

BREWERY
OMME GANG
 PROJECT CIDER

Cider has been core to our culture for centuries, but its roots stretch back to antiquity. Project Cider puts a distinctly American twist on an Old World tradition. May our modern interpretation awaken your affection for this ancient art.



OUR CIDERS

Combining the best of both American and European traditions, these ciders offer fresh, fruit-forward flavors with a dry, sparkling drinkability. Project Cider begins with fresh-pressed culinary varieties sourced exclusively from New York State. The juices are fermented with our Belgian house yeast to add character and complexity. A touch of hibiscus provides Rosé with a tart snap and a well-rounded texture. The finished products are clarified and carbonated for a spirited sparkle.

TASTING NOTES

Aromas of orange peel, grapefruit and honey burst from the glass. Bright, fresh flavors of ripe melon, pear and citrus zest accompany a lively, pleasant tartness. In Rosé, a subtle hint of raspberry lurks just beneath the surface. Medium-bodied yet notably dry, these ciders finish long and slow, with soft, lingering tannins.

FOOD PAIRINGS

Pair with creamy cheeses like brie or Humboldt Fog – the acidity and tannin of the cider gently cleansing the palate – or spicy Thai food, with their bright fruit complementing the sweet heat of the cuisine.

UPCs



6 49440 00252 8
 DRY CIDER 12oz



6 49440 00254 2
 ROSÉ CIDER 12oz

FAST FACTS

ABV	6.5%
APPLES	McIntosh, Gala, Red Delicious, Pazazz
ADDITIONS	Hibiscus (Rosé)
YEAST	Ommegang Belgian House Yeast
SHELF LIFE	Two years, packaged One year, draft

NATURALLY GLUTEN FREE

AVAILABILITY

4-pack 12oz cans
 1/6 bbl kegs
 Ships July 2019

PRICING

Packaged: \$11.99 (MSRP)
 Draft: \$99 (PTR)

