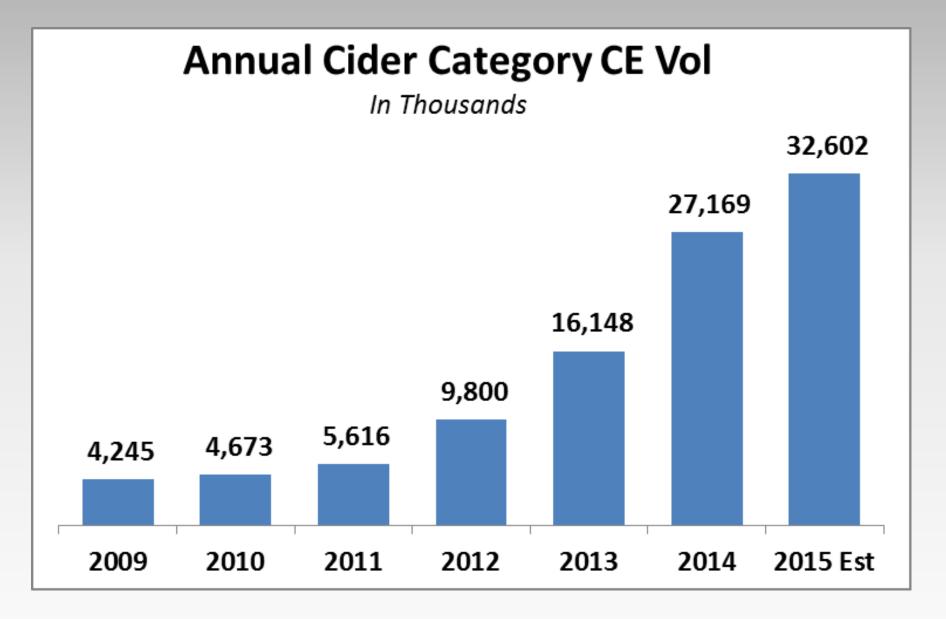
Apple Production for Cider Making

TERENCE BRADSHAW
UVM TREE FRUIT & VITICULTURE SPECIALIST

GREAT PLAINS GROWERS CONFERENCE JANUARY 8, 2016

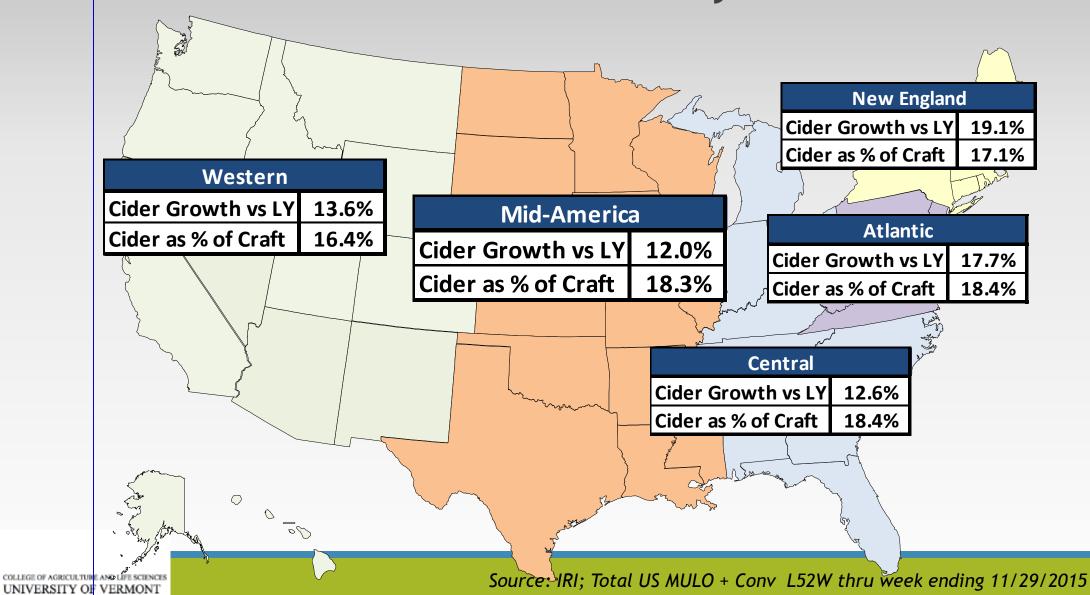




Source: Beer Institute, TTB and Commerce Department 2014. 2015 - BBC Projections



Cider Growth Across the Country







CIDER NOVEMBER 14 - NOVEMBER 23, 2014

EVENTS

CIDER INFO

PRESS

ABOUT

JOIN THE 물CIDER REVIVAL!





