HERMIT WOODS WINERY

Wine Club Release
Sring 2023

Dear Club Members,

It is hard to believe Hermit Woods has served you for nearly twelve years. Over that time, we have seen many changes. We moved to Meredith from Sanbornton in 2014. In 2017 we added the Deli and renamed it an Eatery in 2022 as we expanded to full table service. In 2021 we added the Wine and Beer Garden at 62 Main St, and now we offer live music three or four days a week.

During these many changes, our brand has led the way, including the look and feel of our website, wine labels, marketing materials, and, most importantly, our trusty snail. Well, that is about to change. We felt it was time to freshen up our look to reflect the winery as we are today. We are working with a great team to help us do that and are excited to share our new look with you soon.

In addition to describing this shipment's wines, we have offered a sampling of what we are working on for our new brand. Let us know what you think.

Thank you again for your continued support. We look forward to seeing you at the winery soon.

Sincerely,

Bob, Ken, and Chuck

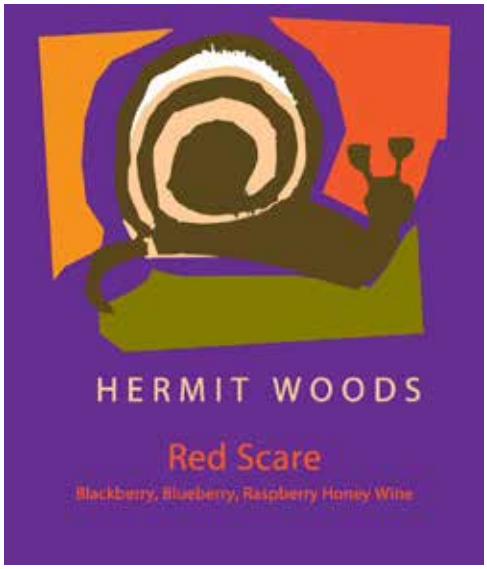
HERMIT WOODS WINERY

Hermit Woods

WINE TECH NOTES

2020 Red Scare

Winemaker: Ken Hardcastle | 192 Cases Produced - 13.5 Alc By Vol.



A Story in Every Bottle

Fine Pinot Noir from Burgundy is one of my favorite wine types. I love the bright, fresh, dark berry aromatics, the delicate and bold mouth-filling flavors, and the soft, long finish. Red Scare approaches some of those characteristics, but with its own unique flavors. The name "Red Scare" came from a frisbee team that my son, Max, played on during his freshman year in college (2008). That same Fall season, I made a batch of wine from the dark berries growing wild in my yard, as well as honey from the beehives Max and I had set up in our backyard. I have made it nearly every year since then.When Max graduated, I gave Max a bottle from each year he was in college: vintages from 2008, 2009, 2010, and 2011...rumor has it that some bottles from those years still exist.

Wine Notes

This is a multi-berry "melomel" (fruit mead) made from whole, wild blueberries, blackberries, black raspberries, and local raw and unfiltered honey in proportions to provide balance, structure, and long-deep flavors. This is a complex wine with great aging potential. Fresh berry aromas and flavors over a medium-weight, honeyed wine with a long, soft, dry finish...a hint of oak plays in the background.

Pairing Suggestions

Enjoy on its own, or with light meats, most notably pork.

Farmers Notes

Our blackberries are sourced from some commercial growers in New Jersey, although we continue to seek a local producer of this fruit. The special black raspberries come from a supplier in Washington however, a local farmer planted black raspberries for us here in NH which should supply us for all future batches. Our blueberries come from Merrill's Wild Blueberries in Ellsworth, Maine; a three generation family blueberry harvester. Todd Merrill works closely with us to ensure we use only the finest quality berries, harvested at maximum ripeness. The honey used for this wine is provided to us by our favorite local NH producer, Hall Apiary. We source only raw, unprocessed honey, straight from the hive and into our fermentation procedure. In addition to honey, we also used a small amount of sugar as part of the fermentables so that the wine could achieve the desired level of alcohol without having too many overpowering honey notes.

Vinification

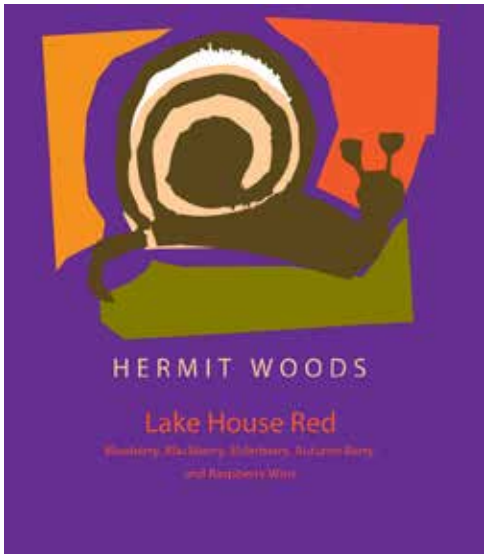
All the berries are combined with a small amount of water and undergo an extended "cold-soak maceration" for greater aroma, fruit, and tannin extraction. A special yeast strain from the Cornas area of the Rhone valley in France is used for its ability to showcase the fruit. The fruit skins sat in primary fermentation for just 8 days - shorter than all previous batches - to get greater fruit expression, reaching a peak temperature of 74F. After fermentation was completed, aging took place for 10 months in French Oak barrels with a portion held separately in a stainless steel tank. pH 3.40 RS 0% ABV 13.5

Hermit Woods

WINE TECH NOTES

2019 Lake House Red

Winemaker: Ken Hardcastle | 145 Cases Produced - 12.7 Alc By Vol.



