

BRAND NAME	Find & Foster
PRODUCT NAME	Saison Pomme (Bottle-conditioned pet-nat)
MAKER	Polly & Matt Hilton
BRAND LOCATION	Huxham, Devon
ORCHARD LOCATION(S) & NAMES	The apples in this blend came from Woodrow & Beer orchards in Brampford Speke.
INFORMATION ABOUT THE ORCHARDS	These are centuries old orchards planted mostly with bittersweet cider varieties, of lots of different types, and a few bittersharps.
PRODUCT STYLE	The cider equivalent of saison, made using the ancestrale method. (We blend in juice from the 2020 harvest that still contains residual sugar in order to create the carbonation in the bottle).
MAKERS STYLISTIC INTENTIONS (WHAT WAS YOUR AIM WHEN MAKING THIS PRODUCT?)	To showcase typical bittersweet cider apple characteristics in a rustic but smooth & balanced easy drinking farmhouse style cider.
VARIETIES (AND VOLUMES % OF EACH IF POSSIBLE)	A range of bittersweets make up about 80% of this cider, the other 20% is bittersharp.
INFORMATION ABOUT THESE VARIETIES (WHY USED)	When we make our core champagne method, keeved and pet nat ciders our intention is to express delicate, clean fruity & other subtle floral / mineral etc aromas & flavours. The first orchards we fostered did not contain the really pungent cider varieties known for their bretty, funky, farmhouse characteristics. But as we've fostered more orchards we've accumulated more bittersweet & bittersharp cider apple varieties, which have fantastic characteristics in their own right but don't fit the style of the ciders we already make. So we came up with saison pomme to showcase & get the best out of these varieties.
VINTAGE	A blend of ciders from 2018, 2019, & 2020
INFORMATION ON THE GROWING SEASON	
ABV %	7.00%
BOTTLE VOLUME	750ml
PROCESSING INFORMATION (FERMENTATION AND AGING DETAILS)	About 20% matured in oak, the rest all stainless steel.
NATURAL OR CULTURED YEASTS (PLEASE GIVE DETAILS IF USED)	natural, native.
PASTEURISED (Y OR N?)	No
FILTRATION USED (Y OR N ? - PLEASE GIVE DETAILS IF USED)	No
FINING AGENTS USED (Y OR N ? - PLEASE GIVE DETAILS IF USED)	No
SULPHITE ADDITION (Y OR N - PLEASE GIVE DETAILS IF USED)	In 2018 we were still adding a little sulphite, so yes, about 20ppm.
CARBONATION USED (Y OR N - PLEASE GIVE DETAILS IF USED)	No
SUGAR ADDED (Y OR N - PLEASE GIVE DETAILS IF USED)	No
SWEET, MED OR DRY?	Dry
SPARKLING OR STILL?	Lightly sparkling
PAIRING SUGGESTIONS	Crab linguini is a particularly harmonious pairing. Also great with a BBQ, especially sausages. And just classic bar snacks, like crisps & pickles
TASTING NOTES	dry & spicy with soft, balanced tannin & acidity. It exhibits typical west country cider phenolics; a subtly funky yeasty character & a sweet, refreshing fruitiness. It's robust but quaffable, complex yet refreshing. According to Gabe Cook it's "phenolic-y & bretty but in a clean and intense, lovely way.
ANY OTHER INFORMATION YOU WOULD LIKE TO INCLUDE?	IMPORTANT INFORMATION ON TRACEABILITY: This second iteration of Saison Pomme is in different bottles to the first iteration therefore it is possible to differentiate between the two different batches despite them having the same labels. These bottles are much lighter weight, have a smaller punt in the base, are a slightly different shape and have different numbers on the bottom rim.