

At CiderCon 2019 on February 5, Charles McGonegal and Ambrosia Borowski will present back to back sessions of their acclaimed cider sensory workshops: 'The Elements of Cider' and 'Cider: Sweet, Tart, and Tannic.'

'The Elements of Cider' is a presentation of the basic taste and aroma molecules found in cider. It follows a reductionist approach, presenting samples on common base, spiked with one molecule at a time in 10 flights of two-three samples and a common reference. There's no confusing one Element for another in our seminar. With moderated discussion of perceptions and associations and origins. This year, we will slow the pace and split out some of the 'cocktails' used in the past. Plus, we have some new grouping ideas to try.

'Cider: Sweet, Tart, and Tannic' is an exercise where we attempt to teach you about the influence and mutual interaction of these basic cider taste elements - and at the same time we collect data by polling you during the flights in order to start quantifying those interactions. Not a perfect scientific study, since we want you to learn from it, too; and have some fun. We will also share the results of the data collected during the GLINTCAP session.