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## Brewcats | Rhinegeist craft ciders

Stephanie L. Smith | Staff Reporter Oct 22, 2015



Rhinegeist releases Cidergeist, two craft ciders for the fall season, a dry hopped and semi-dry option.

Stephanie Smith | Staff Photographer

Craft ciders are quickly taking their place among grocery store shelves and bar room taps. While Cincinnati is somewhat late to the scene, Rhinegeist hopes to make up for lost time with its introduction of Cidergeist.

The semi-dry version is a traditional cider, focusing on apple, whereas its dry-hopped counterpart has more of a beer emphasis due to its citrusy Centennial hops. Both are made with apples sourced from the Pacific Northwest and weigh in at 6.2 percent ABV, giving it a bit more of a kick compared to Angry Orchard's and Woodchuck's core line of ciders.

**Cidergeist Dry-Hopped:** Rhinegeist loves playing little tricks with their beverages. When pouring this cider into a glass, one is hit with a strong apple aroma, setting the taste buds up to expect a sweet tasting hard cider. But as it settles, whiffs of hops and citrus mingle with the apple.

The hops bring the beer flavor of this cider to the forefront with the apple flavor as a compliment. Neither taste overpowers the other. It ends with a dry, slightly bitter finish. This is an excellent cider for those who love their beer too much to give it up and drink something else.

**Cidergeist Semi-Dry:** If this cider was an apple, it would be Honeycrisp. The faint fragrance of fresh fruit swirls in the glass, but much like taking the first bite into a real Honeycrisp, one does not experience the pleasant sweetness of this drink until the first sip.

Tricks are played here, too. The semi-dry is a classic cider with its apple essence, yet it tastes like a blend of apple cider and champagne with its light, bubbly carbonation.

The two ciders are available year round and have been on the brewery's tap since July. The 12-ounce cans were released in the tri-state area earlier this October, with new cider flavors developing from public demand.