A Story in Every Bottle

We first started making wines many years ago, but the first time we blended blueberry, blackberry, elderberry, and raspberry wines was in 2013. We called this wine Lake House Red, but the ratios of berries and other vinification approaches have changed over the years as we have attempted to refine and make better and better batches. This vintage includes black raspberries and is richer and more complex than previous vintages.

Wine Notes

The wine is produced from wild, low-bush blueberries and organic blackberries, elderberries, and raspberries. Complex dark fruit notes marry with the oak from barrel aging, yielding a pleasing dry red wine experience like none other.

Pairing Suggestions

This vintage has a slightly smokey character from the barrel aging and seems to pair well with smoked cheese and hearty dried meats.

Farmers Notes

The blueberries come from Merrill's Wild Blueberries in Ellsworth, Maine. The blackberries were from New Jersey and the elderberries from Arkansas. In the first few years of crafting Lake House Red we used red raspberries, but that changed in 2019 when we used black raspberries for the first time. For this vintage, they came from Washington state.

Vinification

In the 2019 vintage, we used our preferred Lalvin GRE yeast, but worked with a staggered approach of maceration time of the skins during fermentation.After 5 days "on the skins," we removed one barrel of free run wine; then, after another 2 days, we removed another barrel's worth; and finally, after another 3 days, we removed a final barrel's worth of free run wine. The remaining, high fruit concentrated, long maceration time batch was pressed. All portions were ultimately combined and bottled. This approach was used to explore the development of fruit and tannic components of the wine during a single fermentation program. pH 3.51 RS 0% ABV 13.3%

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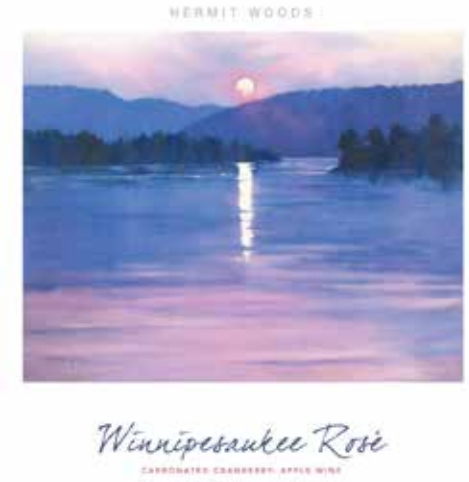
WINE TECH NOTES

2020 Sparkling Winnipesaukee Rose

Winemaker: Ken Hardcastle | 128 Cases Produced - 12.6 Alc By Vol.



A Story in Every Bottle

As you may know, for many years we have crafted our Heirloom Crabapple Wine from special Dolgo crabapples. However, because of its color and flavor profile, many people have mistakenly believed this wine to be a cran-apple wine. Well, now we have a cran-apple wine! When the drought-like conditions in the Fall of 2016 resulted in an insufficient crop of Dolgo crabapples, it prompted us to craft a cranberry-apple wine instead. This wine is also special because of the label: a local, famous painter, Stephen Hodecker (www.stephenhodecker.com), generously donated a painting for the label, and a painting by his late sister Christine Hodecker is featured on the Sparkling version.

Wine Notes

A combination of two classic New England fruits: cranberries and apples. This is reminiscent of a fine, semi-dry rosé. Drink 2023-2025.

Pairing Suggestions

Enjoy this wine chilled on its own or with roast turkey, smoked cheese, or even a vinaigrette salad. Also very good with Southwestern black bean dip with roasted cumin.

Farmers Notes

The cider and Kingston Black heirloom apples used for this wine were sourced from Apple Hill Farm near Concord, NH. The cranberries hail from a 3rd generation grower in southeastern Massachusetts.

Vinification

To a fresh pressed sweet apple cider we add fresh, chopped Kingston Black heirloom cider apples and chipped frozen cranberries. This blend is fermented at about 65F with Lalvin CY3079 yeast. After pressing, light-toast French Oak staves are placed in the storage tank for better structure and some oak tannins. During aging and racking, all transfers are done under CO2 gas to preserve the bright fresh aromas. Bench trials led us to add 35 g/L of sugar before bottling for drinking balance. The wine is sterile filtered for brilliance and stability. The sparkling version is force carbonated in our brite tank and bottled with our counter-pressure bottle filler and sealed with pressure-ated stelvin screwcaps for ease of opening.pH 3.3 RS 3.5% ABV 12.6

Hermit Woods

WINE TECH NOTES

2021 Heirloom Crabapple

Winemaker: Ken Hardcastle | 271 Cases Produced - 13 Alc By Vol.