Vermont Working Lands Enterprise Initiative Apple Market Optimization and Expansion through Value-Added Hard Cider Production

- Quantify production costs for apples managed specifically for hard cider production
- •Identify fruit quality and yield characteristics of apple cultivars suited for hard cider production
- Coordinate fermentation trials and evaluate finished ciders made from Vermont apple cultivars



Dan Rowell, CEO VT Hard Cider Company (left) and Dr. David Conner, UVM CDAE Dept. Photo: VT Working Lands Enterprise Initiative





Apple Growers Survey: Cidery sales (n=24)

- 6 of the growers have sold to cideries
- 3 growers interested in starting to sell to cideries in next 5 years
- Handshake/verbal agreement with ciders for 4 of the growers and one grower used its own apples for cider production
- Proportion of apples sold to cideries: ranging from 2 % to 100% of production. Average 28% of production.
- 13 different cultivars sold, most popular: 'McIntosh', 'Macoun', 'Cortland' and 'Empire'



Apple Growers Survey: Prices received

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		Price received		Target price			Average price difference in \$	
Apple variety class	n	Mean	Min	Max	Mean	Min	Max	
Specialty cider/bittersweet	2	8.25	4	12.5	13.7	10	17.5	-5.45
Dessert variety tree pick	2	5.75	4	7.5	8.0	6.0	10.0	-2.25
Dessert variety cull	1	7.5	7.5	7.5	7.5	7.5	7.5	0
Dessert variety drop	1	-	-	-	7.5	7.5	7.5	-

Cider Makers Survey: Cidery size and production levels

	Mean	Median
Cideries size		
Number of years in operation	7.9	4.5
Number of full time employees	25.1	2.0
Number of part time employees	3.8	2.0
Cider production in gallons		
2013 cider production	1,129,575	1,350
2014 anticipated cider production	1,130,150	1,350



Cider Makers Survey: Prices paid per bushel

	n	Mean	Median
Specialty cider/bittersweet variety	3	\$19.00	\$20.00
Dessert variety (orchard-run)	2	\$4.30	\$4.30
Dessert variety (packing house culls)	1	\$5.00	\$5.00

Notes. When answer to quantity purchased was given in gallons, price was converted to \$U.S. per bushels where 1 bushel yields to 2.5 gallon of juice.



Cider Makers Survey

Favored apple cultivars to source locally

Dessert	Dual-Purpose	Specialty cider
Cortland (1)	Ashmeads Kernel (4)	Ashton Bitter (1)
McIntosh (1)	Calville Blanc (1)	Bittersweet (1)
Organic empire (1)	Cox's Orange Pippin (1)	Chisel Jersey (1)
Pinova (1)	Esopus Spitzenberg (4)	Dabinett (4)
	Golden Russet (4)	Ellis Bitter (2)
	Liberty (1)	Foxwhelp (1)
	Lodi (1)	Kingston Black (5)
	Northern Spy (3)	Major (1)
	Roxbury Russet (1)	Orleans Reinette (1)
		Reine des Reinnette (1)
		Somerset Redstreak (1)
		Stoke Red (1)
		Wickson (4)
		Yarlington Mill (2)



2014 WLEF: Production by cultivar & orchard system





				Soluble solids
Cultivar	Bushels / acre	Firmness (psi)	Starch index	(°brix)
Cortland	672	15.9	3.7	10.3
Empire	932	18.8	5.0	12.8
Idared	1221	17.4	4.0	10.6
Jonagold	338	16.0	7.4	12.6
Liberty	282	17.5	6.0	11.0
Macoun	705	15.4	5.0	10.9
McIntosh	1134	15.2	4.6	11.6
Paula Red	435	17.1	3.4	11.3

