

Tieton Cider Works

TIETON WIND

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 Fortified from our own custom apple brandy, we select slow and specific artisanal ciders and age in freshly emptied bourbon barrels to achieve cognac-like complexity. A perfect addition to vintage ports, Colheita, or Garrafeira on any wine list.

FOOD PAIRINGS Our supporters of Wind have called this truly interesting drink everything from Pommeau, port, and cognac – in style. The uniqueness of this offering allows for a perfect pairing with pungent cheeses such as Stilton or a cheese with a high level of salt such as Parmesan-Reggiano. And if sweets are your forté, pair Wind with Nutella brownies, peanut butter balls, pumpkin pie, or lemon tart.



"We created Tieton Wind in reverence to the traditional Pommeau's of France – while adding our own twist! More port-like in style, this cider is fortified with brandy made from our own dry ciders and then aged on bourbon barrel to impart the rich characteristics derived from great dessert wine offerings – making it unforgettable."

Marcus Robert
Cider Maker



LIMITED RELEASE

SIZE: 375ml

ALCOHOL: 16%

STYLE: Dry

RESIDUAL SUGAR: 10%

NATURALLY GLUTEN FREE



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