

**Weekend Tasting: Sept. 14-17**  
**Thursday 4p-8p; Friday & Saturday 12p-6p**  
**Guest Presentation by Sharon Campbell, Owner of Tieton Cider Works**

**It is CIDER WEEK in Washington State!**

All the ciders we are tasting today are in 500 ml bottles, which retail for \$7.99 each during the tastings. Same volume discounts apply. (I just saw the Apricot selling for \$11.00 at PCC – so these are great prices!)

There is something distinctly American about the ciders coming out of **Tieton Cider Works**. At their core, they are representations of the Pacific Northwest landscape—they're simultaneously lush and adventurous. But upon further inspection, there is also a defined European heritage in these complex, yet refined, apple blends. The cider makers wanted to ensure that they had the right blend of bittersweets, bittersharps and sharps...good tannins and acids since they are key to a full bodied and balanced cider. The result of this lineage is a cider that works as well at a Michelin starred restaurant as it does at a backyard barbecue.

This style makes their cider a really approachable, food friendly, expression of the region we are in. They grow their cider apples at close to two-thousand feet. The black basalt cliffs, sagebrush, fast moving rivers, and limited rainfall are all reflected in the brix (level of sugars), gravity, and flavor profile of the apples and of course, ultimately, the cider produced. A lot of folks in the U.S. have primarily been exposed to mass produced ciders that sometimes use only apple juice concentrate. Tieton Ciders wants to elevate that standard and introduce current and potential cider drinkers to hand crafted, orchard grown ciders.

**TASTING NOTES:**

1. For the driest option, taste the **Tieton Blend**. This is a dry, crisp cider that focuses on the aromas & flavors of green grape skin, nectarine pith, and a lingering, pepper quality. Serve it with shrimp cocktail or other light seafood dishes. As an aperitif or entrée pairing. Try with salty cheeses like a Manchego, Romano, or Parmesan. ***We are pairing it with a Délice from Switzerland.***
2. Our favorite offering from Tieton Cider Works is their **Wild Washington** semi-dry cider. It's sharp, with a pronounced mineral quality that will satisfy the most refined cider palates, but it also starts with aromas of pineapple, and carries enough green apple and preserved lemon flavors that gives it a lively mouth feel. ***Pair with mild to strong cheddars.*** Or savory entrees like roast chicken.
3. Tieton has also been producing a few fruit flavored ciders and their **Apricot** cider is one of our favorites. This semi-sweet cider packs all of those tannic, acidic characteristics we look for in a quality cider, but then ups the ante with a powerful punch of fresh apricot. There are no canned pie filling, artificial fruit flavors here...just the pure, tart, summer apricots with an incredible fresh-from-the-tree flavor. ***Pair this with a blue-veined cheese like Bleu d'Auvergne from France.*** For the holidays, Pumpkin or Pecan Pie, Holiday cookies, or Popcorn with truffle oil in front of the fire.
4. **Cherry**: A well balanced apple cider blended with Cherry. Big mouth feel, perfect acid, and long finish. A Washington alternative to a rosé. ***Pair this with Petit Basque sheep-milk cheese (w/black cherry compote!)***
5. **Blossom Nectar**: A sweeter cider with natural tree ripened fruit notes, a crisp sparkle and medium body. Hints of vanilla & melon. You will enjoy this cider with any dessert, goat cheese, Thai food, turkey burgers, Keylie's Deep dish Pizza, & grilled cheese sandwiches. ***Pair with Pavé de Jadis goat cheese covered in applewood ash.***