2014 WLEF: Cultivar juice characteristics





	Soluble solids		Malic acid	Total	YAN
Cultivar	(°brix)	рН	(mg/l)	polyphenols (%)	(mg/l)
Ashmead's Kernel	17.6	3.25	10.40	0.075	262.4
Commercial blend	12.2	3.40	5.91	0.037	58.5
Cortland	11.2	3.43	4.74	0.047	45.1
Dabinet	13.1	4.13	1.88	0.109	60.6
Esopus Spitzenburg	15.3	3.48	7.10	0.035	113.4
Honeycrisp	12.6	3.52	4.97	0.027	85.0
Idared	10.8	3.29	5.98	0.017	15.5
Jonagold	12.3	3.40	5.12	0.021	38.6
Liberty	11.5	3.45	5.72	0.018	56.7
Macoun	11.7	3.47	4.17	0.021	65.1
McIntosh	11.7	3.25	5.48	0.036	30.1
PaulaRed	11.0	3.40	4.45	0.050	30.4
Topaz	12.4	3.35	9.86	0.056	16.1
Wickson	13.9	3.40	11.94	0.018	53.3

2014 Cider Evaluation

- •33 Participants
 - Growers & Cider makers
- •17 Ciders, Four cidermakers
 - Some replicated across multiple cidermakers
 - Single cultivar
- Evaluated as components of finished cider blend
- Hedonic evaluation
 - 1-5 scale of 'likeness'
 - 1 = Strongly Dislike
 - 3 = Neutral
 - 5 = Strongly Like



Class	Cultivar	Appearance	Aroma	Sweetness	Acidity	Mouthfeel	Flavor
Sharp	Ashmead's Kern.	3.67 *	3.47 *	2.63	2.97	3.03	3.17
Sharp	Es. Spitzenburg	2.61	3.00	2.57	2.84	2.84	2.69
Sharp	Idared	2.59	2.98	2.85	2.88	2.78	2.82
Sharp	Jonagold	3.21	2.82	2.73	2.97	2.92	2.86
Sharp	Liberty	3.34	2.97	2.75	2.87	2.79	2.72
Sharp	McIntosh	2.96	2.84	2.71	2.95	2.74	2.82
Sharp	Topaz	3.13	2.90	2.35	2.69	2.54	2.41
Sharp	Wickson	3.10	2.65	2.36	2.78	2.72	2.78
Bitterswee	et BS Blend	3.90	2.84	2.76	2.94 *	3.19	3.13 *
Bitterswee	et Dabinett	3.81	3.19	2.59	2.55	3.00	2.39
Sweet	Cortland	3.27 *	2.65 *	2.63	2.93 *	2.68 *	2.46
Sweet	Honeycrisp	3.25	3.02	2.73	2.98	3.00	2.79
Sweet	Macoun	3.24	2.30	2.47	2.57	2.61	2.43
Sweet	Paulared	3.79	3.07	2.40	2.79	2.77	2.67
Blend	Ch Heirloom	3.28 *	3.14	3.45 *	3.21	3.34	3.34 *
Blend	Cit Blend	2.53	2.77	2.72	2.79	2.93	2.77
Blend	VHC Local Nectar	3.20	3.03	3.10	3.14	3.23	3.03



2014 Cider Evaluation by Class

Class	Appearance	Aroma	Sweetness	Acidity	Mouthfeel	Flavor
Sharp	3.08 *	2.92	2.68 *	2.89	2.81 *	2.79 *
Bittersweet	3.85	3.02	2.67	2.74	3.10	2.76
Sweet	3.37	2.79	2.58	2.83	2.79	2.61
Blend	3.00	2.98	3.09	3.05	3.17	3.04

Barker's Classification of Cider Apples (LARS 1903)

Classification Acid (%) Tannin (%)

