



KINGS & SPIES

Dry ò ò ò ò ò Sweet

Product Name:	Kings & Spies	Vintage:	2010
Size:	750 mL	SKU:	106823
Alcohol:	8.0% alc./vol.	UPC:	626990103400
		SCC:	10626990103407

Display Price: _____

Packaging:

Clear champagne glass; crown closure; flip top for re-closure.

Label Text:

Victorian by provenance, Kings & Spies is a cider fit for royalty or rogues. Crafted from King apples, Northern Spies and others of mysterious lineage, this off-dry cider reveals a secret: Vancouver Island apples make winning cider. Proceeds support LifeCycles, a Victoria non-profit that promotes local Island food production.

The Story:

Kings & Spies is the result of our partnership with LifeCycles, a Victoria-based non-profit that promotes Island food security. Volunteers pick apples every Fall from backyards and local heritage orchards (such as the one at St. Ann's Academy). Most of the apples go to people in need, but some are saved for us to craft into Kings & Spies. The name was coined when we noticed that our first shipment of apples from LifeCycles contained many King of Tompkins and Northern Spy apples. Kings & Spies is truly a community cider and proceeds support the community work done by LifeCycles.

The blend of apples varies from year to year, depending on the fruit brought in by LifeCycles, but the style is consistently gently effervescent and off-dry. Depending on the year, it may show soft tannins, plus either fruity or floral and herbaceous notes on the nose.

After the apples are pressed to release the juice, fermentation takes place in pressurized stainless steel tanks to capture CO₂, resulting in a naturally sparkling cider. The yeast strain used promotes a malolactic fermentation, which softens the acidity of the cider (Island apples can be very acidic). The cider is fermented to dryness then a juice reserve is added prior bottling to balance the acidity.

Tasting Notes:

Appearance: Clear, gently effervescent, light straw in colour, bright.

Aromas, flavours: Reminiscent of Prosecco; delicate; hint of floral and herbaceous notes; cut apple.

Acid/sweetness: Mellowed acidity, off-dry.

Mouthfeel: Minimal astringency, slight creaminess.

Suggested Food Pairings:

Delicate flavours and light sauces such as white fish, raw oysters and poultry. Salads and mild, hard cheeses. Prosciutto, margherita pizza.

To Order:

Contact Sea Cider Farm & Ciderhouse
2487 Mt. St. Michael Rd, Saanichton, BC V8M 1T7 Canada
T 250 544 4824 F 250 544 4870
email: info@seacider.ca website: www.seacider.ca
Or contact your local Sea Cider Sales Representative.



"...as delicate as French
Champagne."

– Carol Pucci, Seattle Times

"Light, young and fruity,
Kings & Spies (made in the Italian
style) is a fantastic pairing!"

– Pizzeria Prima Strada

Serving by the glass? Good news!
Re-close the bottle with the
convenient flip-top and the cider
will re-carbonate overnight.