

ORGANIC CIDERS FROM SAMUEL SMITH'S



Gold Medal
US Open "Perry"
Nov. 2020

Gold Medal
US Open
"Unlimited"
Nov. 2020



Cans too!



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Samuel Smith's

Est. 1758

Cider flows through England's history, from Roman times until now. Samuel Smith's, the oldest brewery in Yorkshire and one of England's oldest family-owned breweries, offers ciders in category-leading varieties: pear & apple, both USDA Certified Organic.

ORGANIC PERRY (PEAR CIDER)

Tasting Notes: Dry, sparkling pear cider with brilliant pale straw colour, smooth body, crisp but rich flavour of ripe pears, and the appealing aroma of a summer pear orchard. The cool fermentation with a wine yeast allows for the delicate pear aroma to shine in this refreshing, thirst-quenching pear cider. Samuel Smith's Organic Perry is *naturally gluten-free* and *USDA Certified Organic*. **ABV: 5.0%**

Gold Medal, US Open Cider Championship, Nov. 2020 - "Perry."

Suggested Food Pairings: Blue cheese or Gorgonzola; arugula or Waldorf salad; sweet potatoes; pancetta or prosciutto; pear tart. Very nice with dishes featuring ginger; excellent with grilled foods.


0 85725 21612 7
Samuel Smith Organic Perry
case 12/18.7 oz. (550 mL) bottles




0 85725 11613 7
Samuel Smith Organic Perry
12 oz. (355 mL) bottle


0 85725 41613 8
Samuel Smith Organic Perry
case 24/12 oz. (355 mL)


0 85725 31613 1
Samuel Smith Organic Perry
four-pack (4 x 12 oz. bottles)


0 85725 11612 0
Samuel Smith Organic Perry
18.7 oz. (550 mL) bottle

ORGANIC APPLE CIDER

Tasting Notes: Bright straw-gold with excellent clarity, Samuel Smith's Organic Apple Cider has a light body with brilliant conditioning, a crisp clean flavour, and a dry finish. The bouquet is fresh apples, with a soft floral note. Samuel Smith's Organic Apple Cider is *naturally gluten-free* and *USDA Certified Organic*. **ABV: 5.0%**

Gold Medal, US Open Cider Championship, Nov. 2020 - "Unlimited Cider & Perry."

Suggested Food Pairings: Cream soups, rich dishes, salad with vinaigrette dressing. Wonderful to clear the palate when alongside concentrated or spicy foods; a classic companion to pork dishes.


0 85725 11703 5
Samuel Smith Organic Cider
14.9 oz. (440 mL) can


0 85725 21703 2
Samuel Smith Organic Cider
case 6/4/14.9 oz. (440 mL) cans


0 85725 31703 9
Samuel Smith Organic Cider
four-pack (4 x 14.9 oz. cans)


0 85725 11531 4
Samuel Smith Organic Cider 18.7
oz. (550 mL) bottle


0 85725 21531 1
Samuel Smith Organic Cider
case 12/18.7 oz. (550 mL) bottles


0 85725 11530 7
Samuel Smith Organic Cider
12 oz. (355 mL) bottle


0 85725 41530 8
Samuel Smith Organic Cider
case 24/12 oz. (355 mL) bottles


0 85725 31530 1
Samuel Smith Organic Cider
four-pack (4 x 12 oz. bottles)