Sharp > 0.45 < 0.2

Bittersharp > 0.45 > 0.2

Bittersweet < 0.45 > 0.2

Sweet < 0.45 < 0.2

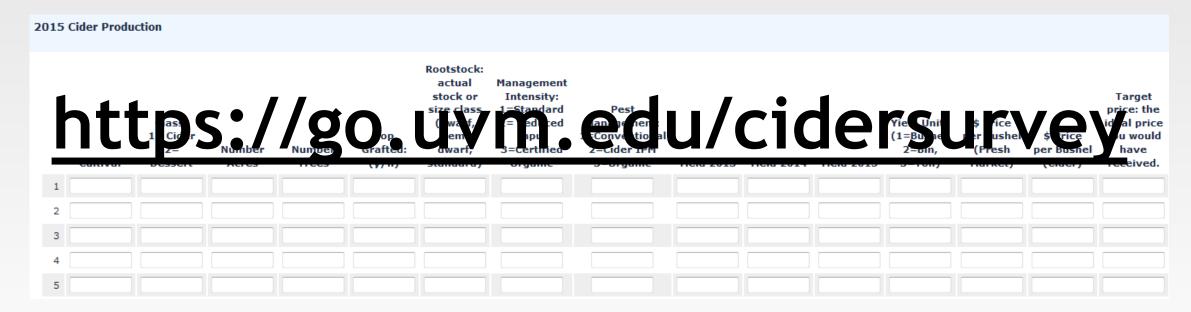




2015-16 Orchard Census Survey

- Cider apple cultivars
- Rootstocks
- Training systems

- Acreage
- Yield 2013-2015





Two worlds of cider apple production

Dessert fruit from existing/future plantings

- What are the qualities of dessert fruit from a <u>cidermaking</u> perspective?
- What strategies can be adopted to reduce costs of production/increase supply/improve cider quality?



Two worlds of cider apple production

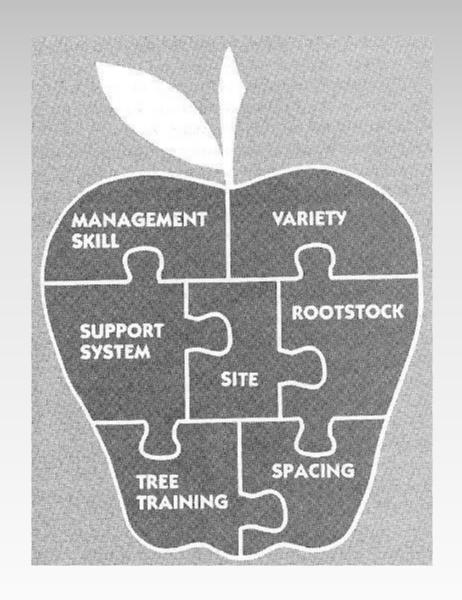


Specialty cider cultivars

- Heirloom
- Low-input scab-resistant cultivars
- Regionally-unique cultivars
- Bittersweet cultivars
- How do these cultivars perform in Vermont orchards?
- What management strategies can increase supply/profitability/cider quality?

Orchard Layout and Design

- +Site aspects
- +Orchard spacing (tree and row)
- +Support system
- +Rootstock
- +Variety
- +Training system
- +Management



Site

Climate	Topography	Soils
 Winter Temperatures * Spring Frosts Length of Growing Season Growing Degree Days Precipitation 	 Relative Elevation* Nearness to a large body of water* Degree of Slope Direction of Slope 	 Drainage Moisture Holding Capacity pH Fertility Organic Matter

