



**FESTIVAL OF THE WEEK  
NOVEMBER 2018**



**CIDER WEEK IN VIRGINIA**

**NOVEMBER 9-18, 2018**

Multiple locations throughout the state.

[www.ciderweekva.com/](http://www.ciderweekva.com/)

Cider is fermented apple juice just as wine is fermented grape juice. The best cider, just like the best wine, is carefully crafted from fruit chosen for cider making. This is a week-long celebration of cider featuring special tastings, pairings, dinners, cider making classes, events and workshops.



Sophisticated chefs know that cider is a food friendly beverage that dances well with many flavors and is often a better partner than wine. Dry tannic cider acts like a red wine, pairing well with many meat dishes. Crisp acidic cider contrasts perfectly with rich buttery dishes. Off dry cider loves spice and smoke, excelling with grilled vegetables and sweet fish. Sweet cider does the tango with spicy Thai or vinegary BBQ. And dessert ciders compliment fruit desserts of any kind.