



# PROHIBITION

Dry ò ò ò ò ò Sweet

Product Name:	Prohibition	Vintage:	2010
Size:	750 mL	SKU:	641993
Alcohol:	12.5% alc./vol.	UPC:	626990103424
		SCC:	10626990103421

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

### Packaging:

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

### Label Text:

The secret to Prohibition lies in the barrel. Rich, full-bodied and intriguing, Newfoundland Screech barrels were the inspiration for this semi-dry cider, which opens up to reveal complex notes of molasses, apples and rum. Raise a glass of Sea Cider and let your apples out of the barrel!

### The Story:

Prohibition cider is our homage to the people who, during Prohibition, ran illicit boats full of liquor across the international line in the coastal waters that can be seen from our Ciderhouse. This seafaring connection was first formed when we obtained Newfoundland "Screech" barrels to age one of our cider blends.

Rum and bourbon barrels were once a cidemaker's only storage option and their use imparted distinctly spirited notes to traditional cider. Our Prohibition cider blends the juice of highly aromatic apples, such as Stayman's Winesaps and Winter Bananas (all certified organic), so that the apple aromas match the intensity of the oak and rum notes.

### Tasting Notes:

Appearance: Rich mahogany, gently effervescent.

Aromas, flavours: Molasses, apple butter, rum.

Acid/sweetness: Semi-dry, good acid balance.

Mouthfeel: Smooth, long finish.

### Suggested Food Pairings:

Pears, walnuts, duck, pork, blue cheeses, aged cheddar, salty cured meats, braised meat dishes.

### Serving by the glass?

Good news! Re-close the bottle with the convenient flip-top and the cider will re-carbonate overnight.

### To Order:

Contact Sea Cider Farm & Ciderhouse  
2487 Mt. St. Michael Rd, Saanichton, BC V8M 1T7 Canada  
T 250 544 4824 F 250 544 4870  
email: [info@seacider.ca](mailto:info@seacider.ca) website: [www.seacider.ca](http://www.seacider.ca)  
Or contact your local Sea Cider Sales Representative.



**Taste BC 2011  
Bronze Award Winner**

**Taste BC 2008  
Silver Award Winner**

"Aroma is really incredible. Rich fruity nose with lots of rich sweet caramel and toffee over a bright vanilla toasted oak character. Very faint tannic character on the back. Spritzy-creamy body with a lovely soft lingering sweetness. Dusty apple skin character on the finish that adds a touch of spice to all the apple-pear fruitiness. Really impressive stuff."

- ratebeer.com