

*****For Immediate Release*****

April 29, 2016 Grand Rapids, Michigan

The Great Lakes Cider & Perry Association is pleased to announce official results of the 11th Annual Great Lakes International Cider & Perry Competition (GLINTCAP). The event was held at the Downtown Courtyard by Marriott in Grand Rapids, Michigan, on April 23-24, 2016. This pro-am competition seeks to recognize the finest in fermented apple and pear beverages submitted by commercial producers and amateur cider and perry makers.

Judging was conducted by 90 judges divided into 30 panels, who evaluated ciders in a blind tasting with the assistance of 30 stewards as well as additional cellar staff. Judges were drawn from a broad pool of amateur and commercial cider makers, beverage writers, authors, academics, and other cider aficionados, and came from a wide geographical distribution stretching from the West Coast of North America to England. Prominent among this year's featured guest judges were Julian and Diana Temperley, who produce traditional ciders and cider brandy at Burrow Hill Cider in the county of Somerset in southwest England.

Reflecting explosive growth in the industry, this year's competition showed astonishing growth in the number of entries, up more than 62 percent over 2015. With a total of 1003 entries from 282 entrants judged in 2016, the milestone of 1000 was surpassed for the first time ever in any international cider competition. The competition is open to twenty one categories of fermented beverages made from apple or pear. Entries this year came from 31 US states and the District of Columbia, 5 provinces of Canada, 5 counties of the United Kingdom, and several other nations including France, Spain, Ireland, and the Czech Republic.

A total of 73 Gold Medals, 305 Silver Medals, and 386 Bronze Medals were awarded. Full results, a list of featured judges, and more information about the styles included in the competition may be viewed at www.glintcap.org.

The Great Lakes International Cider & Perry Competition (GLINTCAP) is administered by competition director Eric West on behalf of the Great Lakes Cider & Perry Association, a registered not-for-profit organization that seeks to improve awareness and understanding of fermented apple and pear beverages among producers and consumers through meaningful description and comparison. Logistical support in Grand Rapids was provided by Vander Mill and the Michigan Cider Association.

For further information about the competition please contact competition director Eric West at eric@ciderguide.com.

For further information about the Great Lakes Cider & Perry Association contact association president Gary Awdey at gawdey@comcast.net or association vice president Charles McGonegal at charlespmcgonagal@gmail.com.

Awards of the highest distinction were made in eleven classes.

COMMERCIAL DIVISION

New World Modern Cider

Best in Class: Les Vergers de la Colline (Quebec)
CID Rosé

New World Heritage Cider

Best in Class: Eden Specialty Ciders (Vermont)
2015 Sparkling Dry Cider

Highly Commended: Big Fish Cider Company (Virginia)
Allegheny Gold

Old World Cider

Best in Class: Snowdrift Cider Company (Washington)
Cornice

Highly Commended: Bodegas Mayador (Asturias Spain)
Mayador Sidra Natural

Perry

Best in Class: Cidrerie Daufresne (Normandy France)
Poiré

Fruit Cider

Best in Class: Uncle John's (Michigan)
Apple Apricot

Hopped/Herbal Cider

Best in Class: Square Mile Cider Company (Oregon)
Spur & Vine

Wood Aged Cider

Best in Class: West Avenue Cider (Ontario)
Wild Oak

Specialty Cider & Perry

Best in Class: West Avenue Cider (Ontario)
Bleuet Sauvage

Intensified or Distilled

Best in Class: Talisman Farm Cidery (Colorado)
iCider

Highly Commended: Le Père Jules (Normandy France)
Pommeau de Normandie

NONCOMMERCIAL DIVISION

Standard Cider & Perry

Best in Class: Mike Mettler (Washington)
New World Modern Cider
Topsy Squirrel

Specialty Cider & Perry

Best in Class: Michael Wilcox (Kansas)
Fruit Cider
Stop Asking For More Cherry!