

# Adventurous cider!

## OUR STORY

The apple's journey to America was parallel to man's. The boat landed and the exploration began: in this vast new land the choices for thriving were endless. Some were happy to live on the coast where they landed, spreading out and staying diverse. Others were content to live amongst a few or be a solo tree in a town square. A few made it halfway across the land and settled in. The fearless joined the westward migration on horses and wagons, traveling thousands of miles looking for the perfect dirt, long sunny days and ample water. When it reached the land that would be called Washington, the apple knew. It was home at the end of a Rambling Route.

**Hard Cider from Washington State, where all the adventurous apples grow.**

For those that appreciate the bold, crisp flavor of biting into a Washington grown apple, your quest for the perfect apple cider ends with Rambling Route. We grow and press only fresh apples from our family farm and carefully blend under the roof of our own cidery located in the heart of the Yakima Valley. Expect pineapple aromas and mineral qualities on the nose, snappy and racy acid levels on the palate, coupled by a deep full-bodied finish. No additives, no concentrates, or preservatives – ever!

**ALL NATURAL  
GLUTEN FREE  
CRAFT CIDER**



SIZE: 16oz – 4-Pack  
ABV: 6.9% STYLE: Dry  
RESIDUAL SUGAR: 2.6% SERVE CHILLED



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FARM GROWN

