

# Tieton Cider Works

## APRICOT 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 terrior. 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** Crisp apple cider infused with just the perfect amount of apricot. Expect a perfect level of apple tartness coupled by the dry and fresh flavors of apricot. The marriage of these two fruits makes for the perfect cider. Not too sweet, yet not too dry – perfectly balanced.

**FOOD PAIRINGS** The perfect potato cider! Enjoy with a chowder of potatoes and endive, a plate of French fries or a bowl of gnocchi. Pairs perfectly with salads, especially when accompanied by chicken.

### 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



"A well-rounded apricot cider can be quite the challenge to create. Our goal was to produce a cider that remained apricot floral on the nose, while also maintaining proper balances of semi-dry fruit characters on the palate. A perfect balance between apple and apricot, this is a beverage that begs to be paired with gourmet food offerings."

**Marcus Robert**  
Cidermaker



### FLAVOR DETAILS

**SIZE:** 500ml, Draft Product  
(1/6 & 1/2 barrel)  
**ALCOHOL:** 6.9%  
**STYLE:** Semi-dry  
**RESIDUAL SUGAR:** 3.7%  
**NATURALLY GLUTEN FREE**  
**SERVE CHILLED**



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