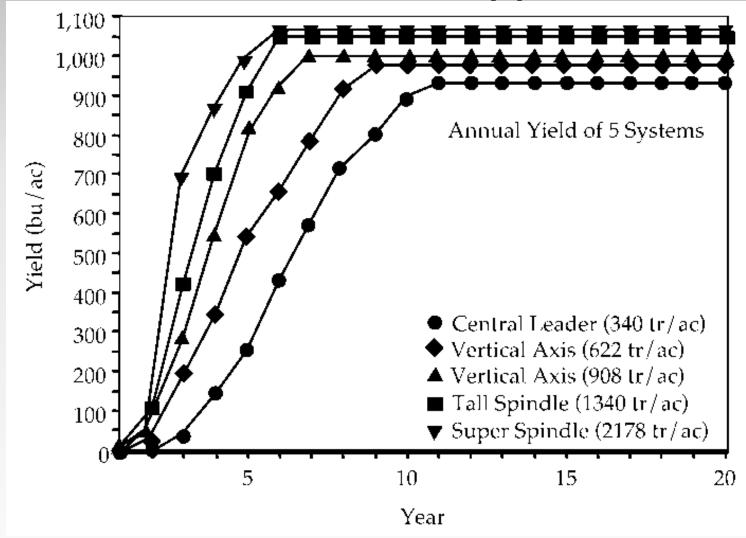


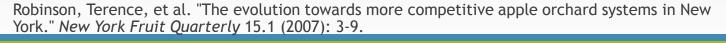
Tree Spacing & Training





The Shift toward Smaller Apple Trees

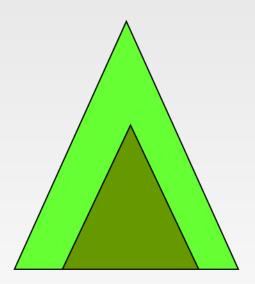




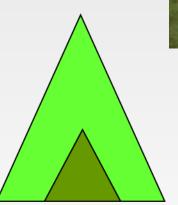


The Shift toward Smaller Apple Trees

Effect of tree size on light exposure



5m 24.45% shade



4m 12% shade



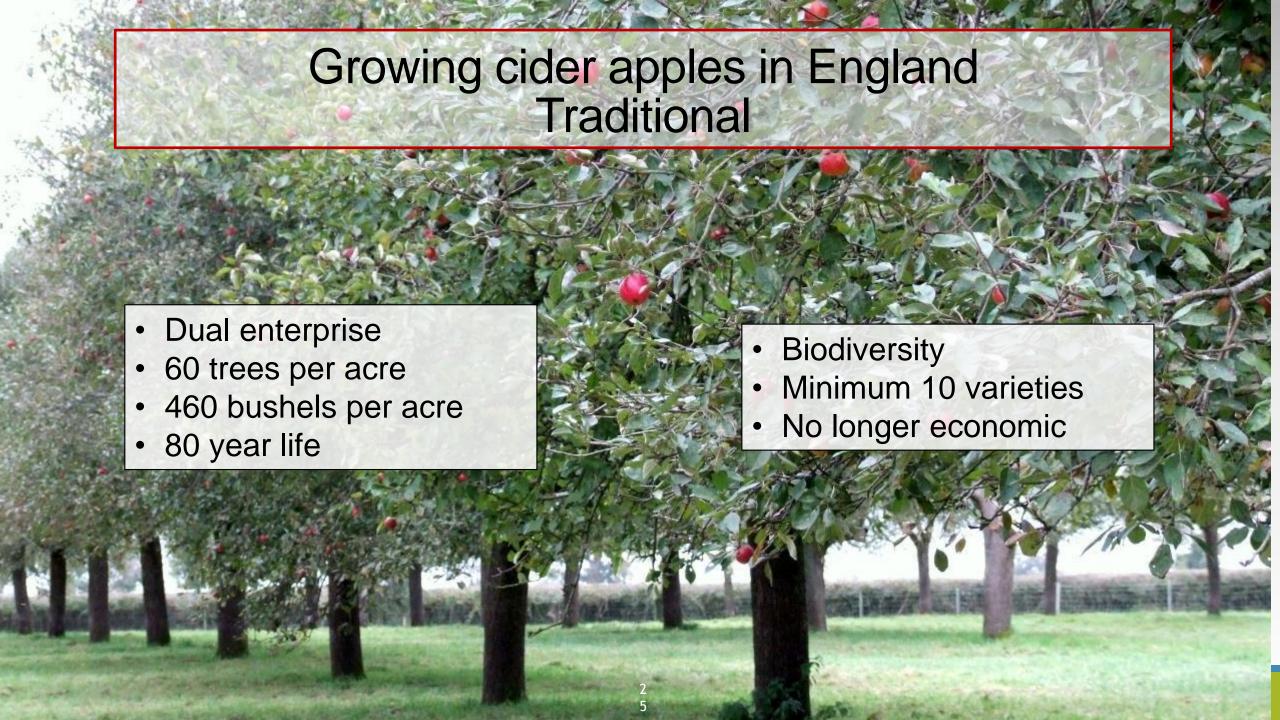
http://www.theenglishappleman.com/journal_120727.asp



