

IMPERIAL

The warm crackle of a vinyl in your ear, the smell of old leather, and a rich sipping cider in your glass. Like good bourbon, Imperial is best savored. Crafted from a blend of Washington dessert and heirloom apples, fermented till dry, then aged in American oak bourbon whiskey barrels, Imperial's complexity indulges your palate. Caramel, oak, and spice roll in layers, finishing with a bourbon taste of tradition. Think sweet, smoky, spicy for pairings: caramel fruit, smoked gouda, spicyThai all partner well with Imperial.

For a lighter experience, serve around 50 F. Or try slightly warmer than room temperature for a rich, warm venture.

ALC by VOL:
8.7%

Tikki Tok

Fun in a can, Tikki Tok will dance across your tongue. Its light effervescence comes from organic Washington apples co-fermented with pineapple and molasses. Barrel ageing (in Rum Barrels), gives Tikki Tok a rich finish, reminiscent of spiced rum. Balanced between sweet and dry, Tikki Tok is low-carb, so you don't have to overload on sugar to load up on flavor. Pair with tacos, mango salsa, and grilled seafood.

Lemon Time Lime

Ripe lime and juicy lemon bubble across your palate, followed by a zip of acid. Crafted from heirloom dessert apples and organic Meyer Lemons, Lemon Time Lime is dry and refreshing, with balanced acids and tannins. Think grownup lemonade, without the sugar, and with green melon lending complexity. What doesn't go with lemon? Pair it with grilled salmon, crunchy albacore salad with cucumber, or a creamy herbed chevre.

Serving Temperature: Chill it out, about 45 F.

ALC by VOL:
6.8%

FALL SPICED

Crunchy leaves underfoot, your face and fingertips tingling from the cold, a waft of cinnamon to your nose. Fall spiced cider, our fall seasonal, is here to warm your autumn. A blend of organic heirloom apples are aged in bourbon whisky barrels 18 months. The resulting rich caramel and oak notes support the blended orange zest, star anise and cinnamon. Savor Fall Spice on its own, or pair it with squash soup, turkey dinner, or gingerbread.

Serving temperature: Try it warmed for a winter warmer, or room temperature.

ALC by VOL:
6.5%

HOLLY CRANBERRY

Red crisp holly berries against the snow outside, beautiful cranberries on your table, a sparkling ruby-red cider in your wine glass; a feast for your eyes. One sip, and the crisp berry flavor and tropical fruit move the feast to your palate. Organic Washington apples co-fermented with cranberries yield Holly Cranberry Cider. Its tannins hold up to a ribeye steak, or roast turkey with sausage stuffing. The tropical fruit and citrus hop finish will bring a hint of exotic warm climes to your holiday dinner.

Serving temperature: Room temperature or slightly chilled - 55F

Funky Farmer

Rest your elbows on the smooth-worn plank table and relax to the smell of baking bread. A chill glass at hand offers refreshment; honest-flavored Funky Farmer. Hand-crafted from a blend of organic dessert apples, gravenstein apples, and organic pears, Funky Farmer uses wild local yeasts and Washington fruit. A pronounced pear character and well-balanced residual sugars keep it interesting. Pair it with warming spices such as cinnamon, nutmeg, clove, ginger, black pepper. Try it with blue cheese on a slice of that fresh baked bread.

ALC by VOL:
6.8%