



Uncultivated

Wild Apples, Real Cider, and the Complicated Art of Making a Living

Andy Brennan
Foreword by Rowan Jacobsen

Food & Beverage / Sustainable Agriculture / Small Business

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Steering away from “business as usual,” a successful New York cidery turns to wild trees and forgotten methods to create the cider of America’s past

Long before the advent of conventional farming methods—which have focused on constant growth, human intervention, and genetic homogeneity—the apple had already grown to become the ubiquitous all-American symbol it is today. Known for their hardiness, ability to adapt to new environments, natural diversity, and plentiful bounty, wildy grown apples were once known as “America’s fruit” throughout the trading world. Yet those apple trees—known as pip-pins—have nearly vanished from the American agricultural landscape, and so, too, have the complexities and nuances of wild apples and their cider. Andy Brennan, founder of Aaron Burr Cidery in upstate New York, has been making a case for their return.

In his new book, *Uncultivated: Wild Apples, Real Cider, and the Complicated Art of Making a Living*, Brennan’s hero is the tenacious wild apple and the superior cider it produces. In candid and at times philosophical prose, he shares his decades-long experience working with naturalized trees—from discovering new tastes and textures to understanding how the wild apple tree guided him toward a successful, environmentally conscious business. At the heart of his story is Brennan’s faith in nature, and its unfailing ability to deliver us from our own mistakes.

“A darling of in-the-know sommeliers, iconoclastic cidemaker Andy Brennan forages for wild apples around his Catskills home to make his exquisite, edgy ciders.”—*The Washington Post*

“Small-batch producer Andy Brennan of Aaron Burr Cidery [is] at the arrow point of the cider boom . . .”
—*Wine Enthusiast*

Author availability: New York state, or by phone or arrangement

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Andy Brennan is the owner of Aaron Burr Cidery, a small homestead farm located in New York State’s Catskill region that supplies cider to some of Manhattan’s most popular restaurants, including Eleven Madison Park and the Gramercy Tavern. He has been featured on *CBS Sunday Morning* and in the *New York Times*, *Wine Enthusiast* magazine, and numerous other publications.

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