

Maiden Rock Winery and Cidery wins medals in international competition

The Great Lakes Cider and Perry Association recently announced winners of the Sixth Annual Great Lakes International Cider and Perry Competition held in Grand Rapids, Mich., April 2. Maiden Rock Winery and Cidery of Stockholm, Wis., was awarded two silver medals — for their Honeycrisp Hard Apple Cider and for their Dolgo Crabapple Wine. The Honeycrisp Hard Apple Cider is crafted from their own Honeycrisp Apples and honey produced by Honey Hill Apiary of Maiden Rock.

“The bees we bring in during the spring to pollinate our apple blossoms are the same bees that produce the honey we use in this unique product.” said Herdie Baisden, owner of the winery and cidery. Regarding their sil-

ver medal wine, he says, “This distinctive wine is crafted with luscious Dolgo Crabapples and blushed with succulent Frontenac and Sabrevois grapes, all grown in the Upper Mississippi River Valley of Wisconsin.”

Hard cider is traditionally made from apples, while perry is an equivalent product made from pears. The Great Lakes Cider and Perry Competition has grown to become the second largest cider and perry competition in the English-speaking world, behind the Royal Bath and West Show in Somerset, England. Entries for the competition came from 17 U.S. states and three Canadian provinces in wide swaths from Washington and California to Nova Scotia and from Quebec to Texas.



Herdie Baisden holds a bottle of his Maiden Rock Winery and Cidery apple cider. Baisden was awarded silver medals for his Honeycrisp Hard Apple Cider and Dolgo Crabapple Wine at a recent cider competition.