

# 01

## KINGS & SPIES

Heirloom Series | 8% abv

Victorian by provenance, Kings & Spies is a cider fit for royalty or rogues. Crafted from King apples, Northern Spies and other apples of mysterious lineage, this off-dry cider is crowd-sourced and community-minded to the core. A portion of proceeds supports Growing Chefs, a program which educates BC families about growing and preparing healthy food. Kings & Spies pairs with everything from crispy potato chips to chicken salad and complex seafood dishes.



## Tasting Notes

Appearance: *Gently effervescent, light straw in colour, bright.*

Aromas, flavours: *Reminiscent of Prosecco; delicate; hint of floral and herbaceous notes*

Acid/sweetness: *Mellowed acidity, off-dry.*

Mouthfeel: *Minimal astringency, slight creaminess.*

# 02

## 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*

# 03

## 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.*

# 04

## 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.*

# 05

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.*

# 06

BLACK APPLEJACK  
Fortified Series | 17% abv

We create our Black Applejack by pressing and fermenting apples to create a dry cider base. We then partner with an island microdistiller who evaporates this cider into an eau de vie. Then, we blend and age this cider eau de vie with Vancouver Island blackberries and additional cider to create a port-style, fortified blackberry cider. The result is a delicious expression of sun-kissed blackberry sweetness – as sweet as it is tangy, with minimal tannins and a long smooth finish.



## Tasting Notes

Appearance: *Vermilion.*

Aromas, flavours: *Berries, ripe blackberry with hints green apple.*

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

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