

Tieton Cider Works

SPARKLING PERRY

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 Perry is a sparkling beverage akin to champagne; dry and brilliant. Expect an effervescent beverage that pours a soft straw color with a lightly laced rim. Orange blossom honey and rose petal fill the nose, while the palate is greeted with lively citrus, passion fruit, and pear, along with a long, slightly sweet finish.

FOOD PAIRINGS Our Sparkling Perry makes an outstanding compliment to lobster with a touch of olive oil. It is an equal compliment to scallops with a touch of ginger, shrimp in any style, whether it be grilled, raw or steamed. And if seafood isn't appealing it pairs perfectly with a variety of grilled chicken dishes. On the lighter side of life, pair this effervescent beverage with mac and cheese, fish tacos or a corn dog with Dijon mustard.

AWARDS

- 2012 Great Lakes International Cider & Perry Competition: Gold Medal in the Category of Traditional Perry



"Our Sparkling Perry is made from only traditional, estate grown perry pears from our family orchards. We blend 11 varieties of Perry Pears and use a French fermentation technique to get that perfect balance of acid and residual sugar. A truly unique drink that often rivals Champagne in complexity and style."

Craig Campbell
Owner & Orchardist



— Estate Grown —

LIMITED RELEASE

SIZE: 500ml

ALCOHOL: 5.5%

STYLE: Semi-Sweet

RESIDUAL SUGAR: 5%

NATURALLY GLUTEN FREE

SERVE CHILLED



8 5 1 5 8 2 0 0 2 0 6 3

TIETON CIDER WORKS

619 WEST J STREET

YAKIMA WASHINGTON 98902

509.571.1430

INFO@TIETONCIDERWORKS.COM

WWW.TIETONCIDERWORKS.COM

FARM  GROWN

