



AMERICAN
CIDER
ASSOCIATION

A Chef's Guide to Creating Cider Cocktails

PRESENTED BY:

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AGENDA



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WHO WE ARE

BevFluence



- BevFluence is a collaborative community dedicated to exploring the world of beverages. Meet the team behind today's presentation.



01

Chandler Tomayko: Service industry veteran. Chef, bartender, and entrepreneur.



02

Justin Koury: CEO, Chef, Beverage expert passionate about creating impactful drink experiences.




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WHY CIDER COCKTAILS?

Cider's complexity, from crisp acidity to tannic depth, makes it an ideal ingredient for cocktails.



Ciders can provide a versatility to cocktail creation with their varying levels of acidity, sweetness, and tannins.



Cider provides an easy twist to traditional and modern cocktail styles.



Cider can be approached as more than just a mixer or topper in cocktail builds



WHAT ARE TANNINS?

Polyphenols found in different parts of plants including but not limited to barks, leaves, buds, stems, fruits, seeds and, roots. They protect plants from pests and bacteria or fungi.

Tannins are commonly associated with dark chocolate, walnuts, tea, coffee, and wine. In food and beverage, tannins are often associated with slightly bitter flavor profiles and, a drying mouthfeel.





Apples high in tannins provide resulting ciders with more body, complexity and aging potential. They can also help balance sweetness and enhance flavors post fermentation.

For the sake of conversation let's put some apples you may know on something we will call a Tannin Intensity Scale.

TANNINS → APPLES → CIDER

- Low Tannin: no noticeable astringency, smooth mouthfeel
Gala, Fuji, Red Delicious, Pink Lady
- Mild Tannin: light astringency, generally sweet, slight complexity
Golden Delicious, McIntosh
- Moderate Tannin: complexity that balances a light bitterness with sweet, noticeable astringency
Ashton Bitters
- High Tannin: distinct bitter notes, pronounced astringency
Winesap
- Very High Tannin: Intensely astringent, very pronounced bitterness, not usually pleasant for regular consumption
Kingston Black

Low tannin cider: Clarksburg Cider Granny Smith

Medium tannin cider: Snow Capped Harrison Reserve

High tannin cider: Snow Capped Kingston Black



USING TANNIN IN COCKTAILS

- Low-tannin ciders can influence a cocktail profile to make it bright and refreshing. A quality that pairs well with spirits such as gin or vodka and highlights ingredients such as soft herbs or citrus.
- High-tannin ciders, can be used to impact mouthfeel, complexity, and depth. A good tool to use with spirits such as whiskey, rum, or brandy. This quality can be made more interesting with cultural spices or bitters.

APPROACHING CIDER AS A COCKTAIL INGREDIENT



An easy approach cider for cocktail creation is to use it as a mixer. It can replace club soda, sparkling wine, or beer to quickly create a riff.

At its core, cider is just a flavored liquid. When approached as such it can be used more creatively.



Cider can be used as the base for a syrup, reduction, infusion or a maceration.

There are also ways to use it in dilution of cocktails or even glass rinsing.



A hand holding a glass of beer on a wooden tray with other glasses and a person in the background. The hand is wearing a ring and a watch. The glasses contain different colored liquids, likely beer. The background is blurred, showing a person in a white shirt.

TASTING EXERCISE

CLARKSBURG CIDER

GRANNY SMITH

This cider is made from 100% Granny Smith apples, showcasing bright acidity and subtle sweetness.



Use in Cocktails: Light, low-tannin base for spritzers, highballs, and gin cocktails.

Why It Shines: Ideal for adding brightness without overpowering.



SNOW CAPPED ELLIS BITTER

A high-tannin cider crafted from heritage apples, perfect for bold cocktails.

- Flavor Notes: Robust structure, earthy complexity, and a dry finish.
- Use in Cocktails: Adds depth to spirit-forward drinks with rich liqueurs and aged spirits.
- Why It Shines: Balances sweetness and enhances complex flavor profiles.





APPLE KNOCKER

1oz apple brandy
1oz benedictine
1oz orange liqueur
1oz Ellis Cider

Combine the apple brandy, Benedictine and orange liqueur in a mixing glass. Fill the mixing glass 2/3 with ice. Stir for 10-15 seconds. Fill a double rocks glass with ice. Strain the contents of the mixing glass over the ice. Top off with Ellis Cider. Garnish with an apple fan.



A75

1oz gin

.5oz fresh lemon juice

.5oz granny smith cider syrup*

2-3oz Harrison Cider

Combine the gin, lemon juice, and cider syrup in a shaker tin. Fill the shaker tin 2/3 with ice. Shake vigorously for 10 seconds. Strain the contents of the shaker tin into a champagne flute or coupe. Top off with Harrison Cider. Garnish with a dehydrated lemon wheel.

*Cider Syrup: In a small saucepan combine 1/2 cup of granny smith cider and 1/2 cup white sugar. Heat on low, stirring occasionally until the sugar is dissolved. Remove from the heat and let cool. Reserve until needed.

STAY IN TOUCH WITH US!



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