

SONOMA CIDER

HAND CRAFTED. CERTIFIED ORGANIC.

OUR STORY



Our story officially began in 2013 through a unique father and son partnership. Sharing an entrepreneur's curiosity and deep passion for beverages, David and Robert Cordtz set out to reinvent the cider category. David, a celebrated cidemaster and winemaker, has had a nearly lifelong passion for beverages made from naturally grown and harvested ingredients. He has been lauded for his highly refined palate and ability to create unique and high quality flavor profiles. His son, Robert, has been learning the business of beverages from his veteran father for as long as he can remember. In creating Sonoma Cider alongside his father, Robert brings a fresh perspective, a knack for creating things, and is fond of questioning the status quo. As Operations VP, and Cider Maker Robert's creative streak keeps his dad on his toes as he is constantly infusing new approaches and ideas to the business. Together they make Sonoma Cider anything, anything but run of the mill.

OUR PHILOSOPHY

We believe apples are "America's fruit." They have been around since the beginning of time and have long been a fixture in American life. Because they are part of our fabric, we believe they should be celebrated, not taken for granted. The sheer number of apple varieties and flavors makes this core ingredient a playground of imagination for folks like us.

Today, hard cider is a far cry from what it used to be. To start, we have access to some of the Northwest's best organically grown apples hand picked in small batches. Because organic fruit is smaller and has a much more intense flavor, we are starting with the apple industry's version of liquid gold. On top of that, we never pollute this perfection with sulfites, concentrates, added sugar or preservatives. The result is simply better. Much better.



OUR PRODUCTS

David and Robert's first collaboration together comes as the only line of fully organic ciders in the U.S. Each of the winning flavor is certified-organic, and made with all natural, gluten-free ingredients. \$8.99 per 12 oz. 4 pack | \$5.99 per 22 oz. single bottle; also available in draft.



6% ABV

The Hatchet (Apple)

Unique blend of sweet and tart organic apple varieties, hand-crafted for fresh, ripe apple aromas and complex fruit flavors.

- Triple Gold Medal- 2014 Micro Liquor Spirit Awards



6% ABV

The Anvil (Bourbon)

Blend U.S grown organic apples and our proprietary organic bourbon flavor; Boasts of an aromatic profile and a smoky finish with a distinct bourbon presence.

- Silver Medal- 2014 Women's Wine Competition



6% ABV

The Pitchfork (Pear)

Infused with essence of pear; intense and balanced, offering fresh, ripe apple and pear aromas.

- Triple Gold Medal- 2014 Micro Liquor Spirit Awards

OUR HOME



Located in the heart of Sonoma County, California, Healdsburg is home to an eclectic offering of all things food and beverage, from world renowned vineyards and streets lined with five-star restaurants, to the place that Sonoma Cider calls home. Despite the lux surroundings, we aren't fancy, but we blend in with the other locals because we can talk "shop" (aka food and drink) with the best of them. Our doors are open for tastings and tours and we welcome visitors who love cider as much as we do. If you can't make it to little ole Healdsburg, don't dismay. Outside of Healdsburg, we proudly partner with respected distributors in 24 states and growing.

OUR TEAM



CEO & Cidermaster, David Cordtz

A longtime force in Sonoma's artisanal community, David has followed a course of uncompromising craft across a spectrum of wine, Kombucha, sparkling juices and hard cider. David is the former CEO of Vibranz Tea, founder and CEO of Sonoma Sparkler, and winemaker at Cordtz Brothers Cellars, in addition to having spent years in the fine wine cellars of Fetzer and Schramsberg. David resides on the board of the U.S. Association of Cider Makers.



VP of Operations, Cider Maker & Co-Founder, Robert Cordtz

Growing up in the business, Robert had the early opportunity to lead multiple small-scale production operations while trading after-hours pints along the way with California's core micro-brewers. Known for his chronic curiosity, Robert began restoring vintage bottling equipment and melding it with cutting edge technology. The end result is what you see today when you tour Sonoma Cider.



VP of National Sales, James Williams

Working with a variety of beverage companies over the last decade, James is known for his ability to create and mobilize teams. James is lauded for creating and overseeing the national chain division at Manneken Brussels Imports and leading national strategic sales planning and execution while at Chimay Trappist Ales and Scheider Weisse Beer. In 2014, James joined Sonoma Cider and, in short order, has built a highly effective national sales team of Sonoma Cider ambassadors.



Guys & Gals Behind the Scenes

While the guys with titles are important to mention, the truth is we'd be nothing without the amazing team behind the scenes. They're a rowdy bunch. Their contagious love of cider is what keeps us moving and growing every day.

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sonomacider.com

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