

SONOMA CIDER

HAND CRAFTED. CERTIFIED ORGANIC.

LIMITED RUN SERIES

Father and son team, David and Robert Cordtz, have brought their unique skills together to create Sonoma Cider's Limited Run Series. These unique blends are really Robert's baby - reflecting his creativity and inventive style.

THE CROWBAR

HABANEROLIME

TASTING AND PRODUCTION NOTES

Blend of bone dry organic hard cider with fresh organic lime juice and just-picked habanero peppers. Fresh bright pepper on the nose and hints of heat through the finish. Notes of coriander add complexity and depth throughout.

SOURCE

Blend of organic Yakima Valley Fuji and Granny Smith apples.

PAIRS WITH

BBQ, Chicken Wings, Fish Tacos, Ceviche, Mexican Food

ABV

6.0%

RESIDUAL SUGAR (BRIX)

1.1

ACIDITY

3.84 pH

GLUTEN

FREE



FATHER AND SON TEAM, David and Robert Cordtz bring a unique dichotomy of experiences and perspectives that make Sonoma Cider what it is. As a former winemaker, David has forgotten more about beverages than most of us will ever know. Robert, loves to experiment and is rarely flustered under stress. When father and son team decided their flavor planned for summer needed a bit more time in the barrel, they went back to the drawing board. Despite the pressure of a ticking clock, they created what they both now agree is their answer to sessionable, summer drinking.

sonomacider.com

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