

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 WASHBOARD SARSAPARILLA VANILLA

TASTING AND PRODUCTION NOTES

Herbaceous and dry with a long lasting creamy finish.
Reminiscent of rootbeer without the sweetness.

SOURCE

Blend of organic Fuji and Granny Smith apples from Washington; organic sarsaparilla from India.

ABV

5.5%

RESIDUAL SUGAR (BRIX)

2.5

ACIDITY

3.75 - 3.85 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, a self proclaimed Gen Y "pot stirrer" with a maker mentality, keeps his dad on his toes by challenging the status quo and always pushing ideas further. The release of Sarsaparilla Vanilla (AKA The Washboard) is a reflection of father and son's curiosity, creativity and commitment to the cider renaissance.

sonomacider.com

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