

01

BITTERSWEET

Heirloom Series | 7.2% abv

Bittersweet apples are the backbone of traditional English cider and are some of the rarest apples in Canada. The heartbreak of cultivating these heritage varieties comes from the tree's tendencies to produce unpredictable yields. While bittersweets are ideal apples for fine cider making, they are frustrating to grow. For example, they tend to produce fruit only every other year, they often flower in winter months without the presence of pollinators, and they are susceptible to orchard diseases and pests.



Tasting Notes

Appearance: *Clear, bright, amber*

Aromas, flavours: *Phenolic, spicy, cut apple, orchard leaves*

Acid/sweetness: *Off-dry.*

Mouthfeel: *Soft astringency, gently effervescent*

02

PIPPINS

Heirloom Series | 9.5% abv

Juicy, expressive, and playful on the tongue, Pippins reveals why cider was North America's favourite drink before prohibition.

Pippins is an example of a New England style of cider that was meant to be as strong and robust as North America's pioneers.

Pippins features pineapple and confectionery notes and is incredibly food friendly. It fits just about every occasion and its crisp bite will pair perfectly with everything from steak and salad to spicy curries.



Tasting Notes

Appearance: *Effervescent, warm straw in colour, clear, bright.*

Aromas, flavours: *Citrus, apple, pear, lemongrass, pineapple, confectionary.*

Acid/sweetness: *Intense acidity, balanced by slight residual sweetness.*

Mouthfeel: *Crisp, sharp to the tongue.*

03

GINGER PERRY

Barrel Series | 12.5% abv

Spices such as ginger were prized by early European explorers.

Finding new routes to source these spices led to Cabot's voyage of discovery in 1497 and Victoria's early tea culture. Sea Cider pays homage to our seafaring ancestors with Ginger Perry. As part of our Barrel Series, gin barrels and ginger are used to infuse our Ginger Perry with zesty notes that compliment the sweetness and bright acidity of British Columbia pears.



Tasting Notes

Appearance: *Effervescent, straw in colour, clear, bright*

Aromas, flavours: *Ginger, pear, and gin botanicals (juniper)*

Acid/sweetness: *Lively acidity, semi-sweet*

Mouthfeel: *Crisp, sharp, lively.*

04

BRAMBLE BUBBLY

Canadian Invasion Series | 9.9% abv

The mighty blackberry is a tenacious invader of Vancouver Island orchards, but a touch of its sun-soaked sweetness added to apple cider makes for a sinfully delicious blushing semi-dry sparkling cider. Bramble Bubbly combines the best of BC cider apples with wild local blackberries. Vancouver Island's native species is called 'The Trailing Wild Blackberry,' a cousin of the Himalayan Blackberry.



Tasting Notes

Appearance: *Sparkling rosé*

Aromas, flavours: *Green apple, orchard leaves, blackberries, confectionery notes.*

Acid/sweetness: *Tart and balanced with residual sweetness.*

Mouthfeel: *Sharp yet smooth with minimal tannins, long and viscous finish.*

05

RUBY ROSE

Canadian Invasion Series | 9.9% abv

A captivating semi-sweet cider infused with rhubarb, Ruby Rose is a beguiling vixen. She may be as aromatic as rhubarb pie, but her namesake is the merciless *Rosa Rugosa*, an invasive plant that threatens many coastal regions.

Proceeds from our Canadian Invasion Series support efforts to combat invasive species in sensitive ecological areas. Ruby Rose pairs fabulously with light summertime meals and is perfect as a patio sipper. Consider sautéed prawns, a creamy brie, candied salmon salad and salty snacks.



Tasting Notes

Appearance: *Sparkling rosé.*

Aromas/Flavours: *Green apple, orchard leaves, rhubarb, rose hips, confectionary notes.*

Acid/Sweetness: *Tart and balanced with residual sweetness.*

Mouthfeel: *Sharp yet smooth with minimal tannins, long and viscous finish.*

06

RASPBERRY ANNE
Fortified Series | 17% abv

Raspberry Anne is inspired by the imaginative, talkative, red-haired protagonist of the Canadian novel, Anne of Green Gables. Assertive notes of raspberry, apple and oak end with a luscious, velvety finish. A west coast libation inspired by an east coast lass, we raise a glass to the Maritimer who once said bright red drinks “taste twice as good as any other colour”. Best enjoyed with dessert or a cheese plate! Try this cider with dark chocolate, soft cheeses or vanilla ice cream.



Tasting Notes

Appearance: *Crimson.*

Aromas, flavours: *Raspberry, apple and oak.*

Acid/sweetness: *Balanced, intense concentration of sweetness and acidity.*

Mouthfeel: *Still, sweet, viscous, rich, long warm finish.*