

WELCOME

SEA CIDER FARM & CIDERHOUSE

FLIGHT LIST



LISTED DRY TO SWEET

WILD ENGLISH

HEIRLOOM SERIES | 7.5% ABV

Earthy, robust and ultra-dry, this cider not for the faint of heart. Named for the wild yeast fermentation of English cider apples, Wild English delivers the country aromas of a crisp autumn day in the orchard. We press the apples at the farm in the fall, then let the juice sit to begin the wild yeast fermentation. This initial fermentation relies upon the yeasts that naturally occurs in the skin of the apples. The fermented cider base is then racked once, coarsely filtered and then aged for a few more months before bottling

TASTING NOTES

Appearance:

Gently effervescent, amber in tone

Aromas & Flavours:

Sharp, phenolic, earthy, grassy, apple skin

Acidity/Sweetness:

Pronounced acidity, ultra dry

Mouthfeel:

Soft astringency

FLAGSHIP

HEIRLOOM SERIES | 7.1% ABV

Flagship earned its name as it was the first cider we produced and it is as pure as cider gets. It is one of only a handful of ciders in the world free of added sulphites, and was the very first fully-certified organic cider in North America. It is a German-style of cider, meaning it is very acidic, which is achieved by fermenting high-acid apples. It offers herbal notes of lemongrass, citrus and fresh apple skins. Flagship is a single varietal cider, made solely with Calville Blanc apples grown for us on a Sea Cider-leased orchard in British Columbia's Similkameen Valley

TASTING NOTES

Appearance:

Gently effervescent, light, clear

Aromas & Flavours:

Smokey, citrus, herbaceous, overripe apple smell

Acidity/Sweetness:

Pronounced acidity, ultra dry

Mouthfeel:

Soft astringency

PERRY

HEIRLOOM SERIES | 6.5% ABV

A rare drink from a secret orchard. Vancouver Island perry pears have produced this exquisitely dry sparkler, combining classic English style with Vancouver Island's pioneering roots. Sea Cider's Perry is made with true perry pears – a type of pear grown only for crafting Perry – a drink found only in northern France and Britain.

TASTING NOTES

Appearance:

Clear, light straw in colour, gently effervescent, bright

Aromas & Flavours:

Pear drops, pear juice

Acidity/Sweetness:

Dry but with a hint of perry's natural unfermentable sugars to balance the acidity

Mouthfeel:

Lightly tannic, sharp

WOLF IN THE WOODS

CANADIAN INVASION SERIES | 9.9% ABV

Botanically infused with hops and grand fir needles, Wolf in the Woods is a hard apple cider with a timberland twist. This unique union creates a dry cider that leads with grapefruit aromas and finishes with hopped herbal notes. As part of our Canadian Invasion Series, Wolf in the Woods draws attention to invasive species and their threat to farms and natural areas alike

TASTING NOTES

Appearance:

Clear, bright, light verdé

Aromas & Flavours:

Grapefruit, pine, rainforest and hoppy notes

Acidity/Sweetness:

Off-dry, good acid balance

Mouthfeel:

Soft astringency, gently effervescent

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

Acidity/Sweetness:

Mellowed acidity, off-dry

Mouthfeel:

Minimal astringency, slight creaminess

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 bittersweet apples are ideal 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

Acidity/Sweetness:

Off-dry

Mouthfeel:

Soft astringency, gently effervescent

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

Acidity/Sweetness:

Intense acidity, balanced by slight residual sweetness

Mouthfeel:

Crisp, sharp to the tongue

GINGER PERRY

BARREL SERIES | 12% 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)

Acidity/Sweetness:

Lively acidity, semi-sweet

Mouthfeel:

Crisp, sharp, lively

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

Acidity/Sweetness:
Tart and balanced with residual sweetness

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

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

Acidity/Sweetness:

Tart and balanced with residual sweetness

Mouthfeel:

Sharp yet smooth with minimal tannins, long and viscous finish

WITCH'S BROOM

CANADIAN INVASION SERIES | 9.9% ABV

Take a ride on Witch's Broom; a spooky semi-sweet cider infused with a bouquet of fall spices that will send you over the pumpkin patch! With lingering notes of cinnamon, orange, nutmeg, and ginger, she is as tantalizing as pumpkin pie; but, her namesake is Scotch Broom, an invasive plant that threatens the West Coast. As part of the Canadian Invasion Series, a portion of proceeds support efforts to combat invasive species in sensitive ecological areas

TASTING NOTES

Appearance:

Light tan, gently effervescent

Aromas & Flavours:

Cinnamon, nutmeg, allspice and ginger

Acidity/Sweetness:

Off-dry, good acid balance

Mouthfeel:

Smooth with minimal tannins, long finish

RUMRUNNER

BARREL SERIES | 12.5% ABV

Rumrunner is our homage to the people who, during Prohibition, ran illicit boats full of liquor across the international line in the coastal waters. This seafaring connection was first formed when we obtained Newfoundland “Screech” barrels to age one of our cider blends. Rum and bourbon barrels were once a cidemaker’s only storage option and their use imparted distinctly spirited notes to traditional cider. Our Rumrunner cider blends the juice of highly aromatic apples, such as Stayman’s Winesaps and Winter Bananas, so that the apple aromas match the intensity of the oak and rum notes

TASTING NOTES

Appearance:

Rich mahogany, gently effervescent

Aromas & Flavours:

Molasses, apple butter, rum

Acidity/Sweetness:

Semi-dry, good acid balance

Mouthfeel:

Smooth, long finish

WASSAIL

BARREL SERIES | 14% ABV

Spiced with orange peel and cloves, our Wassail spiced cider harkens back to the wassailing tradition of drinking spiced cider and singing to the apple orchard.

