

# OTTERSON HARD APPLE CIDER

## Michigan



Otterson is the name of a red-fleshed apple variety that was brought to us by a representative of the Michigan State University Clarksville Research Center. Steve Van Nocker, PhD, from MSU planted this cultivar at the research station to examine its viability in a variety of applications. We were asked to make a small amount of cider with their program in 2017 to explore the commercial possibilities of using this apple for cider. We were excited about the results, and have been partnering with them for these apples ever since.

Red-fleshed varieties were propagated throughout the 20th century in New Zealand and elsewhere, but they have a long history. They likely share a gene sequences found in an ancient apple variety called "Niedzwetzkyana" believed to originate in Central Asia.

With these apples, we crush and press the fruit, then age it in stainless steel for about six months. The fermentation is straightforward - we let the fruit shine. The resulting cider is dry and fruit forward with a beautiful garnet hue which comes entirely from the flesh of the apple.

## THE ORCHARD

Clarksville Research Center - MSU

Appellation: Michigan

Varieties: Otterson apples

Grown by: MSU AgBioResearch



### cider specs

RS: 5 g/L

PH: 3.5

ABV: 6%

Aged: Stainless

### distinctions

2021 GLINTCAP Silver