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ART & SOL

THE FRESH TASTE OF HOME GROWN, WORLDWIDE SUCCESS: SNOW CAPPED CIDER



KARI WILLIAMS
OWNER / HEAD CIDER MAKER
SNOW CAPPED CIDER

Owner and Head Cider Maker Kari Williams of Snow Capped Cider. Courtesy photo.

Mirror Staff Report

CEDAREdge-For someone whose business has captured some of the most prestigious industry awards worldwide, Kari Williams is remarkably humble.

Williams is the Owner and Head Cider Maker at Snow Capped Cider, located on a 100-year-old family orchard on Colorado's Western Slope. She continues to be a hands-on business owner after 12 years, though the company now employs seven.

"I am very, very lucky," Kari told the *Mirror* last week. "I love what I do. We are a family generational business-the largest apple growers in Colorado- and this is a zero-waste company. There are no artificial ingredients, no juice.

"It's a blessing to contribute on that level; it makes me proud."

Kari is also a sommelier, has created a line of sparkling beverages, and has opened a Tap Room, where locals and visitors can come and enjoy the refreshing taste of Western Colorado's best cider

and listen to great live music. She curates a flight every week from the company's bottle line as well.

Also among the offerings are mocktails that Williams has created with her skills as a connoisseur, using "awesome, flavorful ingredients."

"Everything is based on an elevated tasting experience," she said.

A coffee shop will be opening on site soon, and Bluegrass concerts are scheduled on a regular basis.

"It's amazing and super fun to present in our hometown," Kari said, "And to help bring tourists here."

Locals are invited to join the [Bevy Club](#), and those who are not fortunate enough to live on the Western Slope can join the [Cider Club](#). "We can ship to all the states," Williams said.

Recent Awards

A News Release issued on June 1 details some of the company's recent honors. "[Snow Capped Cider](#), has been named Midsize Producer of the Year at the 2026 Great Lakes International Cider and Perry Competition (GLINTCAP) for the third consecutive year, while earning 14 Best in Show awards, a new competition record surpassing the cidery's previous record set in 2025. The wins come on the 20th anniversary of GLINTCAP and alongside a dominant performance at the 9th Annual Cidercraft Awards, where Snow Capped Cider earned more medals than any other cidery in the competition for the fourth consecutive year. Now in its 20th year, GLINTCAP is widely recognized as the most prestigious cider competition in the world, drawing more than 1,400 interna-

tional entries from the United States, Spain, Japan, Canada, and beyond. Judging is conducted blind by a panel of certified experts and industry professionals. Midsize Producer of the Year is the competition's highest honor in its category, awarded to the cidery demonstrating the most consistent excellence across all categories. Snow Capped Cider has now earned that title three consecutive years in a row. In addition to the 14 Best in Show placements, the cidery earned eight Gold medals and 41 Silver medals across more than 20 categories."

Said Williams, "To earn GLINTCAP's Midsize Producer of the Year for the third year in a row is something our team doesn't take for granted. It's a true reflection of the passion and hard work we pour into every cider we craft. Setting a new Best in Show record, and then breaking it again the following year, tells us we're continuing to push in the right direction. There's nothing quite like the fruit we are growing at this elevation. To see that recognized not just at GLINTCAP, but at Cidercraft as well, means everything to us and to Colorado cider."

Also noted in the news release, "At the 9th Annual Cidercraft Awards, Snow Capped Cider emerged as the most awarded cidery, taking home 24 medals across Platinum, Double Gold, Gold, Silver, and Judges' Pick categories. Marking its fourth consecutive year earning the top honor, the cidery continues to earn consistent praise from judges for its range, craftsmanship, and overall quality, solidifying its reputation as one of the competition's most high-performing producers

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year after year.

“Platinum medals were awarded to Kingston Black Reserve (Single Varietal), Ellis Bitter (High Tannin Sweet), Mountain Rose (Rosé), Porters & Perry (Co-Ferments: Fruit/Stone Fruit), Platinum Elevation (Modern-Dry), and The Russets (Modern-Sweet).

“Snow Capped Cider’s orchards sit in Colorado’s Surface Creek Valley at the base of Grand Mesa, the world’s largest flat-topped mountain, at an impressive elevation of 6,130 feet, making them among the highest-elevation cider orchards in the

world. UV exposure at this elevation runs approximately 30 percent higher than at sea level, and dramatic swings between daytime heat and cool mountain nights slow ripening in a way that concentrates flavor, sugar, and acidity in the fruit.

Across more than 150 apple varieties and 40 peach varieties, including rare heritage apples like Kingston Black and Yarlington Mill, that environment is what gives Snow Capped Cider’s portfolio its range and depth.

“These latest honors add to Snow Capped Cider’s national recognition and reinforce

the cidery’s leadership across the craft cider industry.

From heirloom single varieties and perries to wood-aged and modern dry ciders, the awards reflect the depth and diversity of styles made possible by more than a century of fruit cultivation on Colorado’s Western Slope.

With a record-setting performance at GLINTCAP’s 20th anniversary competition and the most medals at the 2026 Cidercraft Awards, Snow Capped Cider continues to raise the bar for craft cider in the U.S.”

COMMUNITY NEWS BRIEFS

PALM ARTS PRESENTS AVID DANCE: THE WOLFF & OTHER WORKS SATURDAY, JULY 11 at 7PM

Special to Art & Sol

TELLURIDE-Join us at the Michael D. Palm Theatre for an extraordinary evening of dance on July 11 as AVID presents the world premiere of *The Wolff & Other Works*.

The evening is headlined by *The Wolff*, a darker, thought-provoking reimagining of the classic Little Red Riding Hood tale told from a different perspective. Created by former Houston Ballet Principal Dancer Melody Mennite, the work challenges conventional notions of heroes and villains through powerful storytelling and striking choreography.

The program also features two works performed with live music by Juilliard graduate and composer Kebra-Seyoun Charles. *The Center Does Not Hold*, choreographed by Daniel Ojeda and commissioned by AVID for its 2026 season, is a compelling exploration of polarization and the forces that pull people apart. Gerald Arpino’s *Valentine* offers a quirky and entertaining look at the battle of the sexes, set in a boxing ring and brought to life through dynamic movement and live double bass accompaniment.

Founded by Emily Speed in 2024, Artistic Ventures in Dance (AVID) creates original works that blend classical technique, contemporary movement, and storytelling to inspire connection through the power of dance.

Advance Tickets: \$35 Adult | \$25 Student

At the Door Tickets: \$40 Adult | \$30 Student

Doors open at 6:30pm. Performance begins at 7pm.

