



ARTISAN CIDERS

*Crafted from great
cider apples in the heart
of Washington apple
country*

Barrel-aged CORNICE



Tasting Notes

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

	75% Orchard-run Cameo
Composition	25% Bittersharp blend aged 12 months in charred American oak barrels
Origin	Wenatchee Valley, WA
Production	approx. 3,000 cases
pH	3.6
Residual Sugar	2.3%
Alcohol	7.3% by Volume
	750ml bottle
Formats	19L keg
	58L keg

Producer Profile

Our ciders are crafted from some of the best apples on earth, grown in sunny central Washington on our own orchard and a small network of dedicated growers. We want to showcase the best flavors you can get from these special varieties, gracefully aging them to allow the tannins to mature into rich flavors before bottling.

The resulting ciders complement a wide variety of culinary treats, from classic dishes to innovative fusions. Pair them with artisan cheese and you're in for a real treat!

For tours and tastings at our small cidery, please contact us – we look forward to your visit!

SNOWDRIFT CIDER CO.

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