

FLANNEL UP AND Enjoy!



The Blend

Jonagold apples deliver the balance and acidity behind Flatbed's exceptionally bright taste. Red Delicious apples provide tannin structure. Golden Delicious apples add a rustic apple character with a twist of subtle sweetness. And, heirloom varieties hand-selected from batch-to-batch add to the Northwest charm.

The Yeast

The winemaking knowledge of our cidemakers creates a unique, uncommonly balanced cider style. One area where this is evident is the use of Champagne yeast during cider fermentation. Our particular yeast strain allows the fruit to shine and delivers a crisp, clean finish.

Branch to Bottle

Having a cidery amidst apple orchards is pretty awesome. It gives us access to the best apples that the Northwest has to offer. It also inspires us to make cider that lives up to the "branch to bottle" ethic. This includes limiting the time between when the apples are pressed and fermentation begins. Fermentation for the hard cider typically begins within 24 hours of the apples being pressed into juice. This minimizes oxidation and maximizes Flatbed's bright, fresh character.