

01 | 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

02 | 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

03 | 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

04 | 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

05 | 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

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

Acidity/Sweetness:

Balanced, intense concentration of sweetness and acidity

Mouthfeel:

Still, sweet, viscous, rich, long warm finish