

# Tieton Cider Works

## CHERRY CIDER

**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** A crisp apple cider blended with just the right amount of cherries. Expect hints of clove and a dash of cinnamon leading to a long, well-rounded finish. A perfect food pairing cider that also makes an amazing compliment to your favorite dark and light spirits.

**FOOD PAIRINGS** Surprisingly, this semi-sweet cider makes a remarkable complement to both sweet and spicy offerings. Pair with chili, tacos, Thai noodles, curry, and glazed pork shoulder. It is also "the" cider to serve with your Thanksgiving turkey.

### AWARDS

- Reader's Choice of Northwest Brewing News: Best Cider in 2014
- 2014 Seattle Wine Awards: Silver Medal
- 2012 Denver International Wine Competition, the Largest Double-Blind Wine Competition held in the Rocky Mountains: Silver Medal



"We dabbled with a variety of apple and cherry options with the goal of creating a perfectly balanced food cider. Cherry drinks can often be misleading with the assumption of sweetness being the first thing that comes to mind. This is not a sweet cider. The semi-sweet complexity has been captured in the bottle. This may be one of the most surprising offerings you taste this year."

**Marcus Robert**  
Cidermaker



### FLAVOR DETAILS

**SIZE:** 500ml, Draft Product

(1/6 & 1/2 barrel)

**ALCOHOL:** 6.9%

**STYLE:** Semi-Sweet

**RESIDUAL SUGAR:** 4.8%

**NATURALLY GLUTEN FREE**

**SERVE CHILLED**

JUST BELOW ROOM  
TEMPERATURE



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