2.5m

1.6% shade







European Harvest Equipment

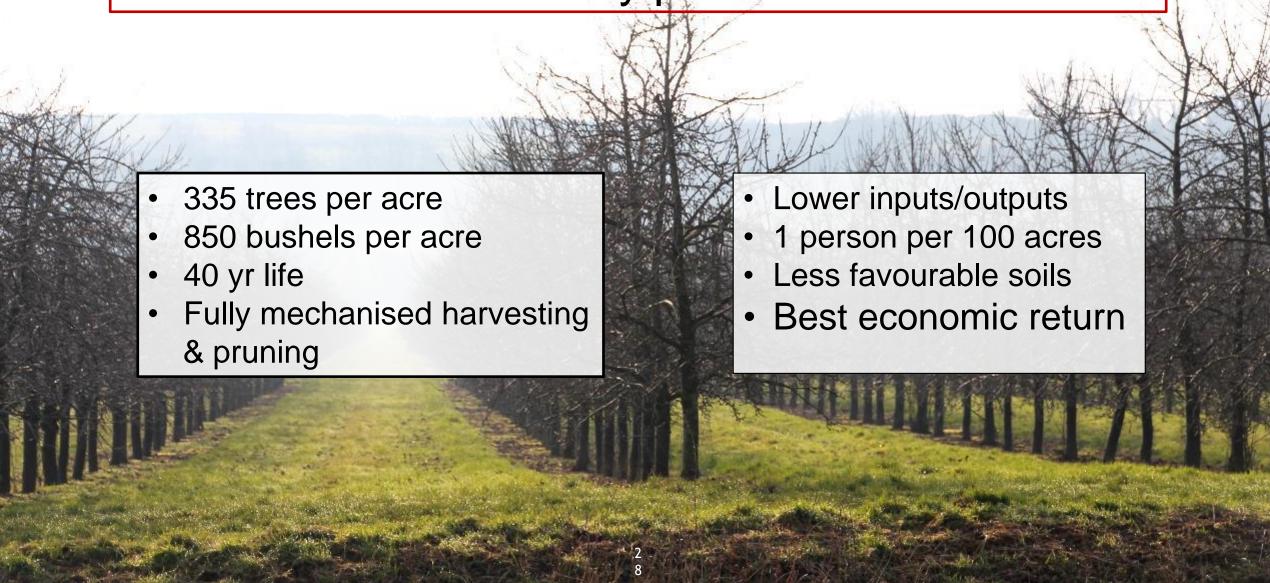
Tree shaker

Harvesters/Sweepers



Molaignes, France (G. Holder)





What Makes a 'Cider Apple'?

CIDERIES

Low purchase price?

High yield?

Consistent yield

Juice characteristics

- pG, TA, Brix
- Tannin
- AromaticsMarketing story?

APPLE GROWERS

High purchase price

Low production cost

High yield?

Consistent yield

Dual purpose?

Marketability

Dessert culls

- Volatile market (locally)
 - Reliance on 'oops' factor
- Generally large supply
 - Growth in cider industry may challenge
 - Cultivars may be 'right' for the product
- Infrastructure exists



Dual-purpose fruit

- Infrastructure generally exists
- Older, 'back forty' orchards
- Less profitable (fresh) varieties?
- Idared
- Liberty
- Jonagold
- Northern Spy

- Winesap
- Golden Russet



'Specialty' Cider Fruit

- Low production nationwide
- Increasing supply
- Often cidery-grown or managed
- High cost/low yield?
- Applicability of production systems



'Specialty' Cider Fruit

- Low production nationwide
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'Specialty' Cider Fruit

- Low production nationwide
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TWENTY COMMONLY PLANTED CIDER CULTIVARS:

The cider apple cultivars most commonly mentioned for planting in different regions of the U.S. are shown below.

Cultivar	Type	Origin
Ashmead's Kernel	SH	England
Brown Snout	BSW	England
Chisel Jersey	BSW	England
Dabinett	BSW	England
Golden Russet	SH	USA - Heritage
GoldRush	SH	USA - Modern
Harrison	SH	USA - Heritage
Harry Masters' Jersey	BSW	England
Kingston Black	BSH	England
Michelin	BSW	France
Nehou	BSW	France
Newtown/Albemarle Pippin	SH	USA - Heritage
Porter's Perfection	BSH	England
Redstreak, Hereford	SH	England
Roxbury Russet	SH	USA - Heritage
Tramlett's, Geneva ¹	BSH	England
Virginia Crab (Hewes)	BSH	USA - Heritage
Wickson Crab	BSH	USA - Modern
Winesap	SH	USA - Heritage
Yarlington Mill	BSW	England

¹Unknown variety received from Geneva, NY germplasm repository as Tramlett's Bitter (incorrectly).