A Story in Every Bottle

We discovered the delightful "Dolgo" crabapple when I took a bite of one of the little red apples growing on a tree in Bob's front yard years ago. The resulting experimental wine was outstanding, and it has quickly become our signature wine. Further research revealed that the Dolgo crabapple was brought to this country from Kazakhstan in the 1800's to add flavor to the cider being made at the time. Chuck has been busy connecting us with apple growers in our region that will grow and harvest Dolgos for us. One of Chuck's favorite wines is the sparkling version of our crabapple wine, called "Dolgo." Stone Mountain Orchard, a local grower in Belmont, NH, even planted trees specifically for us!

Wine Notes

Produced from Dolgo crabapples and wild, low-bush blueberries. Bright, fresh apple aromas precede a lively, mouth-watering, cranberry-like and apple flavored tang; reminiscent of a cranberry rosé.

Pairing Suggestions

Enjoy this wine on its own and with many different foods. This wine pairs especially well with roast turkey (Thanksgiving!) or chicken. For a summer treat, try it over ice.

Farmers Notes

Four farms and a local park! Four farms - Allison's Orchard, Saxton, Stone Mtn and Scott Farms - supplied us with Dolgo crabapples. These farms grow a wide variety of heirloom apples and other fruit, and they follow best management practices ensuring the highest quality produce. Chuck, our partner, has developed a close relationship with the orchard managers over the years, and enjoys the time of harvest. And for this special vintage we also sourced some Dolgo apples from trees right here in Meredith's park by the lake! Our blueberries come from Merrill's Wild Blueberries in Ellsworth, Maine; a three generation family blueberry harvester. Todd Merrill works closely with us to ensure only the finest quality berries, harvested at maximum ripeness.

Vinification

The fresh crabapples are crushed and added to the right amount of water and sugar in one of our large fermenting vessels. Then, Lalvin D21 wine yeast is added for primary fermentation at a temperature of about 65F. The wine is then aged in stainless steel tanks, with light toast, French oak staves suspended in the wine for 2 months, allowing for extraction of wood tannins and flavor, all while enhancing the structure. pH 3.29 RS 3.25% ABV 13%

Hermit Woods

WINE TECH NOTES

2022 Strawberry Rhubarb

Winemaker: Ken Hardcastle | 270 Cases Produced - 12.7 Alc By Vol.

A Story in Every Bottle

Such a classic New England combination of a fruit and a vegetable. Both grow so well here and ripen around the same time. With our focus on local ingredients, it was a no brainer to combine these two and make wine out of them. For a more complex flavor profile and better color, we also add a few wild blueberries to the mix! This wine has grown to be one of our most popular wines, so we have struggled each year to make enough. Once again we make sure to have enough to share with all of our club members, especially of this vintage with a fantastic new local source for our strawberries. And, if you haven't heard, we now have a champagne-style version of this wine called Cirque du Strawberry. Enjoy!

Wine Notes

A fruit-forward, complex, rosé-like wine of easy drinking character, yet surprisingly complex. Drink 2023-2025.

Pairing Suggestions

Enjoy chilled on its own or with just about any food. Especially delightful on warm summer days with lighter, summertime fare, such as soft cheese and fresh fruit or a summer salad.

Farmers Notes

The strawberries for this batch came from a local NH grower, Hemingway Farm. The rhubarb is a special heirloom variety called Whitney from Autumn View Farm. Our blueberries come from Merrill's Wild Blueberries in Ellsworth, Maine; a three generation family wild blueberry harvester. Todd Merrill works closely with us to ensure we use only the finest quality berries, harvested at maximum ripeness.

Vinification

This, like many of our wines, is quite complicated to produce. Ripe berries are hand sorted and partially destemmed,then added to the fermenter along with the rhubarb and blueberries with just the right amount of water. Fermentation is completed with a special strain of yeast, Lalvin DV-10, well known for clean fermentations that respect varietal character. Sugar is added during fermentation to raise the alcohol levels to that of wine. Bench trials led to the addition of 32 g/L sugar for balance. pH 3.48 RS 3.2% ABV 12.7

Hermit Woods

WINE TECH NOTES

2019 Deep Blue Reserve

Winemaker: Ken Hardcastle | 94 Cases Produced - 18 Alc By Vol.

A Story in Every Bottle

Many years ago, while researching historic cider making in New England, I came across the description of 'apple jack.' This is a hard cider concentrated by freezing. Reading this, I decided to 'jack' our Petite Blue blueberry wine. The result was a highly concentrated, higher alcohol, intense and very delicious blueberry wine with port-like characteristics. Unfortunately, we were not legally able to commercially produce a wine this way because this is a cryogenic distillation process, not strictly a fermentation. Fortunately, we realized that instead of adding water to make Petite Blue and then removing it by freezing, we can make Deep Blue, legally, by not adding any water. To increase the alcohol, sugar is added during fermentation and is converted by the yeast. The result is similar (and legal for our winery to produce!). This very special batch was barrel aged for 22 months without topping up, giving some oxidized, port-like and oak notes.

Wine Notes

A fruit forward, ruby port-like wine with deep rich flavors and engaging aromas. Drink 2022-2028.

Pairing Suggestions

Enjoy straight out of the cellar on its own, or very lightly chilled with dessert, such as chocolate, cheesecake, or blueberry pie with vanilla ice cream.

