



DRINKCIDER.COM

“ROOTS IN CRAFT AND QUALITY”

BLUE MOUNTAIN SWEET CIDER

Our sweet cider is just that, a sweeter take on the classic English pub style cider. Made from our 5 varietal base cider, we arrest the yeast earlier in the production process to leave additional residual sugar that conveys not only sweetness but also medium golden color and a weight and viscosity above our regular dry ciders. A versatile cider Blue Mountain sweet can be enjoyed at medium cold temperatures and on its own or with food.

Apples: Gravenstein, Pippin, Winesap, Jonagold, Golden Russet

Orchards: Blue Mountain Cider, Mt. Fuji and the Rocks,

Appellation: Walla Walla Valley

Elevation: 825ft

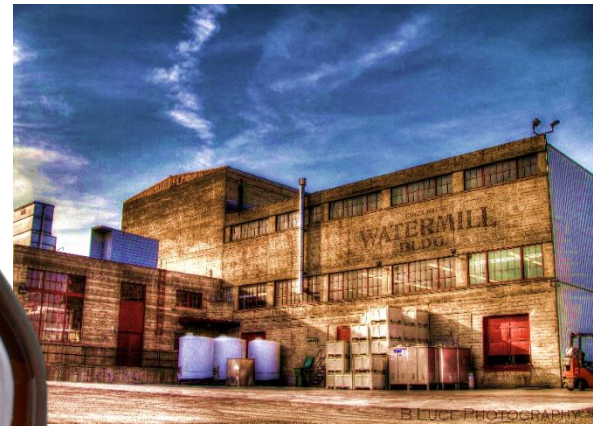
Soil Type: Freewater Cobblestone and Marine Sedimentary,

Tartness: Medium-Low

Sweetness: Medium-High

ABV: 5.5%

**FRESH PRESSED IN OREGON
FROM APPLES WE GROW**



OUR HISTORY

- ✓ 45 Years of Family Farming
- ✓ World Renown Walla Walla
- ✓ 1,200 Acres of Estate Apples
- ✓ 3rd Generation Farm

OUR CIDER

- ✓ Sustainably Farmed
- ✓ Fresh-Pressed Cider
- ✓ Gluten Free
- ✓ Specialty Single Varieties
- ✓ Premium Fruit Blends

Visit us at The Historic Watermill Building

235 E Broadway Ave Milton-Freewater, OR

(541) 938-5575

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