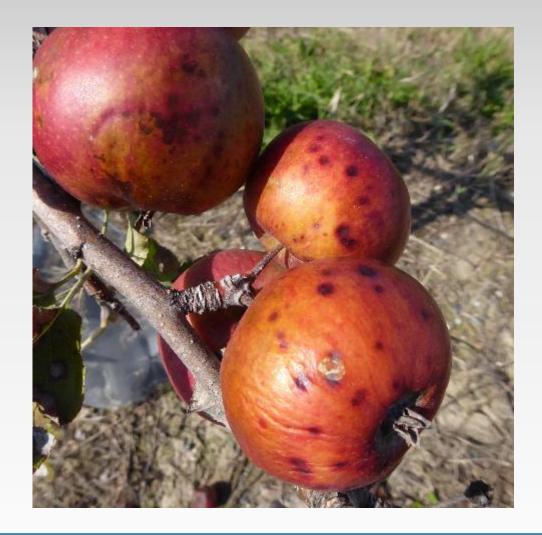
mmonly Grown Cider Apple Cultivars
In the U.S.

Cider apple 'Dabinett' grown at WSU Mount Vernon NWREC.

•Newtown Pippin
•wes
•Stayman
•Winesap
•lden Russet
•Liberty
•azor Russet
•opus
•itzenburg

Unique production challenges with bittersweet cultivars





Generic cider apple pest management calendar

Inoculum reduction:

- Mites
- Fire blight Early disease management
- Apple scab

Disease:

- Apple scab
- Powdery mildew Insect
- Sawfly

Disease:

- Fire blight
- Apple scab
- Powdery mildew
- Rusts

Insect

No insecticides during bloom!!

Disease:

- Apple scab
- Powdery mildew
- Rusts
- Insects
- Codling moth
- Other leps
- Plum curculio

Disease

- Fruit rots
- Apple scab?Insects
- Codling moth
- Apple maggot
- mites

Inoculum reduction:

- Flail mow leaves to reduce scab, pest inoculum
- Prune to encourage open growth habit

Green Tip

Ýink

Bloom

Fruit Set

Summer

Harvest

Postharvest

Scenario 1: Packout culls from fresh market orchard

Bu/Acre	Packout	Price #1s	Price Cider	Net #1s	Net Cider	Subtotal
500	85%	\$22	\$6	\$9,350	\$450	\$9,800
750	85%	\$22	\$6	\$14,025	\$675	\$14,700
1000		\$22	\$6	\$18,700	\$900	\$19,600



Scenario 2: Cider apple production orchard- Dessert cultivars

Bu/Acre	Packout	Price #1s	Price Cider	Net #1s	Net Cider	Subtotal
500	0%	_	\$8	_	\$4,000	\$4,000
750	0%	_	\$8	_	\$6,000	\$6,000
1000	0%	_	\$8	_	\$8,000	\$8,000



Scenario 3: Cider apple production orchard- Bittersweet cultivars

D (A		D : 1/4	D : C: 1		N. 1 6: 1	6
Bu/Acre	Packout	Price #1s	Price Cider	Net #1s	Net Cider	Suptotai
500	00/		ć20		¢40.000	640.000
500	0%	-	\$20	-	\$10,000	\$10,000
750	0%	-	\$20	-	\$15,000	\$15,000
1000	0%	-	\$20	-	\$20,000	\$20,000



2015 Field Data

- Replicated evaluation of:
 - Scab-resistant cultivars suitable(?) for cidermaking
 - Early-production bittersweets & dual-purpose cultivars
- Early screening of nonreplicated local cultivars
- •M9/111, 9 x 14 spacing



