

Tieton Cider Works

TIETON DRY 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 We pay homage to the crisp English style of making cider! This cider begins with a floral and fruity nose. Expect balanced citrus notes with hints of green grape skin and slate, followed by a lingering pepper finish. Works just as well with food as it does with your favorite integrated spirits.

FOOD PAIRINGS Makes food bliss with roasted chicken, halibut, and other dense white fish. Pair with salty cheeses like a Monchego, Romano, or Parmesan. Couples incredibly well with a warm basket of French Fries. Tieton Dry makes a great base blend for exciting cocktails.

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



"Tieton Dry is a fantastic representation of all the complexities an apple can become. Dry, crisp and clean, this is a complete departure from the overly-sweet styles most associated with cider. Sophisticated and elegant, your pallet will instantly crave a connection to food."

Marcus Robert
Cidermaker



FLAVOR DETAILS

SIZE: 500ml

ALCOHOL: 6.9%

STYLE: Dry

RESIDUAL SUGAR: 0.4%

NATURALLY GLUTEN FREE

SERVE CHILLED

JUST BELOW ROOM
TEMPERATURE



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