



FLAGSHIP

Dry ò ò ò ò ò Sweet



Product Name:	<i>Flagship</i>	Vintage:	<i>2010</i>
Size:	<i>750 mL</i>	SKU:	<i>142174</i>
Alcohol:	<i>7.1% alc./vol.</i>	UPC:	<i>626990103387</i>
		SCC:	<i>10626990103384</i>
Display Price:	_____		

Packaging:

Clear champagne glass; crown closure with flip top for re-closure.

Label Text:

Flagship is a first: a Vancouver Island cider free of added sulphites. Fermented at cool temperatures with champagne yeast, this German style ultra dry cider offers herbal notes of lemongrass and Island fields. Raise a glass of Sea Cider and let your apples be free!

The Story:

We named this cider Flagship because it was the first cider we made and it is as pure as cider gets. Flagship is one of only a handful of ciders in the world free of added sulphites, and was the first fully certified organic cider in North America.

It is German in style, meaning very acidic, which is achieved by fermenting high acid apples such as Granny Smiths, Empires and Winter Bananas (all certified organic). A strain of Champagne yeast is used which can tolerate a low pH. Because there are no sulphites to control oxidation and spoilage, the production team must take extra precautions in apple selection and washing, aging and bottling.

Tasting Notes:

Appearance: Gently effervescent, light, clear.

Aromas, flavours: Smokey, citrus, herbaceous, overripe apple smell.

Acid/sweetness: Pronounced acidity, ultra dry.

Mouthfeel: Soft astringency.

Suggested Food Pairings:

Mild and unripened cheese, such as gouda, edam, wensleydale; sushi (easy on the wasabi); delicate poultry dishes, seafood, risotto; fish and chips.

To Order:

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Or contact your local Sea Cider Sales Representative.

