


NORTHWEST CIDER PAIRINGS

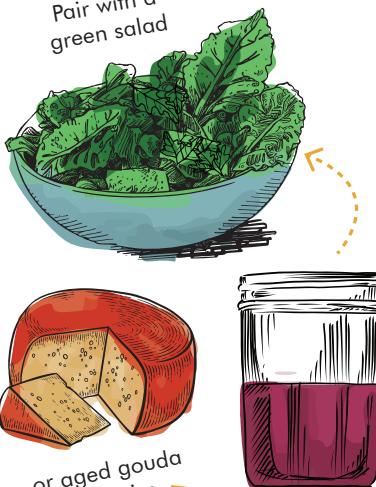
Pair with cider braised pork & cookouts



or oysters

APPLE

Pair with a green salad



or aged gouda & picnics

FRUIT

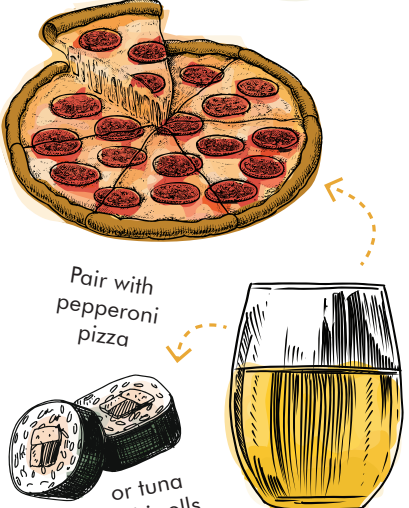
Pair with herb roasted chicken



or citrus olive oil cake

SINGLE VARIETAL

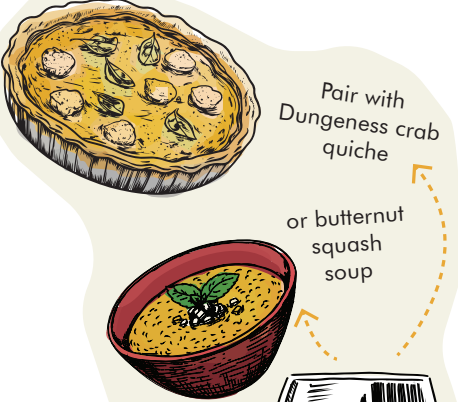
Pair with pepperoni pizza



or tuna sushi rolls

BOTANICAL

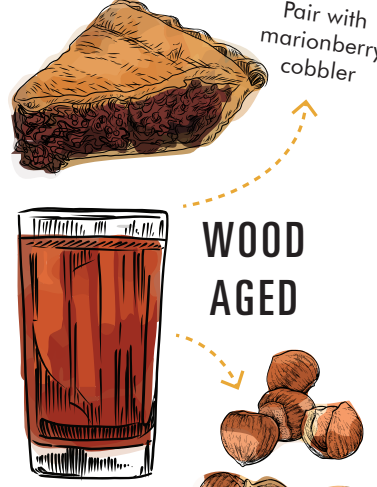
Pair with Dungeness crab quiche



or butternut squash soup

RED FLESHED

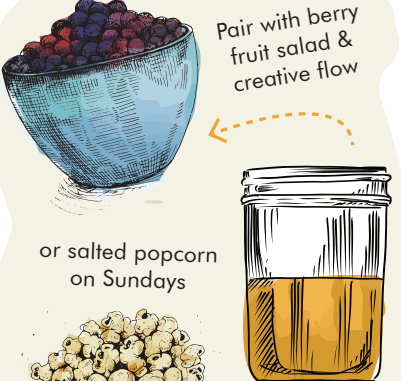
Pair with marionberry cobbler



or roasted nuts & game night

WOOD AGED

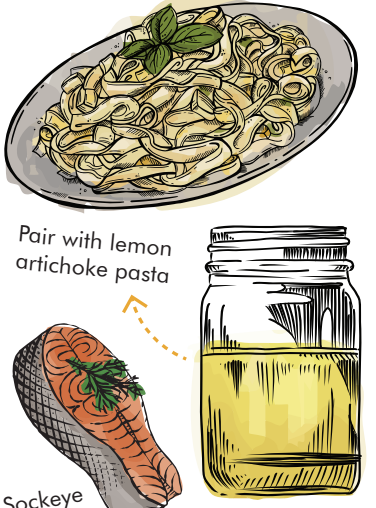
Pair with berry fruit salad & creative flow



or salted popcorn on Sundays

LOW/NO ALCOHOL


Pair with lemon artichoke pasta



or Sockeye salmon

PERRY

Pair with blue cheese & fireside chats



or salted caramels & late nights

FORTIFIED

WHAT MAKES THESE PAIRINGS WORK?

These suggestions use the 5 basic tastes - sweet, sour, salty, bitter, and umami - to help identify what flavors are present in a dish and use the pairing principles of: cut, contrast, complement, complete, intensity matching and regionality.

APPLE

Semi-dry, sparkling, low tannin apple cider lends bubbles and acidity that cut briny, salty, umami flavors, when paired with fresh oysters.



Semi-sweet, low tannin apple cider paired with apple cider braised pork chops complements, with like flavors.

FRUIT

Semi-sweet, berry fruit cider paired with aged gouda cheese offers a satisfying sweet and salty contrast.



Semi-sweet, tart cherry fruit cider paired with a green salad completes the dish.

SINGLE VARIETAL

Semi-dry, single varietal Kingston Black cider pairs with herb roasted chicken for a matched intensity, regional pairing.



Semi-dry, single varietal Harrison cider pairs with a citrus olive oil cake to complement the dish.

BOTANICAL

Semi-dry, hopped cider pairs with pepperoni pizza, cutting the richness of cheese and pepperoni spice.



Semi-sweet, ginger cider pairs with a tuna sushi roll to complete the dish, adding sweetness and heat.

RED FLESHED

Semi-dry, red fleshed apple cider pairs with Dungeness crab quiche, offering a cut to rich eggs, cheese, crab and crust.



Dry, red fleshed apple cider pairs with creamy, sweet butternut squash soup, offering contrast.

WOOD AGED

Semi-dry, wood aged cider paired with roasted nuts offers complementary flavors.



Semi-sweet, wood aged cider pairs with marionberry cobbler, matching flavor intensities.

LOW/NO ALCOHOL

Semi-sweet, ciderkin (low alcohol cider, made from rehydrated apple pomace) paired with salted popcorn offers contrast.



Semi-sweet, low alcohol apple cider paired with berry fruit salad offers complimentary flavors.

PERRY

Semi-sweet, perry pairs with honey glazed Sockeye salmon offering complementary flavors.



Sweet perry pairs with a lemon artichoke pasta offering contrast.

FORTIFIED

Apple port pairs with salted caramels, offering a sweet and salty contrast.



Ice cider pairs with blue cheese, offering sweet and salty contrast.



To learn more about how to pair cider, visit nwcider.com

