

Tieton Cider Works

CIDERMAKER'S RESERVE

OVERVIEW The fruit used in Tieton Cider Works comes from Craig and Sharon Campbell's **Harmony Orchards**. For three generations the Campbell family has been working the fertile land in the Yakima Valley, recognized as the largest apple producing region in Washington State. A love of land, food and drink has inspired them to plant and continue to expand the largest selection of bitter-sharp and bitter sweet apple varieties in the country. From these carefully cared for apples comes a truly eclectic offering of artisan ciders.

Each season in Yakima offers a unique set of challenges. Our orchards are handled in much the same manner as grapes are handled within a vineyard. Trees are planted and sometimes carefully grafted to create ideal growing conditions specific to terroir. Trellising, pruning and leaf thinning are done by hand to ensure trees grow in harmony with nature. Currently, we grow over 40 types of cider specific apples, constantly pursuing farming techniques and ultimately uncovering knowledge that leads us to the highest quality apples and best tasting craft cider.

Tieton Cider Works currently produces 13 different offerings, ensuring we have something for even the most diverse and complex palate. From farm to bottle, we manage this process with intense scrutiny and the utmost care to deliver a true craft product that drinks fruit forward and always farm fresh. While our ciders drink wonderfully alone, we encourage you to drink them our favorite way – with food!

TASTING NOTES Cidermaker's Reserve represents our very best. Expect light bubbles rising through a golden hue. Bitter sweet apples and plum fill the nose, while lightly charred oak, traces of bourbon and vanilla lead to a finish of soft acid and well balanced tannins.

FOOD PAIRINGS Our Cidermaker's Reserve offers a richness and complexity that pairs harmoniously with a steaming plate of lamb stew. Touches of smoke and oak flavor brings out the best in grilled chicken. From the sea, pair this offering with smoked salmon and sushi alike. For those with a sweet tooth, this bourbon and vanilla flavored beverage is the perfect accompaniment to orange flavored chocolate, pumpkin pie or a dark chocolate soufflé.



"Cidermaker's Reserve represents our very best. We carefully select our favorite lots and age for nearly a year prior to bottling. Bourbon barrel aging offers an almost cognac flavor on the palate and really showcases the complexity of true craft cider."

Marcus Robert
Cider Maker



— Estate Grown —

LIMITED RELEASE

SIZE: 500ml

ALCOHOL: 6.9%

STYLE: Dry-Barrel Aged

RESIDUAL SUGAR: 1.7%

NATURALLY GLUTEN FREE

SERVE CHILLED



TIETON CIDER WORKS

619 WEST J STREET

YAKIMA WASHINGTON 98902

509.571.1430

INFO@TIETONCIDERWORKS.COM

WWW.TIETONCIDERWORKS.COM

FARM  GROWN

