

# OTTERSON HARD APPLE CIDER RED FLESHED MICHIGAN APPLES

## STYLE:

Dry cider from red fleshed apples

## THE LONG VERSION:

To start, Otterson is the name of a red fleshed apple variety. Red fleshed varieties were propagated throughout the 20th Century in New Zealand and elsewhere. They likely share a gene sequence found in an ancient apple variety called “Niedwetskyana” believed to originate from Central Asia.

Steve Van Nocker PhD from MSU planted this cultivar in the research station at Clarksville, MI. to examine its viability from several perspectives. We were asked to make a small amount of cider with them to explore the commercial possibilities of using this apple for cider.

We crushed and pressed the fruit then aged it in stainless steel for about 6 months. The fermentation was very straightforward – we wanted to see what qualities the fruit would give.



APPELLATION: Michigan  
VARIETIES USED: Otterson

**LEFT FOOT CHARLEY**  
WINE & HARD CIDER

806 Red Drive #100 Traverse City, MI 49684 231.995.0500 [leftfootcharley.com](http://leftfootcharley.com)