Farmers Notes

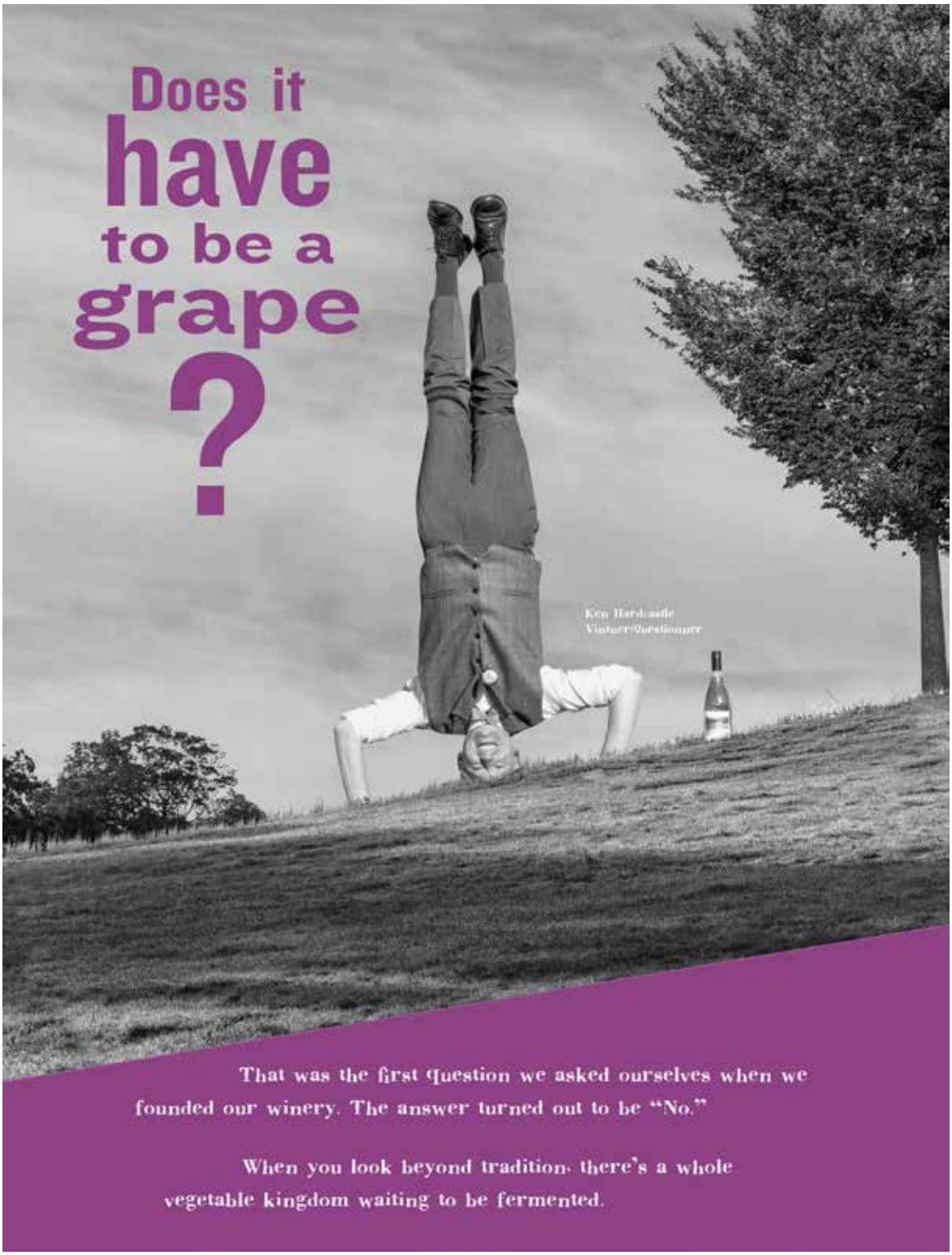
Our blueberries come from Merrill's Wild Blueberries in Ellsworth, Maine; a three generation family wild blueberry harvester. Todd Merrill works closely with us to ensure we use only the finest quality berries, harvested at maximum ripeness. Our blueberries are the wild berries that grow close to the ground across much of Downeast Maine. The smaller berries provide us with a concentrated flavor from their higher skin-to-juice ratio.

Vinification

To preserve flavor, the little wild blueberries are carefully cleaned and then deep frozen at the Merrill Facility. So when we receive them, they need to thaw, which results in a nice slow cold extraction of the fruit flavors and nutrients. In fact, many grape wines start by cooling the fresh grapes so that they can go through such a 'cold soak' prior to fermentation for better fruit flavors. Once fully thawed, Lalvin D254 yeast is used to ferment the berries, as well as added sugar for greater alcohol. This wine spends almost 2 years in French oak barrels without topping up, flirting with oxidation for the unique aromas and flavors generated. pH 3.28 RS 2.25% ABV 17.7

