



# PIPPINS

Dry ò ò ò ò ò Sweet



<b>Product Name:</b>	<i>Pippins</i>	<b>Vintage:</b>	<i>2010</i>
<b>Size:</b>	<i>750 mL</i>	<b>SKU:</b>	<i>787663</i>
<b>Alcohol:</b>	<i>9.5% alc./vol.</i>	<b>UPC:</b>	<i>626990103417</i>
		<b>SCC:</b>	<i>10626990103414</i>

**Display Price:** \_\_\_\_\_

### **Packaging:**

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

### **Label Text:**

*Juicy, expressive, and playful on the tongue, Pippins reveals why cider was North America's favourite drink before Prohibition. This aromatic off-dry cider is as robust as our pioneers and the Pippin apple trees that flourished on our frontier. Raise a glass of Sea Cider and let our apples tease your senses!*

### **The Story:**

*Pippins is a tribute to the pioneers that homesteaded on Vancouver Island and across North America. A "pippin" is an apple tree that grew from an errant seed (unlike most apple trees, which are propagated by grafting). Pippins cider reflects the story of how apple varieties developed during North America's pioneering age, when many of the Old World varieties failed to thrive, but their seeds produced a generation of new varieties.*

*The Yellow Newton Pippin is one such apple, and the main varietal in Sea Cider's Pippins. This apple is high in both acid and sugar (important features in traditional North American cider varieties). Pippins is our crowd pleaser - a crisp, refreshing, real (fermented), apple cider with just a touch of sweetness.*

*Pippins cider is made in the New England pre-Prohibition style, which means sharply acidic, but balanced with subtle sweetness, and high in alcohol. Fermentation is undertaken at cool temperatures to preserve the fruitiness on the nose and to maintain the acidity. A dosage of organic cane sugar is added during fermentation to raise the level of alcohol (this was traditionally important to improve the shelf life of cider during the pioneering days).*

**NorthWest Wine Summit  
2010 Silver Award**

**Wine Access 2010  
Bronze Award**

**Taste BC 2009 & 2010  
Silver Award**

*"Wish I had another bottle."  
- Rate Beer*

*Serving by the glass? Good news!  
Re-close the bottle with the  
convenient flip-top and the cider  
will re-carbonate overnight.*

### **Tasting Notes:**

*Appearance: Effervescent, warm straw in colour, clear, bright.*

*Aromas, flavours: Citrus, apple, pear, lemongrass, pineapple, confectionary.*

*Acid/sweetness: Intense acidity, balanced by slight residual sweetness.*

*Mouthfeel: Crisp, sharp to the tongue.*

### **Suggested Food Pairings:**

*Oysters, seafood. Bold, intense flavours, such as strong cheeses, BBQ, Thai or Indian cuisine, pulled pork and spicy foods.*

### **To Order:**

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Or contact your local Sea Cider Sales Representative.*