

# Tieton Cider Works

## CRANBERRY 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** Racy and fresh, this cider is perfect for lovers of both sweet and tart. We blend fresh pressed cranberry juice into an already upbeat blend of fermented apples. Bold and bright on the palate, with all the freshness of ripe, red, summer fruits.

**FOOD PAIRINGS** Not just the perfect complement to your Thanksgiving turkey dinner or your Christmas honey-glazed ham, this is a cider that works perfectly year-round. Cranberry and apples make a fabulous combination to begin with, but make sure to explore other fruit pairings like mango, pear, and other high citrus fruits. Lovers of sweets, pair this offering with gourmet chocolate and truffles. Outdoor patio weather and warm summer days now have a perfect match.



"Washington is the perfect place to produce a Cranberry-Apple Cider. Our proprietary blend of cider apples and carefully selected cranberries marry to perfection in route to a well-balanced, slightly tart offering that pairs as well with food as it drinks alone. Bolder in style, but surprisingly refreshing and versatile."

**Marcus Robert**  
Cidermaker



### FLAVOR DETAILS

**SIZE:** 500ml

**ALCOHOL:** 6.9%

**STYLE:** Semi-Sweet

**RESIDUAL SUGAR:** 4.2%

**NATURALLY GLUTEN FREE**

**SERVE CHILLED**



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