

Tieton Cider Works

TIETON FROST 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 Our autumn harvest blend of Jonagold, Pinova, and Winter Banana apples. Complex and sweet enough to offer an incredible alternative to Sauternes or wines from the Tokaj region. A perfect way to toast and finish any gourmet meal.

FOOD PAIRINGS We've packed on a few pounds preparing these suggestions! Pair our Frost with bread pudding, custard, or fresh fruit tarts – and it's exquisite with dark chocolate. But don't be afraid to be daring and enjoy this cider with Wasabi peas and sushi. Our favorite suggestion remains seafood, with shrimp, mussels, and scallops taking top billing. Venture out in the kitchen and create a Frost Glazed Smoked Salmon!



"We grow our Jonagolds, Pinovas, and Winter Banana apples organically and let them hang longer on trees before harvest to produce higher brix. The end result is an aromatic and concentrated flavor on the palette and a drink that is complex and similar to an ice-wine."

Craig Campbell
Owner & Orchardist



LIMITED RELEASE

SIZE: 375ml

ALCOHOL: 11%

STYLE: Sweet

RESIDUAL SUGAR: 11%

NATURALLY GLUTEN FREE

**SERVE ROOM
TEMPERATURE**



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TIETON CIDER WORKS
619 WEST J STREET
YAKIMA WASHINGTON 98902
509.571.1430
INFO@TIETONCIDERWORKS.COM
WWW.TIETONCIDERWORKS.COM

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