
WILSON'S ORCHARD

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Wilson's Orchard

- 160 acres of land over 2 farms
  - One farm open to public for u-pick, restaurant, event center
  - One farm for wholesale products
    - Cider
    - Hard cider
    - Apples
    - Lamb
- Total 65 acres of apples
  - 130 varieties
  - 40 acres u-pick
  - 5 acres of cider –specific apples
- Katadhin Sheep on 50 acres of grass – intensive grazed

  Supplemented with apple pomace fed

Our Products

- Fresh-pressed juice for fermentation and back sweetening
  - Can use concentrate and other sources of sugar
- Commercial yeasts
  - Many ciders are wild yeasted
- Generally filtered clear
  - Can leave them cloudy
- Carbonation through CO_2 addition
  - Can carbonate in the bottle
- Packaged in cans, bottles and kegs

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Basic Process

Apples Pressed

Fermentation

Racking

Aging

Filtering

Blending

Bottling/Keggin
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Pressing

- Pressing juice is messy work
- Keep things clean
- Quality fruit makes quality cider
- All presses do poorly with soft fruit

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Pasteurization – The next step?

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Fermentation

- We use commercial yeasts
- Slower (cooler) ferments = better flavors
- Our ferments take 10 - 15 days
- We generally ferment to dry
- Use of SO2 prevents wild fermentation

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Clearing Things Up

- Racking to clear old/dead yeast
- Aging in tanks/totes
- Filtering
- Pectinase enzymes and fining agents can help clarify juice

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Blending

- We tend to blend juices at the press rather than later
- Unfermented juice added back for sweetness
- Carbonation via CO2 addition

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Packaging

- Counterpressure filling required
  - Product must be cold
  - CO2 can be used to move the product to the filler
- Stability provided through:
  - Sterile filtration
  - In bottle pasteurization
  - Potassium Sorbate
- Kegs are easier