

Made from Hand Picked, Fresh Pressed Organic Apples



THE PITCHFORK

Our Cidermaster combines a unique blend of U.S grown organic apples with our proprietary pear flavor to create “The Pitchfork”. We hand craft each batch to bring out fresh, ripe apple and pear aromas and allow the natural crispness to balance and elevate the bright, complex fruit flavors. The result is a clean, refreshing hard cider with a smooth, creamy pear finish.

The Details

» ABV: 6%

» Price: 12 oz. four-packs \$9.99
22 oz. single bottles \$5.99

Enjoying The Pitchfork:

Try Sonoma Cider’s The Pitchfork instead of wine, or when beer might be too heavy. It enhances a wide range of foods, including

- Blue cheese
- Fresh fruit
- Barbecue
- Sweet or spicy Mexican, Indian, Chinese and Thai dishes

David Cordtz,
Founder & Cidermaster

Sonoma Cider handcrafts distinctive, certified-organic craft ciders, made with all natural, gluten-free ingredients. Sonoma Ciders are produced from small organic apples in micro batches to deliver intensity of flavor, balance and a breakthrough experience for this rapidly growing category.

The company was founded in 2013 by 20-year veteran Cidermaster and winemaker, David Cordtz, with his son, VP of Operations Robert Cordtz, and craft beverage guru Fred Einstein, our VP of Sales. Together they combine decades of industry expertise with next generation dynamism.