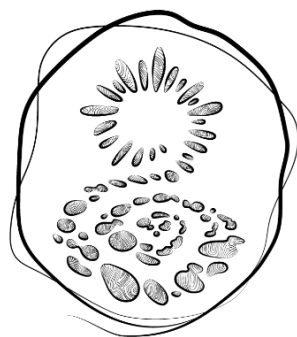


[Subscribe](#)

[Past Issues](#)

[Translate](#) ▼

[View this email in your browser](#)



Garden Path
FERMENTATION

Welcome to Our Winter Newsletter!



Autumn Production Recap

Our main activity this past fall was picking apples, organizing apples, pressing apples, and fermenting apple juice! This season we took in **10,000 pounds** of apples (and some amazing pears) from the [Washington State University Extension](#) orchards in Mount Vernon. Because the orchards are planted and maintained for research purposes, this leaves only small harvests from certain varieties (sometimes only a few small trees), so thoughtful blending is a big component to cider production for us. Almost every staff member here at Garden Path devoted long hours to hand-harvesting these fruits this year, through the heat waves, oppressive wildfire smoke, and finally, chilly autumn rain, but the opportunity to be an integral part of future fermented products was absolutely worth the effort. We're happy to be utilizing ingredients grown so close to home, and to be a part of a program that works to keep Washington's apple production at its best potential.

Unfortunately, 2020 was not an ideal year for grape growing west of the mountains due to a variety of weather and temperature factors, and our partner farms and vineyards were only able to offer us a modest harvest. We hope next year's growing season will be more ideal, but we've taken the opportunity to utilize our small supply of fruit in extra-innovative ways, making co-ferments and interesting bases for other projects. Working with agricultural products involves a high amount of flexibility!



Spontaneous Fermentation

While we're still mourning the passing of our warm, fruitful summer days, the cooler weather does allow for other kinds of exciting projects. Coolship season is a favorite around here, not just because of the flavorful products we're able to create in these more moderate temperatures but

[Subscribe](#)[Past Issues](#)[Translate ▼](#)

the history and process. If you were able to join us for the event, thank you! We plan to host more in the future, so stay tuned. We're also very much looking forward to the upcoming release of our first fully spontaneous product, **The Spontaneous Ferment**, as well as several fruited variants. These are small, special releases that we think won't last long on our shelves and online store!



Business Updates

This year's unexpected challenges have inspired us to develop new ways of engaging with our community. As many small businesses did this year, we launched our [online store](#) and have been providing curbside pickup options, local and regional deliveries biweekly, and happily, now in-state shipping! We're excited to be able to bring our products and our bottle shop inventory to so many more of you. We support other small breweries, wineries, and cideries through our shop curation, so when you buy from our bottle shop, you're also making a vote for the long-term success of other small projects like ours.

Because indoor service is still not a safe activity, we've worked hard to improve our outdoor space, providing cozy tabletop heaters and a real roof over our front patio to protect from the season's drizzly elements. We still want to provide a comfortable and relaxing place to enjoy a beverage, however we can!

We're also working on a series of short videos called **Wine for Beer Drinkers**, where we explore unique bottles from our wine shop from a beer lover's point of view. Look for our videos on [IGTV](#) and [Youtube](#), or read a written version on our [Bottle Shop Blog](#) on our online store.

We're greatly appreciative of all your support throughout this crazy year, whether that's been stocking up on home supplies from our bottle shop, having a drink outside on the patio, ordering

[Subscribe](#)

[Past Issues](#)

[Translate](#) ▼

Upcoming Releases

The Spontaneous Ferment.
The Spontaneous Ferment Grape Skins.
The Spontaneous Ferment Raspberries.
The Spontaneous Ferment Boysenberries.
The Subtle Blend Cherries.
The Gentle Hint of Smoke.
The Local Harvest Madeleine Angevine.



Copyright © 2020 Garden Path Fermentation, All rights reserved.

11653 Higgins Airport Way Burlington, WA 98233

Want to change how you receive these emails?

Email info@gardenpathwa.com to update your preferences or [unsubscribe from this list](#).

This email was sent to team@gardenpathwa.com

[why did I get this?](#) [unsubscribe from this list](#) [update subscription preferences](#)

Garden Path Fermentation · 11653 Higgins Airport Way · Burlington, WA 98233 · USA

