

# SONOMA CIDER

HAND CRAFTED. CERTIFIED ORGANIC.

## CORE LINE-UP

Our story officially began in 2013 with a passion for all things "beverage" and our desire, as father and son, to create something together. Sonoma Cider officially launched with three little beauties - the Hatchet, The Pitchfork and The Anvil. Together, they represented what we saw in each other - Tradition and expertise hand in hand with innovation and modernism.

## THE ANVIL

### BOURBON

#### TASTING AND PRODUCTION NOTES

U.S grown organic apples and our proprietary organic bourbon flavor are combined for a hardy cider that boasts of rich aromatics and a smoky finish. A well rounded alternative to wine or when beer seems too heavy.

#### SOURCE

Blend of organic Yakima Valley Fuji and Granny Smith apples.

#### PAIRS WITH

Burgers, Beef Stew, Lamb Kabobs

#### ABV

6.0%

#### RESIDUAL SUGAR (BRIX)

2.7

#### ACIDITY

3.75 pH

#### GLUTEN

FREE



In 1990 I found myself selling imported hard cider then producing the first commercially-produced hard ciders from California. I suppose that makes me the first commercial cider maker from Ca. I had already been a commercial winemaker, garnering more than 150 national and international medals for the wines I made over a 17-year period. My son Robert has been working with me on and off since he started repairing labeling machines for me at age 14.

Now that he is 30 years old this was really our first chance to "live the dream" as full partners together.

[sonomacider.com](http://sonomacider.com)

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