



MADE WITH LOVE

WE MAKE CIDER THE SLOW WAY—WITH PURPOSE.

Sure, one could technically crank out a batch of cider in a week. One could make a lot more money, a lot faster, that way ... but at Snowdrift Cider Co., that's never been our goal. Sure we want to run a sound business. But as orchardists and cidermakers, our goal from day one has been to capture the essential qualities of the apple in the bottle and make the best cider we know how. And a significant part of that is making the cider slowly, letting it age with grace, getting more complex as it goes along.

IT STARTS EVEN BEFORE WE PICK THE FRUIT.

Growing our own fruit lets us determine when is the best time to pick each variety, capturing optimum aroma, sweetness, and acidity. The maturation doesn't stop at harvest either. We let our apples continue to ripen in the cool fall weather, developing flavors never tasted in apples simply going into the produce market. We want all that bonus flavor to come through in the final cider.





BLOSSOM-TO-BOTTLE

IT EVEN STARTS BEFORE WE SELECT THE VARIETIES.

We test our apple varieties for years, seeing how they grow *in our climate*, before deciding whether they make a great cider. What makes a great cider apple in Brittany, Somerset or the Hudson Valley may not like our hot summer days and cool fall nights here in the Wenatchee Valley. It takes specially-dedicated varieties to commit to making great cider apples in our locale.

EXPERIENCING AN ORCHARD IS LIFE-CHANGING.

The sunlight sparkling through the leaves, the fresh air wafting through the rows, the quiet peace of the open space surrounding the orchard ... these set the stage for the slow-paced drama of trees crafting delicious fruit from the sun, air, water and soil. From the sweet aroma of blossoms in early spring, to the rich aroma of the finished cider, the beauty the orchard provides and the unique flavors of the apples—we are blessed to steward the process at every step.





FAMILY-RUN

HONESTLY, IT STARTED BEFORE ANY OF US WERE BORN.

Our founder, Peter Ringsrud, was born into an apple-growing family, just like his kids and grandkids are today. Peter's father Fred, picking fresh apples straight into wooden crates in the photo above, headed westward to the land of opportunity as he moved from North Dakota to Cashmere, WA as a young man. Once the love of the orchard got into our genes, it never left.

SNOWDRIFT CIDER GROWS OUT OF THAT HERITAGE.

Now Peter and his brother Erick grow the fruit for the cidery, along with a select few other growers in the area. Peter and *his* kids ventured into cidermaking over a decade ago as a way to share their collective love for the orchard, and the beauty of the lifestyle it provides. In that time, the business has blossomed. The fruits of this labor continue to increase as opportunities to share the cider expand each year.





AWARD-WINNING

THIS PATIENCE AND PERSISTENCE PAYS OFF.

When we started out, we heard of a cider competition in the midwest, and took the opportunity to submit our ciders just to get some feedback, and get some perspective on what else was happening in the cider world. Though we liked our ciders, we didn't expect much since we were brand new to it all.

...We won a gold medal that year.

WE'VE WON OTHERS SINCE—HERE ARE A FEW:



- **Good Food Awards**
2016, California, *Barrel-aged Cornice*



- **International Champion**
2015, Royal Bath and West Show, UK, *Dry Cider*



- **1st Place**
2013 & 2012, Three Counties International Cider & Perry Competition, UK, Bottle-Conditioned Cider, *Cidermaker's Reserve*



- **Gold Medal, Highly Commended**
2015, Great Lakes International Cider & Perry Competition, Michigan, New England Cider, *Semidry*



Barrel-Aged CORNICE



In our region, winter winds whip layers of snow into majestic formations called cornices. They hang in a gravity-defying balance—ready to cascade at any moment into a rushing avalanche. We wanted to craft a cider to carry these traits... So we aged cider in oak barrels, knitting tannins and aromas into an avalanche of flavors.

Notes of bourbon vanilla, fall fruit and toffee coalesce in this off-dry cider.



SPECIFICS

<i>Composition</i>	60% Orchard-ripened Cameo 40% Bittersharp blend aged 12 months in charred American oak barrels
<i>Origin</i>	Wenatchee Valley, WA
<i>Production</i>	2,300 cases
<i>pH</i>	3.6
<i>Residual Sugar</i>	2.3%
<i>Alcohol</i>	7.3% by Volume
	750ml bottle
<i>Formats</i>	19L keg
	58L keg

AWARDS

- 2016** **Winner** - Good Food Awards
- 2015** **Silver** - Great Lakes Int'l Cider & Perry Competition



RED CIDER



Descendants of Kazakhstan's wild apple forests, these apples radiate brilliant red at the peak of ripeness before yielding their colorful composition to cider. The pigment-rich apples produce a coral cider packed with flavors of watermelon, strawberries and rhubarb. *Made entirely from red-fleshed apples with no added flavors.*



SPECIFICS

Composition **100%**
Red-fleshed apples

Origin **Columbia Valley, WA**

Production **2,000 cases**

pH **3.2**

Residual Sugar **4.3%**

Alcohol **7.5% by Volume**

750ml bottle

Formats **19L keg**

58L keg

AWARDS

2015 **2nd Place -**
Hereford Cider
Competition, UK

2015 **2nd Place - Sip**
NW, Best of the
Northwest

2015 **Silver - Great Lakes**
Int'l Cider & Perry
Competition



Single Varietal Seckel **PERRY**



The hot sun and cool nights of central Washington’s Fruit Land Orchard are perfectly suited for producing delicious fruit. *Subtle and smooth, the character of small-but-flavorful Seckel pears shines in this perry with flavors of ripe pear, coconut, toffee, vanilla, citrus and spice, with full body and smooth texture.*

SPECIFICS

<i>Composition</i>	100% <i>Seckel Pears</i>
<i>Origin</i>	Columbia Valley, WA
<i>Production</i>	2,000 cases
<i>pH</i>	3.75
<i>Residual Sugar</i>	4.5%
<i>Alcohol</i>	8.6% by Volume
	750ml bottle
<i>Formats</i>	19L keg
	58L keg



ORCHARD SELECT



Showcasing the bright fruit flavor spectrum that aromatic apple varieties can yield, this semi-dry cider is distinctly bright, rich and full of body.

