



ARTISAN CIDERS

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

Classic _____ DRY CIDER



Tasting Notes

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>	<i>Yarlington Mill Bramley Bulmer's Norman</i>
<i>Origin</i>	Wenatchee Valley, WA
<i>Production</i>	250 cases
<i>pH</i>	3.7
<i>Residual Sugar</i>	1%
<i>Alcohol</i>	7.0% by Volume
	750ml bottle
<i>Formats</i>	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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Classic _____ SEMIDRY CIDER



Tasting Notes

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>	<i>Yarlington Mill Brown's Apple Bramley</i>
<i>Origin</i>	Wenatchee Valley, WA
<i>Production</i>	72 cases
<i>pH</i>	3.6
<i>Residual Sugar</i>	2%
<i>Alcohol</i>	7.0% by Volume
	750ml bottle
<i>Formats</i>	19L keg
	58L keg

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ORCHARD SELECT



Tasting Notes

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>Winesap Jonagold Ribston Pippin</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

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CLIFFBREAKS BLEND



Tasting Notes

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

<i>Primary Varieties</i>	<i>Dabinett Jonagold Michelin</i>
<i>Origin</i>	Wenatchee Valley, WA
<i>Production</i>	420 cases
<i>pH</i>	3.4
<i>Residual Sugar</i>	3.5%
<i>Alcohol</i>	7.1% by Volume
	750ml bottle
<i>Formats</i>	19L keg
	58L keg

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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% <i>Orchard-run Cameo</i>
<i>Composition</i>	25% <i>Bittersharp blend aged 12 months in charred American oak barrels</i>
<i>Origin</i>	Wenatchee Valley, WA
<i>Production</i>	approx. 3,000 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
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Single Varietal _____ SECKEL PERRY



Tasting Notes

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>	approx. 3,000 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

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RED CIDER



Tasting Notes

Descendents of Kazakhstan's wild apple forests, these apples radiate brilliant red at the peak of ripeness before yielding their colorful composition to another form: cider.

The pigment-rich apples produce a coral cider rich in flavors of watermelon, strawberries and rhubarb.

Made entirely from red-fleshed apples, with no added flavors.



Specifics

<i>Composition</i>	100% <i>Red-fleshed apples</i>
<i>Origin</i>	Columbia Valley, WA
<i>Production</i>	approx. 3,000 cases
<i>pH</i>	3.2
<i>Residual Sugar</i>	4.3%
<i>Alcohol</i>	7.5% by Volume

750ml bottle

Formats **19L keg**

58L keg

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Cidermaker's RESERVE



Tasting Notes

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

<i>Primary Varieties</i>	<i>Wickson Crab Dabinett Brown's Apple</i>
<i>Origin</i>	Wenatchee Valley, WA
<i>Production</i>	125 cases
<i>pH</i>	3.4
<i>Residual Sugar</i>	4.5%
<i>Alcohol</i>	8.1% by Volume
<i>Format</i>	750ml bottle

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