



Cider Institute of North America Boot Camp

Come join Cider Institute educators for a sneak peak at the week long courses being taught across the US and Canada. This will be a condensed version of beginning and advanced level coursework that will build upon cider skills and transition into further institute training. We hope you can join us and hear from our board and new Executive Director about CINA's plan for 2018 and beyond! Topics include:

- What is Cider and How is it Made? (Peter Mitchell, Cider & Perry Academy)
- Chemistry of Juice and Cider (Brianna Ewing, Washington State University)
- Understanding Cider Faults (Chris Gerling, Cornell University)
- Sensory Analysis and Focus groups (Elizabeth Thomasino, Oregon State University)
- Using oak to your advantage: Barrel aging and fermentation protocol (Ryan Burk, Angry Orchard)
- Keeping it clean. Sanitation and its effects on cider quality (Andrew Byers, Finnriver Cider)

Sign up for this great workshops when you register for CiderCon. \$75, lunch included.