



Steve's cider apple trees on Lopez Island | Crab apples ready for pressing

OBSESSED TO THE CORE

My obsession for a new kind of hard cider started when I was offered some surplus, all-I-could-pick apples in Wenatchee. I'm Steve Kaiser, owner of Core Hero Hard Cider:

Over one decade ago, I created a traditional hard cider except I added fresh cranberries during the fermentation stage. The red blush bubbly was a hit with friends and family and it got me thinking. I bet other people would like this refreshing alternative to beer and wine too.

One year later, my preoccupation with wholesome hard cider led to a new job as director of marketing for a commercial cidery. While I was fortunate to learn the business side of cider-making, I soon realized my employer was making the kind of cider I detest. I quit.

Fast forward about 10 years when cider drinking was beginning to enjoy a comeback. I decided I would find my recipe and notes for producing the apple cranberry cider and launch my own cider business. I was determined to make an honest cider with local fruit and minimal processing. I promised myself I would keep operations small so I could personally control the process using handcrafted techniques.

With my fixation barely under control, I attended cider school in Mount Vernon, Washington taught by internationally-acclaimed

cider expert Peter Mitchell from England. Several months later I applied for a winery license, the first step of a long journey toward launching Core Hero Hard Cider.

It's been a lot of hard work, but I kept my promise and I'm producing cider true to my passions. Most of my apples come from the Wenatchee area, but I blend a variety of apples for a unique flavor profile. I also grow my own cider apples in Edmonds and Lopez Island. These are not the same kind of apples you can buy at a grocery store. My cider apples have unfamiliar names such as Brown Snout, Yarlington Mill, Kingston Black, Golden Russet and others.

Along with the apple cranberry cider, I also introduced an apple cinnamon cider in 2015. The Core Hero brand stands for refreshing and wholesome hard cider made from local apples. Be a hero and reward yourself by trying this gluten-free alternative to beer and wine.

Thank you for your interest in a local handcrafted beverage.

Steve Kaiser, Owner of Core Hero Hard Cider



Apple blossom | Picking crab apples | Immature apples