Marin County. Estate grown on Apple Garden Farm in Tomales, California. Petillant.

Varietal Style Cider

GOLD: Gravenstein Heirloom by Gowans Cider, Philo, Mendocino County. Estate grown on Gowan Orchards in Philo, California. Made with Gravenstein apple variety. Sparkling. Medium. 5.2 percent

GOLD: Sierra Beauty Heirloom by Gowans Cider, Philo, Mendocino County. Estate grown on Gowan Orchards in Philo, California. Made with Sierra Beauty apple variety. Still. Medium. 6.9 percent.

French Style Cider

DOUBLE GOLD: 1876 Heirloom by Gowans Cider, Philo, Mendocino County. Estate grown on Gowan Orchards in Philo, California. Made with heirloom apple varieties. Sparkling. Medium. 6.3 percent.

Applewine Style Cider

SILVER: Sierra Beauty Heirloom by Gowans Cider, Philo, Mendocino County. Estate grown on Gowan Orchards in Philo, California. Made with Sierra Beauty apple variety. Still. Medium. 6.9 percent

BRONZE: Fall Pippin Heirloom by Gowans Cider, Philo, Mendocino County. Estate grown on Gowan Orchards in Philo, California. Made with Fall Pippin apple variety. Petillant. Dry. 6.5 percent.

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