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For the On-Premise Innovator

Nightclub & Bar

\$5.00

nightclub.com

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Samuel Smith's Organic Cider

Merchant du Vin and Samuel Smith's Old Brewery have introduced Samuel Smith's Organic Cider. Samuel Smith's uses a wine yeast strain to ferment their

cider, providing a clean finish and allowing pure apple flavor to shine through. Samuel Smith's Organic Cider is a bright straw-gold with excellent clarity, presenting a light body with brilliant conditioning, a crisp clean flavor, and a dry



finish. It's 5.0% alcohol by volume.

Naturally gluten-free, cider is also high in antioxidants. Samuel Smith's Organic Cider is Certified Organic by the USDA.