Bright rhubarb and summer peach flavors highlight a honeydew smoothness, while sweeter rainier cherry and golden raisin flavors lead into an aromatic almond floral finish.



SPECIFICS

<i>Primary Varieties</i>	<i>Golden Russet Bramley Blacktwig</i>
<i>Origin</i>	Wenatchee Valley, WA
<i>Production</i>	350 cases
<i>pH</i>	3.6
<i>Residual Sugar</i>	2.5%
<i>Alcohol</i>	7.1% by Volume
	750ml bottle
<i>Formats</i>	19L keg
	58L keg

AWARDS

- 2013** **Bronze** - Great Lakes Int'l Cider & Perry Competition
- 2011** **Bronze** - Great Lakes Int'l Cider & Perry Competition



DRY CIDER

In the English tradition, we have crafted this cider from classic English varieties. Yarlington Mill and Bulmer's Norman provide clear bittersweet character and well-structured tannin. Bramley balances out this dry cider with delicate balance and subtle complexities.

A whisper of toffee tiptoes around limey brightness, and a light sparkle carries delicate floral and soft fruit aromatics into the lingering finish.



SPECIFICS

<i>Primary Varieties</i>	Yarlington Mill Dabinett Wickson Crab
<i>Origin</i>	Wenatchee Valley, WA
<i>Production</i>	250 cases
<i>pH</i>	3.7
<i>Residual Sugar</i>	0%
<i>Alcohol</i>	7.5% by Volume
	750ml bottle
<i>Formats</i>	19L keg
	58L keg

AWARDS

2015	International Champion, 1st Place - Royal Bath & West Competition
2014	Silver - Great Lakes Int'l Cider & Perry Competition
2014	Best Farmhouse Cider - SIP NW, Best of the NW
2013	Silver - Great Lakes Int'l Cider & Perry Competition
2011	Bronze - Great Lakes Int'l Cider & Perry Competition
2009	Bronze - Great Lakes Int'l Cider & Perry Competition



CLIFFBREAKS BLEND



The French, English and American cider apple varieties we grow under the hot Central Washington sun develop outstanding qualities that shine through fermentation and aging.

This bold cider features juicy grapefruit-lemonade acidity and well-structured tannin, while a light sparkle carries rich flavors of caramel and dried fruits to the aromatic coconut finish.



SPECIFICS

Primary Varieties	Dabinett Michelin Kingston Black
Origin	Wenatchee Valley, WA
Production	420 cases
pH	3.4
Residual Sugar	4.8%
Alcohol	7.5% by Volume
	750ml bottle
Formats	19L keg 58L keg

AWARDS

2014	Silver - Great Lakes Int'l Cider & Perry Competition
2013	1st Place - Cider Week Virginia
2013	Highly Commended - Three Counties Cider & Perry Competition, UK
2013	Best Presented to Retail Trade - Royal Bath & West Competition, UK
2013	Gold - Great Lakes Int'l Cider & Perry Competition



SEMI-DRY CIDER



This blend of traditional bittersweet and bittersharp cider varieties blended with crabapples produces a complex profile melding woody spice, soft fruits and appealing earthiness.

Dynamic key-lime brightness floats above smooth honey midtones and finishes with subtle notes of caramel and clean tannin.



SPECIFICS

<i>Primary Varieties</i>	Yarlington Mill Dabinett Wickson Crab
<i>Origin</i>	Wenatchee Valley, WA
<i>Production</i>	250 cases
<i>pH</i>	3.6
<i>Residual Sugar</i>	2%
<i>Alcohol</i>	7.5% by Volume
	750ml bottle
<i>Formats</i>	19L keg
	58L keg

AWARDS

2015	86 Points, Highly Recommended - Ultimate Wine Challenge
2015	1st Place - Cider Week Virginia
2015	Gold - Great Lakes Int'l Cider & Perry Competition
2014	Gold - Great Lakes Int'l Cider & Perry Competition
2013	Gold - Great Lakes Int'l Cider & Perry Competition
2011	Silver - Great Lakes Int'l Cider & Perry Competition



Cidermaker's RESERVE



When we first sipped this cider we were immediately blown away by its rich bouquet and knew it was one to be celebrated. So we took extra care to coax the cider through the méthode Champenoise to develop natural sparkle and retain its nuanced aromatics.

Flavors of apple blossoms and fresh crabapples unfold and shine through butterscotch hues with smooth balance in our reserve cider.

SPECIFICS

Primary Varieties	Michelin Dabinett Wickson Crab
Origin	Wenatchee Valley, WA
Production	100 cases
pH	3.4
Residual Sugar	3.6%
Alcohol	8.1% by Volume
Format	750ml bottle



AWARDS

- 2015** Silver - Great Lakes Int'l Cider & Perry Competition
- 2014** Highly Commended, Best Presented to Retail Trade - Royal Bath & West Competition, UK
- 2014** Silver - Great Lakes Int'l Cider & Perry Competition
- 2013** 1st Place - Three Counties Cider & Perry Competition, UK
- 2012** 1st Place - Three Counties Cider & Perry Competition, UK