HERMIT WOODS

A GLIMPSE AT OUR NEW BRANDING



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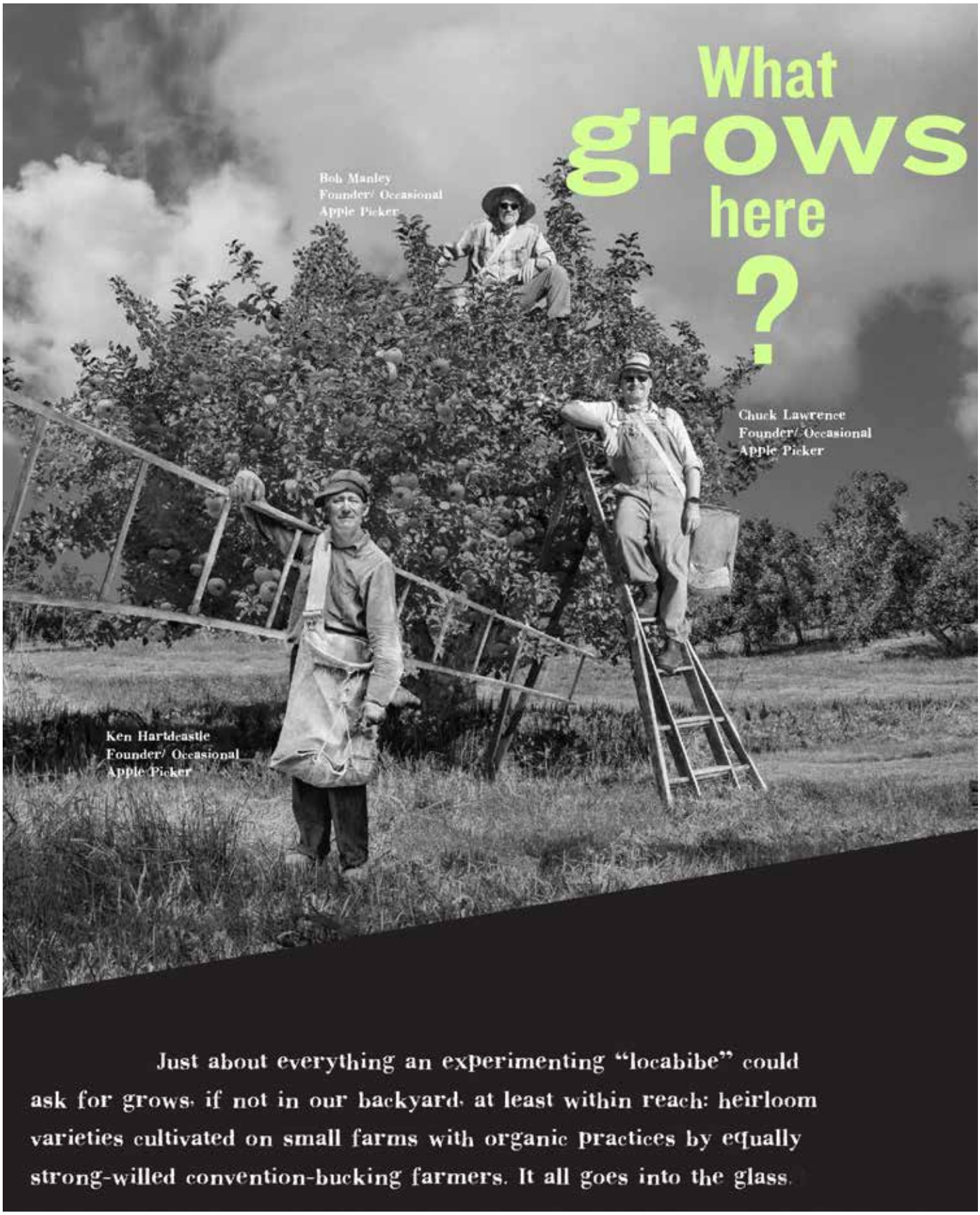

