






STILL & SPARKLING CIDER PAIRINGS ENTRÉES

Red Meat	Poultry & Pork	Spicy/Curry Dishes
<p>Sweetness Semi-Sweet</p> <p>Styles Fruit Hopped Spiced</p> <p>Methodology Barrel-Aged Heritage</p> 	<p>Sweetness Dry Semi-Dry Semi-Sweet Sweet</p> <p>Styles Perry Spiced</p> <p>Methodology Barrel-Aged Heritage Modern</p> 	<p>Sweetness Semi-Dry Semi-Sweet Sweet</p> <p>Styles Fruit Hopped Perry</p> <p>Methodology Modern</p> 
Shellfish/Seafood	Salads	Vegetable Dishes
<p>Sweetness Dry Sweet</p> <p>Styles Fruit Perry</p> <p>Methodology Modern</p> 	<p>Sweetness Dry Semi-Dry</p> <p>Styles Fruit Hopped Perry</p> <p>Methodology Modern</p> 	<p>Sweetness Semi-Dry Semi-Sweet</p> <p>Styles Hopped</p> <p>Methodology Heritage</p> 
Pasta	BBQ	Mexican/Thai
<p>Sweetness Semi-Sweet Sweet</p> <p>Methodology Heritage Modern</p> 	<p>Sweetness Semi-Sweet</p> <p>Styles Fruit</p> <p>Methodology Barrel-Aged</p> 	<p>Sweetness Semi-Dry</p> <p>Styles Hopped Perry</p> <p>Methodology Modern</p> 



STILL & SPARKLING CIDER

SWEETNESS/STYLES/METHODOLOGY

Sweetness

DRY

Crisp and often tart flavour profile with refreshing, clean finish.

SEMI-DRY

Sweetness between dry and sweet ciders, balance between sweetness and acidity.

SEMI-SWEET

Fruit forward with a pronounced apple flavour and a hint of sweetness.

SWEET

Sweetest ciders, can be rich, full-bodied, strong apple flavour - lingering sweetness.

Styles

DESSERT

Sweeter, more flavourful than traditional ciders with higher residual sugar content. Also includes fortified or iced cider.



HOPPED

From crisp & refreshing to bold and aromatic, cider adds sweetness and apple character, hops adds bitterness, aroma and complexity.



FRUIT

Blends fruit/juices/ flavours during or after fermentation, pronounced fruit flavour, can include berries, cherries, peaches, pears.



SPICED

A rich and complex flavour profile, combines the natural sweetness of apples with a variety of warm, zesty & aromatic spices.



PERRY

Made with fermented pears, slightly sweet taste, delicate aroma and light refreshing character.



Methodology



BARREL-AGED

Aged in oak barrels imparting complexity & additional flavours, can exhibit notes of vanilla, oak, caramel.



HERITAGE

Made from heirloom apple varieties, complex flavour profiles, with unique character from specific apple varieties.



MODERN

Produced with contemporary techniques, from dry to sweet, incorporating different apple varieties focused on balance, clarity, and consistency, with a crisp, refreshing taste.