

*Handcrafted cider made from fresh-pressed, local BC apples and pears.*



### 2022 Geneva

A gorgeous pink apple adds tons of sharp acidity to ciders, in a way that makes it reminiscent of rhubarb. Flavours and aromas include ripe summer berries and heady florals balanced by tart acidity.

\$7.91 500ml



### Haskap Berry

Crafted with care using local, fresh-pressed cider and dessert apples. Local whole Haskap berries were conditioned on fully fermented cider for 1 month.

\$6.91 473ml

## single varietal / single orchard / cider fruit



2022 CALVILLE  
BLANC

Identified in the late 1500s, Renowned in French culinary traditions for centuries. Spiced pear & pineapple.

\$7.91 500ml



2022 POMME RAISON

An apple with ancient origins in the Swiss Alps. With a grape-y and wine-like flavour profile.

\$7.91 500ml



2022 LOCARD VERT

Very Rare cider fruit varietal from the Brittany region. Permitted for use in Calvado

\$7.91 500ml



2022 COX'S PIPPIN  
ORANGE

Strong tannins with subtle dark berry tones and a slight earthiness. A high-quality English cider apple. Firm, medium-sized fruit. Sweet to slightly bittersweet.

\$7.91 500ml



2022 KINGSTON BLACK

Bright and tart green apple on the nose and pallet. Long ripe apple finish. High acid and medium + tannin.

\$7.91 500ml



2022 MICHELIN







Honeydew melon on the nose. Lemon and banana on the palate. Medium acidity and medium tannin.

\$7.91 500ml

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## single varietal / single orchard / cider fruit

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	2022 KEMERRIEN	A classic French bittersweet native to Brittany. Perfumed with tannic structure. Slate and mineral.	\$7.91 500ml
	2022 BULMERS NORMAN	Caramel and toffee on the nose. Clementine and honeysuckle on the palate. Medium tannin and acidity.	\$7.91 500ml
	2022 FREQUIN ROUGE	Floral honey and baked apple pie on the nose. Full-bodied with notes of orange bitters. Very firm tannins and medium acidity.	\$7.91 500ml
	2022 BLAUACHER	Originating Switzerland during in the early 1800's. Spicy and crisp.	\$7.91 500ml
	2022 DABINETT	Lemongrass and vinous tones on the nose. Limestone and lemon zest on the palate. High acidity and medium tannin.	\$7.91 500ml
	2022 GENEVA	A gorgeous pink apple adds tons of sharp acidity to ciders, in a way that makes it reminiscent of rhubarb. Flavours and aromas include ripe summer berries and heady florals balanced by tart acidity.	\$7.91 500ml

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## fruited series




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	HASKAP BERRY	Crafted with care using local, fresh-pressed cider and dessert apples. Local whole Haskap berries were conditioned on fully fermented cider for 1 month.	\$6.91 473ml
	BELGIAN ROUGE	Cider made in the style of a Belgian Rouge beer: Fermented with monastic Belgian beer yeast, aged 2 months on cherries, cranberries, and raspberries, then slightly soured.	\$7.91 500ml
	STRAWBERRY	Local whole strawberries were conditioned on fully fermented cider for 2 months. Freshly picked strawberries + Citrus and melon.	\$6.91 473ml
	RASPBERRY	Local whole raspberries were conditioned on fully fermented cider for 2 months. 6.5%	\$6.91 473ml

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## original series

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	SEMI-DRY	Crafted with care using local, fresh-pressed cider and dessert apples. An honest Okanagan-Similkameen expression with its crisp and refreshing fruit-forward apple aroma and palate.	\$5.91 500ml
	PEAR	Crafted with care using local fresh-pressed pears. An elegant semi-dry with a floral nose and crisp effervescent finish.	\$7.91 500ml
	TRADITIONAL DRY	A homage to the classic English style with its complex flavour profile. Cider apples fermented with natural yeast. 6.5%	\$7.91 500ml

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## international series

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**KEEVED CIDER**

Made through a traditional French process of denitrification resulting in an incomplete fermentation, leaving some residual sugar.

**\$25.00 750ml**



**ICE WINE**

A homage to the classic English style with its complex flavour profile. Cider apples fermented with natural yeast. 6.5%

**\$7.91 500ml**



**SPARKLING SAGARDO**

Made in a modern Spanish style with on-skin fermentation and balanced volatile acidity. 'Old-world' flavours and tannin structure for a long finish.

**\$7.91 500ml**



**APFELWEIN**

A lightly carbonated German-style cider with high acidity and low tannin. Notes of lemon and rhubarb.

**\$7.91 500ml**

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## barrel series

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**MAPLE BOURBON BARREL**

Aged 2 months in Woodford Reserve Kentucky straight bourbon barrels. Bright and refreshing with hints of banana, butterscotch and vanilla.

**\$6.99 500ml**



**PINOT BARREL**

This cider went through a 2-stage fermentation, first on it's own and then on Blue Mountain Winery pressed Pinot Noir skins. Afterwards, it was aged in neutral French oak barrels from Blue Mountain's Pinot Noir cellar. Dry and tannic with hints of vanilla, toffee, cherry and cassis.

**\$6.99 500ml**

**Current Availability -**  
[www.masseywines.com/bclist/](http://www.masseywines.com/bclist/)