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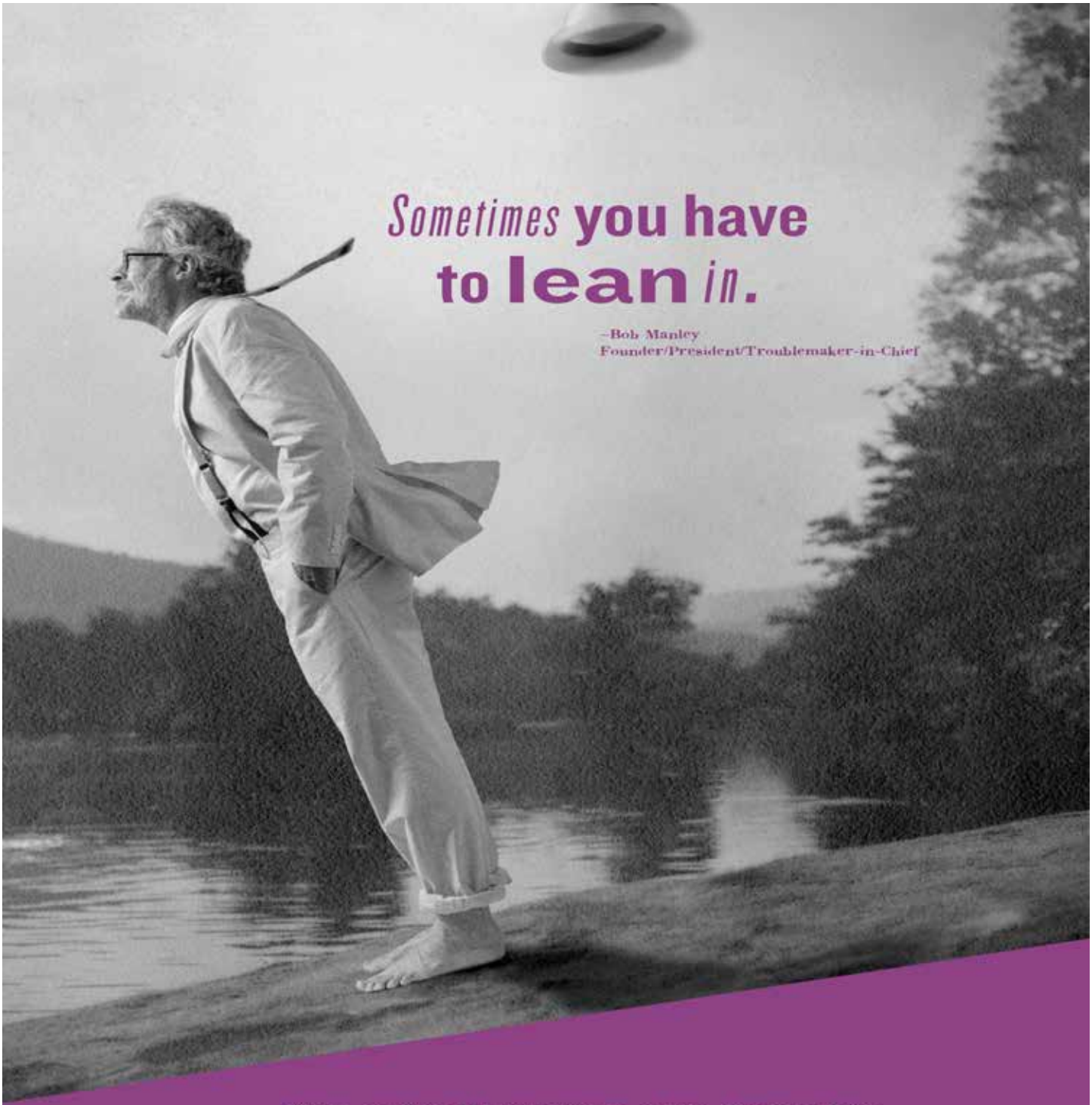

When we founded our winery, it was illegal in New Hampshire to charge for tastings. So we sold wine glasses to our guests and gave the wine away for free.

We ruffled a few feathers but eventually the authorities saw the wisdom of our ways and changed the rules. Now I can tell customers at our tasting bar that it's a wine experience so good, it used to be illegal.

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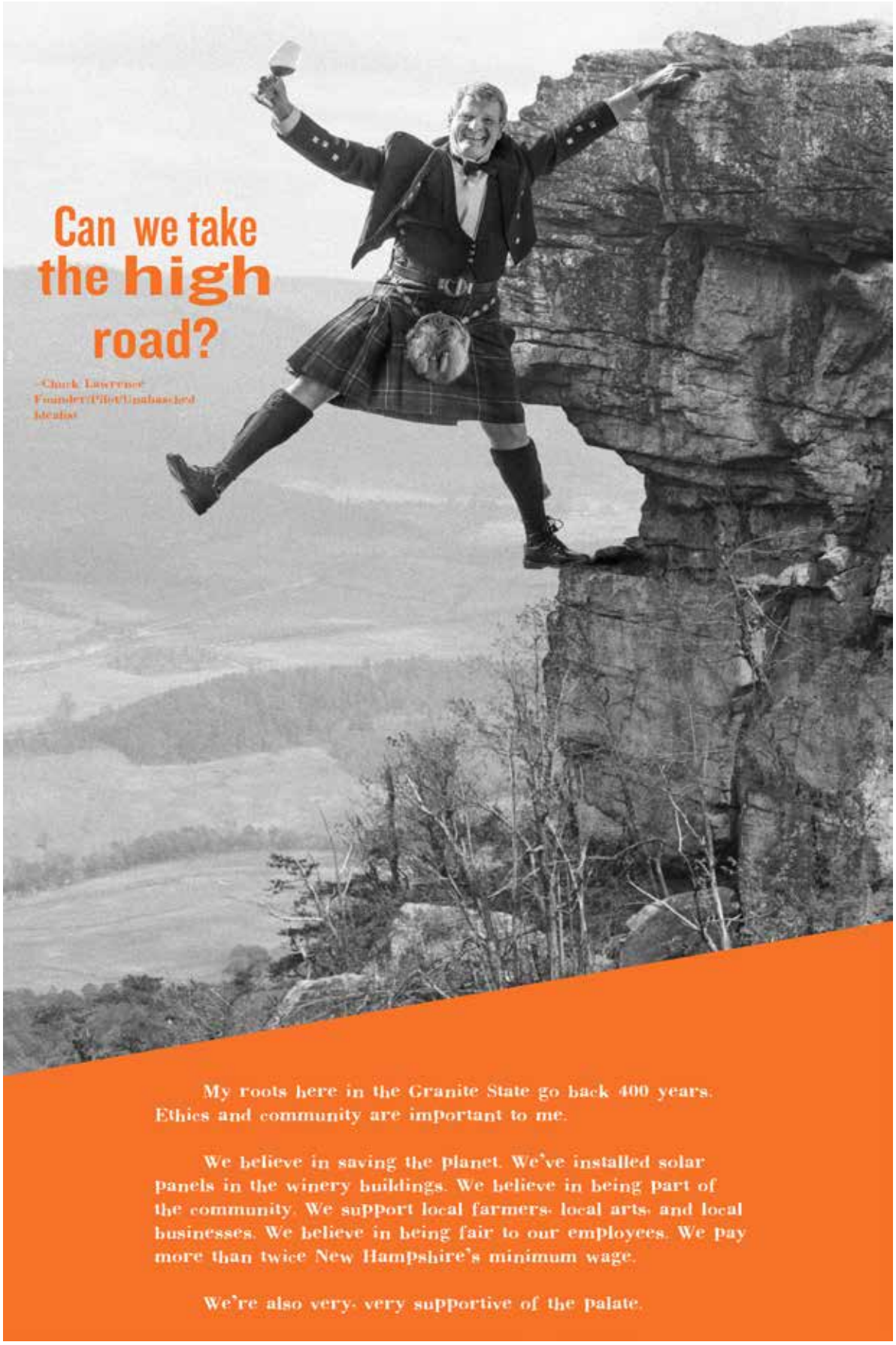

