

# Tieton Cider Works

## BLOSSOM NECTAR 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** The inspiration for this cider came from the beauty of our orchards layered with luscious blossoms in the spring. Expect a nose of apple blossom honey, all natural tree ripened fruit notes, with hints of vanilla and melon. Slightly sweeter in style, but a remarkably balanced food cider.

**FOOD PAIRINGS** A remarkably diverse cider that compliments both the beginning and end of a great meal. A perfect complement to your favorite summer fruits. Also, just enough palate cleansing acid to integrate your favorite cheeses and mixed nut selections.

### 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



"Many perceive cider to merely be a sweet drink and that isn't necessarily true. Blossom Nectar was produced to capture a sweeter style of cider, while also ensuring these sugar levels and acids were managed and integrated into an ideal companion for food. Just sweet enough to be refreshing – a perfect summer sipper!"

**Craig Campbell**  
Owner & Orchardist



### FLAVOR DETAILS

**SIZE:** 500ml

**ALCOHOL:** 6.9%

**STYLE:** Semi-Sweet

**RESIDUAL SUGAR:** 3.8%

**NATURALLY GLUTEN FREE**

**SERVE CHILLED**



**TIETON CIDER WORKS**

619 WEST J STREET

YAKIMA WASHINGTON 98902

509.571.1430

INFO@TIETONCIDERWORKS.COM

WWW.TIETONCIDERWORKS.COM

