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If you are as passionate about something as we are about cider, you better find a way to make it part of your life. Before we thought of making our own cider, whether we were at home or out on the town, all of us here at Wild Cider drank cider over all other options. We enjoyed cider so much, the idea of creating it naturally drew us in, and evoked such excitement that we decided to pursue it, not just as a hobby, but to as a life long dedication. And so the search began to find the perfect location to do just that.

In the fall of 2012 we found just what we were looking for, fourteen acres of prime agricultural land located in a rural area north of Denver, CO, in a town called Firestone. The property is right in the middle of what was once known as “the fruit basket of the West”. Seventy-five years ago there were over two million fruit trees in Northern Colorado until, in 1951, a hard freeze killed the entire cherry crop and decimated the rest of the fruit trees.

First settled in 1919, our property is steeped in history. Starting as a dairy farm, the original farm house still sits on the property, along with the milk storage barn. [ Do you know anything between then and now? Do you have any pictures? ] Several years ago [ conflicts with the first sentence in the next paragraph (goats had been gone for MANY years)], the property was redeveloped into a creamery that produced gourmet goat milk and cheese. [ Mentioned in next paragraph, Remove? ] During this repurposing, a new production facility was constructed, and it turns out it is ideally suited for cider production.

When we discovered the property, the goats had been gone for many years and all that remained were the remnants of what once was. Fortunately, the modern processing facility was in pristine condition and ready for a new life as a cidery. We wasted no time purchasing the property and acquiring the necessary permits. Before long we had all of our equipment setup and the cider began to flow. Soon, we will have apple orchards on the property as well, providing us the fruit for the cider, and reanimating it as a 'fruit basket of the West'.

For many months prior to opening our doors we toiled over the brew vats, obtaining our final recipes. All our labor has coalesced in the production of the world's best [ 'world's best' is cliché; replace with: finest, most outstanding, premium, unrivaled, etc. ] ciders. We are certain you will enjoy our ciders as much as we do.

Cheers!