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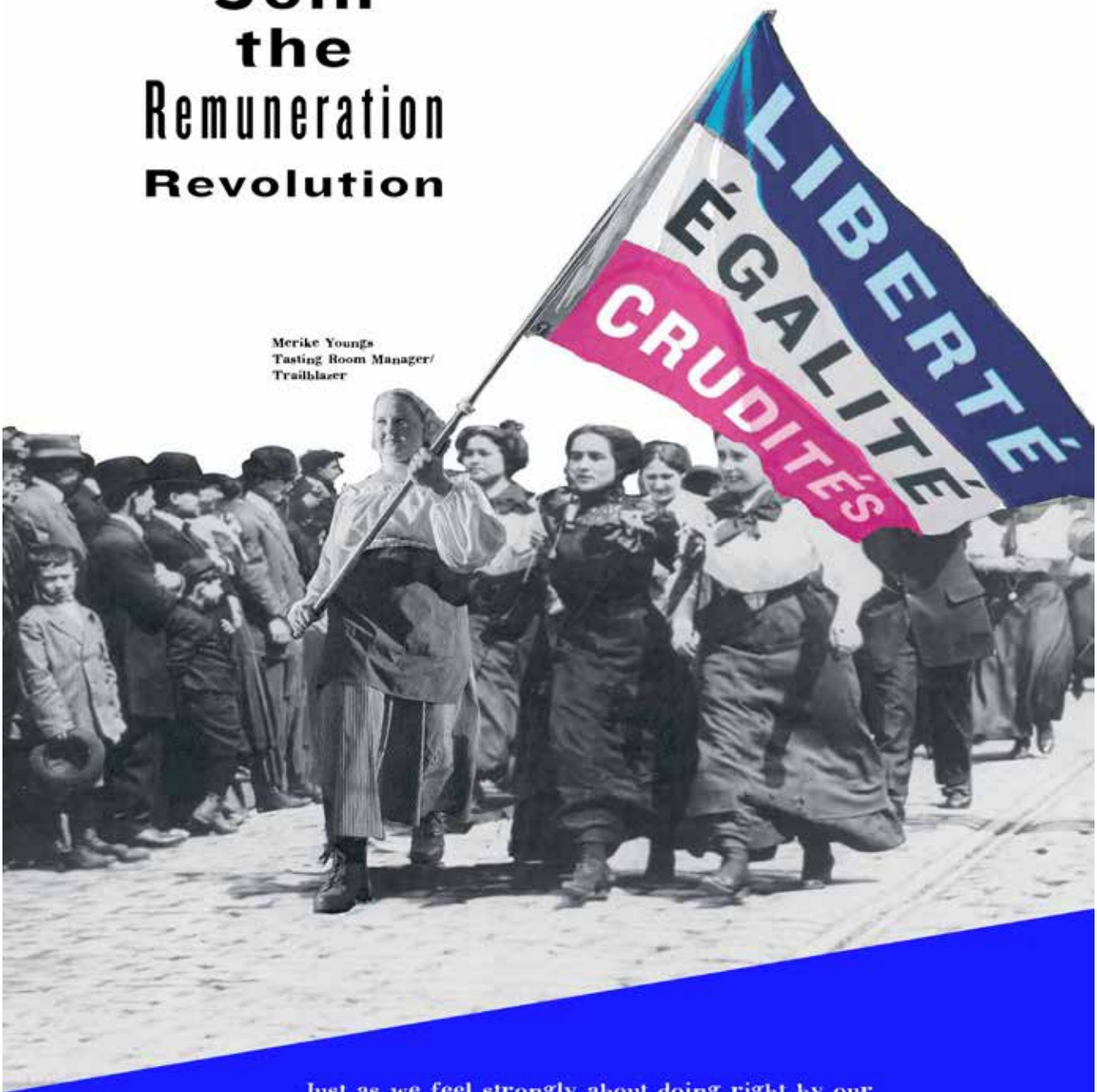
Join the Remuneration Revolution

