



## WINERY OF THE MONTH



### **FOGGY RIDGE CIDER**

*Tradition Reinvented.*

Foggy Ridge Cider was founded in 1997 by planting a cider apple orchard in the Blue Ridge Mountains, full of over 30 authentic cider varieties, many never before seen in the south. From its first 2005 vintage, Foggy Ridge Cider has grown from a small cidery making a few hundred cases to an admired producer on the national beverage stage, with distribution in over 15 states, three James Beard nominations (including Finalist in 2017) and widespread recognition as a high quality cidemaker.

Made from cider apples like Ashmead's Kernel, Tremlett's Bitter, Dabinett and Tremlett's Bitter, Foggy Ridge Cider's blends aim to reflect its 3000-foot elevation orchards, rather than added flavorings or manipulation in the cellar.

The Tasting Room is open on November 18 and 19 for a "Southern Cider Tasting", with cider from Foggy Ridge as well as cideries across the south that have been influenced by this pioneer beverage producer. On November 18 from 1 to 3:00, you can sign up for a workshop on "Growing Your Own Heirloom Apples". (<http://store.foggyridgecider.com/events-c5.aspx>)

Foggy Ridge Cider will host a Thanksgiving Open House with hearty soup plus cider tasting on November 24 and 25, their last open days of the year. However, the on line store is always open at <http://store.foggyridgecider.com/cider-c2.aspx> For visits outside these dates, you can request an appointment at [info@foggyridgecider.com](mailto:info@foggyridgecider.com)

**Foggy Ridge Cider**  
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*Diane Flynt, Foggy Ridge Owner*



*The orchard in spring*



*The orchard at season's end*