2015 Cider Cultivar Yield Data

Cultivar	Total kg	Fruit wt (g)	TCSA (cm ²)	Yield Eff.	% Rot
Ashmead's Kernel	7.2 ab	111.4 a	13.2 ab	0.55 bc	5.0
Calville Blanc	2.8 bc	135.1 a	20.1 a	0.17 cd	3.3
Es. Spitzenburg	2.2 bc	104.9 ab	12.3 b	0.20 cd	0.6
Brown Snout	3.3 bc	50.4 c	11.6 b	0.28 cd	4.7
Chisel Jersey	7.4 ab	61.0 c	10.8 b	0.69 b	4.5
Dabinett	4.0 bc	51.4 c	8.2 b	0.50 bc	7.2
Harry Master's Jers.	7.1 ab	72.9 bc	13.9 ab	0.51 bc	12.7
Redfield	11.1 a	99.1 ab	8.3 b	1.30 a	6.1
Tremlett's Bitter (Gen.)	0.0 c	100.0 ab	8.7 b	0.00 d	0.0
Yarlington Mill	10.4 a	50.8 c	8.9 b	1.14 a	0.1



2015 Juice Lab Results: Cider Orchard

			g/L malic	% Total Phenols	mg/L
cultivar	Brix	рН	acid	(tannin)	YAN
Ashmead's Kernel	18.0	3.03	10.78	0.07	166.30
Brown Snout	18.2	3.78	4.05	0.21	97.37
Calville Blanc	15.3	3.13	9.97	0.07	86.31
Chisel Jersey	13.1	4.07	1.47	0.24	55.41
Dabinett	13.1	4.15	1.10	0.37	31.79
Harry Master's Jersey - Drop	11.6	4.35	0.99	0.23	40.63
Harry Master's Jersey -Tree	12.4	4.17	1.36	0.19	32.67
Redfield	13.6	3.16	6.50	0.33	58.55
Spitz	15.8	3.13	9.34	0.06	112.68
Tremlett Bitter -Tree	13.2	2.88	12.26	0.29	67.47
Yarlington Mill	12.2	3.78	1.67	0.35	8.88



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Cider quality of SRCs

- Phenolic biosynthesis plays a critical role in Vf scab resistance (Mayr 1997)
- •Some SRCs (Goldrush, Topaz) have shown significantly greater phenolics in pulp and skin than susceptible cultivars (Petkovsek, 2007)
- Vf SRCs generally developed as culinary apples, so don't expect tannins/flavenols of European cider cultivars
- •Apple scab infection may increase phenolic content of fruit *at the expense of yield* (Petkovsek, 2008)



Cultivar	Brix	рН	g/L malic acid	% Total Phenols (tannin)	mg/L YAN
Crimson Crisp	14.4	3.37	8.85	0.11	170
William's Pride	10.0	3.42	5.43	0.04	56
Liberty Early Harvest	10.3	3.26	7.46	0.02	100
Liberty Late Harvest	11.1	3.38	5.40	0.03	71
Liberty Ripe Harvest	11.1	3.28	6.70	0.03	72
Liberty (2014)	11.5	3.45	5.72	0.03	57
Topaz	12.4	3.35	9.86	0.06	16
Ashmead's Kernel	18.0	3.03	10.78	0.07	166
Chisel Jersey	13.1	4.07	1.47	0.24	55



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Cultivar Discovery: Screening 'Natives'

- •Initial evaluation of cultivars with promise
 - Franklin cider apple
 - Calais cider fruit
- Juice analysis & small-lot fermentation





2015 Juice Lab Re		% Total			
			g/L malic	Phenols	mg/L
cultivar	Brix	рН	acid	(tannin)	YAN
MC 1	9.3	2.94	9.03	0.22	26.71
MC 2	11.2	3.34	4.23	0.12	17.98
MC 3	8.9	3.32	4.70	0.10	9.87
MC 4	9.1	3.31	3.83	0.10	17.29
MC 5	8.8	4.01	1.10	0.10	9.29
MC 7	15.1	4.43	1.57	0.19	41.06
MC 8	11.3	3.12	8.70	0.23	27.05
MC 9	13.3	3.15	10.52	0.18	39.68
Franklin Cider Apple	16.9	2.83	7.77	0.36	28.36
Franklin Unknown Russet	16.0	3.27	12.10	0.09	93.93



2016 UVM Apple Program

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 Apple Market Optimization and Expansion through Value-Added Hard Cider Production

USDA FSMIP

 Orchard Economic Assessment to Support Vermont Hard Cider Production

USDA Extension Integrated Projects Program

 The Transdisciplinary Vermont Extension IPM Program Addressing Stakeholder Priorities and Needs for 2013-2016

Vermont Agricultural Experiment Station

Vermont Tree Fruit Growers Association

Vermont Hard Cider Company











