

SAMUEL SMITH

ORGANIC CIDER

Lincolnshire, England

ABV: 5%

AVAILABLE SIZES(L):

0.355, 0.440, 0.550

STYLE: Cider

BREWERY INFO: The Old Brewery at Tadcaster was founded in 1758 and is Yorkshire's oldest brewery. Samuel Smith is one of the few remaining independent breweries in England, and further is the last to utilize the classic Yorkshire Square system of fermentation solely in stone squares.

The rich Samuel Smith strain of yeast at The Old Brewery dates from the early 1900s. Hops are hand-weighed by the master hop blender, and the brewing water is drawn from the original well, sunk over 250 years ago.

First introduced to the U.S. market in 1978 by Merchant du Vin, Samuel Smith beers quickly became the benchmark ales for the emerging craft beer movement. To this day, they remain among the most awarded.

Samuel Smith beers and cider are vegan products, registered with The Vegan Society, as seen here; product list is here . (Stingo is aged in wooden vessels that previously held fined beer, so it's not registered vegan.)

Beers from Samuel Smith's Old Brewery have delighted consumers and inspired other brewers for over 250 years. Some of the traditions of this fiercely independent Yorkshire brewery can be seen in the video below: delivery by horse-drawn dray wagons; barrels made by the brewery cooper; and open-topped Yorkshire Square fermenters made of slate. Taste this heritage in every sip of delicious Samuel Smith's cider or beer.

INFO: Cider has a long tradition in the UK, and sales of cider have grown dramatically there in recent years. Ciders are refreshing, clean, and festive; they are also high in natural antioxidants. Samuel Smith's Organic Cider is UK Soils Association & USDA Certified Organic. Made from gluten-free ingredients, it's also naturally gluten-free. Apple cider also has a long history in America - it was a common drink even before the early 1800s, when cider mills began to give free apple seeds to Mr. John "Johnny Appleseed" Chapman, figuring that a nationwide supply of apples could certainly help their industry. Cider production was dramatically slowed by the industrial revolution and by Prohibition, but due to its approachable flavor, light body and refreshing crispness the popularity of cider is now growing steadily in the US. Cider fits in well with beer culture, too - it has an alcohol content similar to many beers, like beer it's carbonated for a sparkle, and it can be found at most every good beer store or beer bar. Apple juice used to produce cider contains a mix of apple varieties selected to balance fresh apple flavor with tartness, acidity, and sweetness. Samuel Smith's uses a wine yeast strain to ferment their cider, providing a clean finish and allowing pure apple flavor to shine through.

Certified Organic by the USDA-accredited UK Soil Association.

TASTING NOTES: Bright straw-gold with excellent clarity, Samuel Smith's Organic Cider has a light body with brilliant conditioning, a crisp clean flavor, and a dry finish. The bouquet is fresh apples, with a soft floral note.

SILVER MEDAL, US OPEN CIDER CHAMPIONSHIP, "UNLIMITED CIDER AND PERRY," NOVEMBER 2019