Wassailing is an Anglo-Saxon winter celebration which is an ancient practice originating in southern England that is still performed at Sea Cider Farm & Ciderhouse today. The purpose of wassailing is to awaken the cider apple trees and scare away evil spirits to ensure a good harvest. Wassailing also refers to the tradition of raising a glass with good friends and neighbours in celebration of the season

TASTING NOTES

Appearance:

Rich amber, gently effervescent

Aromas & Flavours:

Candied orange peel, hints of clove, gingerbread

Acidity/Sweetness:

Semi-sweet, good acid balance

Mouthfeel:

Smooth, long finish

SASSAMANASH

CANADIAN INVASION SERIES | 9.9% ABV

Cranberries, or sassamanash ("sass-am-an-ash") as the Algonquians called them, are a welcome sign of autumn. Several varieties – both indigenous and introduced – are found on Vancouver Island. When these crimson delights are blended with fermented apples the resulting cider is a tasty balance of bright acidity and autumn sweetness. As a cider in our Canadian Invasion Series, proceeds to help combat invasive plants.

TASTING NOTES

Appearance:

Sparkling, blush

Aromas & Flavours:

Fruity, mouth-watering cranberry – slightly sharp with a hint of floral hibiscus flowers

Acidity/Sweetness:

Bright balanced acidity with residual sweetness

Mouthfeel:

Sharp yet smooth with minimal tannins

POMMEAU

FORTIFIED SERIES | 19% ABV

Our homage to traditional French cider making, Pommeau blends cider eau de vie with organic Snow apples into a dessert style cider, with notes of dried fruit and oak. Pommeau is crafted into the ideal cider for an apéritif or digestif. Potent yet refined, Pommeau has a smoky nose of cinnamon, dried fruit, apple, and maple syrup while boasting a velvety, full mouthfeel

TASTING NOTES

Appearance:

Still, deep amber, slight sediment in bottle

Aromas & Flavours:

Dried fruit, burnt sugar, vanilla, oak, honey

Acidity/Sweetness:

Sweet

Mouthfeel:

Sharp to the tongue, some viscosity.

BIRDS & THE BEES

CANADIAN INVASION SERIES | 9.9% ABV

As part of the Canadian Invasion Series, Birds and the Bees was created to continue our awareness campaign around invasive species and their impact on farming and the natural world. This cider is a blend of our apple cider with a hefty helping of lemongrass from our farm, Vancouver Island's wildflower honey and our own apple eau de vie to create a sweet yet sharp cider sensation. Expect aromatic notes of citrus and lemon to harmonize with the light fresh, floral aroma of wildflower honey in a union as sweet and sprightly as a May morning

TASTING NOTES

Appearance:

Clear, straw colour, bright

Aromas & Flavours:

Lemon, honey, apple

Acidity/Sweetness:

Pronounced acidity, semi-sweet

Mouthfeel:

Minimal astringency, gently effervescent

CHERRY LANE

CANADIAN INVASION SERIES | 9.9% ABV

Victoria is known for its cherry trees for good reason – their blossoms herald the beginning of spring as they festoon city boulevards. With Cherry Lane, we raise a glass to their less showy cousins – Bitter Cherry, Choke Cherry and Pin Cherry – all native to BC. As part of our Canadian Invasion Series, proceeds from Cherry Lane draw attention to invasive species and the threat they pose to farms and natural areas

TASTING NOTES

Appearance:

Deep rose with amber notes

Aromas & Flavours:

Cherries and apple skins

Acidity/Sweetness:

Semi-sweet, balanced with sour cherry acidity

Mouthfeel:

Gently effervescent, smooth with minimal tannins, long finish

POMONA

FORTIFIED SERIES | 17% ABV

Named for the Roman Goddess of Apples, Our Pomona is crafted as an iced cideR. We first concentrating the natural sugars of late harvest certified organic crabapples through freezing the juice. A cool fermentation, using a Sauterne yeast, is followed by a two-year aging process in stainless steel to achieve a silky mouthfeel and soft fruit notes of apricot and peach. Both the acidity and alcohol are high to balance the confectionery flavours. Truly a cider fit for a deity

TASTING NOTES

Appearance:

Amber

Aromas & Flavours:

Confectionary notes with hints of orange, apricots, and cloves

Acidity/Sweetness:

Balanced, intense concentration of sweetness and acidity

Mouthfeel:

Still, viscous, rich, long sweet finish

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

Acidity/Sweetness:

Balanced, intense concentration of sweetness and acidity

Mouthfeel:

Still, sweet, viscous, rich, long warm finish

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

Acidity/sweetness:

Balanced, intense concentration of sweetness and acidity

Mouthfeel:

Still, sweet, viscous, rich, long warm finish