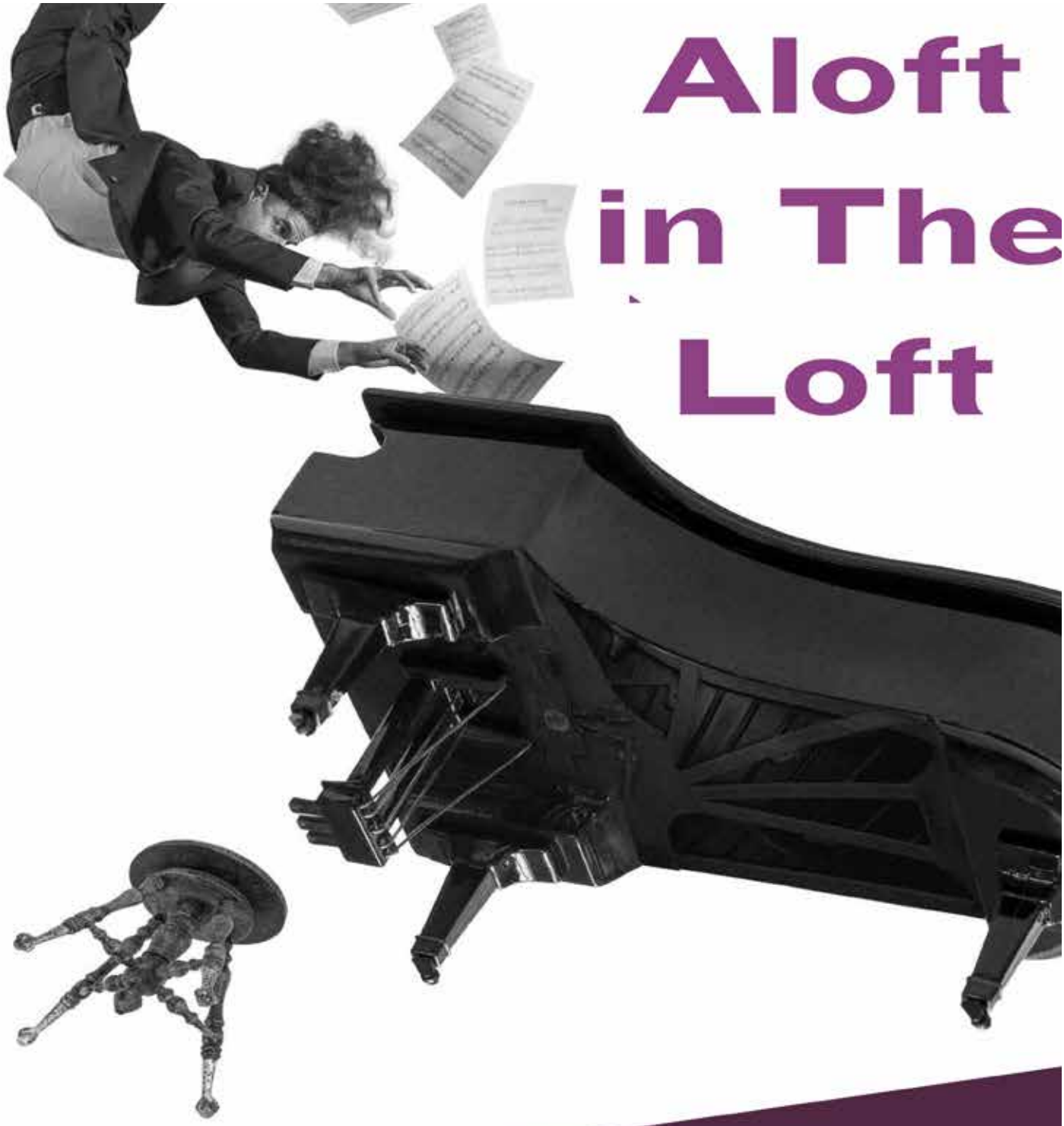


Merike Youngs
Tasting Room Manager/
Trailblazer

Just as we feel strongly about doing right by our planet, our farmers, and our community, we also feel strongly about doing right by our employees. (Our employees agree!)

We've joined a growing number of small businesses that do not actively promote tipping. Instead, we add a *living wage surcharge* of 3.5%. Since we feel equally strongly about transparency, we make our practice clear before we charge you that extra 87¢ for every $25 you spend.

A GLIMPSE AT OUR NEW BRANDING@ HERMIT WOODS



Aloft in The Loft

In 2020, we raised the roof of the winery. We built a listening room and equipped it with a stage and a grand piano. Now we raise the roof three nights a week. Thursdays are ticketed performances of Jazz, R&B, folk, or world music. Piano Nights are Fridays and Saturdays, no tickets required.

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RADELL