

DEER SNACKS VI

WILD APPLES // WILD FERMENT









DEER SNACKS

This year marks our sixth vintage of Deer Snacks, and it is better and more wild than ever. The name, "Deer Snacks," is an homage to many Vermonters' feelings about wild apples. The gnarled fruit that we find while foraging has, for decades, been chalked up as food for wildlife, ill suited for human consumption. We know better: Every now and then, we discover wild apple trees producing remarkable fruit that cries out to be turned into cider, and that's the fruit we harvest by hand and take home to the cidery. Of course, we always leave a few snacks behind the for the deer.

ARTIST SERIES - ALWAYS WITH HONOR

Always With Honor is the design and illustration studio of Elsa and Tyler Lang. For over a decade, the duo has been illustrating and building brand identities for clients including: Audubon, Google, Patagonia, Timber Press, the New York Times, and more recently creating their third set of stamps for the US Postal Service. Growing up in St. Albans, VT, Tyler discovered the wellspring of joy and inspiration that comes from being amongst nature and wildlife and aims to recreate that same sense of wonderment in the studio's work.

LOST APPLE PROJECT

Every fall, Shacksbury forages for the feral, wild or otherwise forgotten fruit of rural Vermont. Along narrow country roads and in overgrown old orchards, we find apples that have the tannins and flavors — rare in most commercially grown fruit — to ferment into full-bodied, dry, and food-friendly hard cider. These forgotten apple trees are decades, and sometimes centuries, old and their fruit is incredibly diverse. By grafting our favorite found varieties into a small commercial orchard, we're protecting that tradition for years to come.

ACCOLADES

Food & Wine Magazine: "In the tiny town of Shoreham, Vermont, the founders of Shacksbury Cider have set out on a journey into New England's distant past."

STATS

Tasting Notes: Vermont forest floor, dried leather, herbs, roasted apples
Apples: A blend of wild foraged and cultivated apples from Vermont
Acid: Medium Tannin: Medium CO2 Level: Medium

Residual Sugars: Og // Bone-dry

- 6 x 4packs x 12oz cans
- > 1/6 MicroStar stainless steel American Sankey "D"

