

# 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 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

# 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

Acidity/Sweetness:

Intense acidity, balanced by slight residual sweetness

Mouthfeel:

Crisp, sharp to the tongue

# 03 | 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

# 04 | 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

# 05 | 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

# 06 | 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.