

CIDERCRAFT™

MAGAZINE

CiderHood: Harvest on Washington's Hood Canal

SOPHIA LIZARDI OCTOBER 8, 2015 COMMENTS OFF ON CIDERHOOD: HARVEST ON WASHINGTON'S HOOD CANAL



By *Sophia Lizardi*

CIDERCRAFT magazine and [Alderbrook Resort & Spa](#) honor fall and the seasonal fruit that is pressed for [CiderHood](#). On October 23-24, the two-day event celebrates the region's established cideries and the growing industry of cider during these apple harvest months.

"The Alderbrook Resort has been a longtime partner of ours, both at [Sip Northwest](#) and [CIDERCRAFT](#) magazines, so when they expressed interest in co-hosting a cider event with us, we were excited and honored to take part," says Kristin Ackerman, publisher of Sip Publishing, producer of both [Sip Northwest](#) and [CIDERCRAFT](#) magazines. "It's tough to beat the views from the resort on the gorgeous Hood Canal, especially when showcasing Northwest cideries. For an inaugural kickoff, we anticipate a great showing of cider lovers and novices alike, all gathering together in a stunning location,"

The initial event kicks off Friday night with a formal dinner created by executive chef Josh Delgado of the restaurant at Alderbrook. The three-course meal is curated with the season's ingredients that grow in the Pacific Northwest. Dishes include brûléed Washington cheddar, Northwest cauliflower soup, roasted pork with caramelized cabbage and apricot tart tatin. Craft ciders from [Finnriver Farm & Cidery](#) and [Reverend Nat's Hard Cider](#) will be paired with each course for an elevated dining experience that showcases ciders sophistication with food pairings.

The grand cider tasting takes place on Saturday, with Northwest-foraged small plates and a truly local and sustainable soiree of the season. The waterfront lawn at Alderbrook will hold booths and tents packed full with culinary indulgences, including a raw bar by [Hama Hama Oyster Co.](#), harvest-flavored ice cream from [Olympic Mountain Ice Cream](#) and paella from [Paella House](#). Local delights are to be complemented by the beverage of the weekend, with featured cideries such as Finnriver, Reverend Nat's, [Alpenfire Cider](#), [ANTHEM](#), [Dragon's Head Cider](#), [Eaglemount Wine and Cider](#), [Grizzly Ciderworks](#), [Neigel Vintners NV Cider](#), [Portland Cider Co.](#), [Rambling Route Cider](#), [Schilling Cider](#), [Tieton Cider Works](#) and [Wandering Aengus Ciderworks](#).

The grand tasting will have added excitement with the debut of Finnriver and Alderbrook Resort & Spa's collaboration of a new cider called Selkie cider, made with organic, Washington-grown Granny Smith and Pink Lady apples that have been aged for three months in American oak barrels. The flavor palate will resonate with an apple- forward taste with hints of vanilla and undertones of earth and leather. The specialty cider will be on the restaurant at Alderbrook's menu while it lasts.

Entry to the event is free, drink tickets will be sold on-site—enjoy cider by the shores of the Hood Canal this harvest! For more information on Alderbrook's upcoming event, please visit the resort's Area & Activities [event calendar](#) and the event's [Facebook page](#), or call (360) 898-2200.

<http://cidercraftmag.com/ciderhood-an-inaugural-harvest-party-for-nw-cider-lovers/>