



**TIETON  
CIDER WORKS**

**FARMER GROWN**  **FARMER MADE**

## **ASHMEAD'S KERNEL**



### **Overview**

Ashmead's Kernel is an apple of antiquity discovered by William Ashmead of Gloucester, England in the 16th century. Over the centuries This apple has long been prized for its culinary qualities. We grow Ashmead's Kernel for its excellent cider-making qualities.

### **Tasting notes**

Ashmead's Kernel is tart with a peardrop character up front followed by deep Madeira and honey qualities to finish. Pair with foods that are richly sweet, savory, and smoky. Roasted beet salad and grilled steak are some of our favorites.

### **HEIRLOOM SERIES:**

The Heirloom Series represents our heritage of growing fruit and taking care of the land we call home. We hope you explore these apples of generations past with us.

Cheers-  
Tieton Cider Works

### **PACKAGE DETAILS**

SIZE: 1/2 BBL & 1/6 BBL

ALCOHOL: 6.9%

STYLE: Semi-Dry

RESIDUAL SUGAR: 2.4%

NATURALLY GLUTEN FREE

SERVE CHILLED

TIETON CIDER WORKS  
619 WEST J STREET YAKIMA WASHINGTON 98902  
509.571.1430  
INFO@TIETONCIDERWORKS.COM  
TIETONCIDERWORKS.COM

**SINGLE VARIETAL**