



Frequently Asked Questions

What are the origins of Flatbed Cider?

Hard cider was a widely loved and consumed beverage in America during the 18th and 19th centuries. By the turn of the 18th century, New England was producing over 300,000 gallons of cider per year and settlers throughout Western States established homestead cider orchards. John Adams is said to have started his mornings with a tankard of cider to settle his stomach. Unfortunately, cider production all but disappeared in the U.S. during Prohibition.

While various hard ciders have been produced since the repeal of prohibition, the Northwest is now at the epicenter of the U.S. craft cider revolution. Our mission is to create homegrown ciders using craft methods that deserve to carry our local stamp. Rather than fermenting the cider from apple juice concentrate, our ciders are produced using whole-pressed apples that go from branch to bottle. And, we strive for a taste profile that is less apple candy and more farm-fresh rustic apple cider.

Are there any artificial ingredients in Flatbed Cider?

Our secret ingredients grow on trees. No sugar added. No color added. No shenanigans.

What is the taste profile of Flatbed Cider?

Flatbed Cider has a drier taste profile than most widely-available ciders in the U.S. 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 geek cred and Northwest charm.

Where is Flatbed cider produced?

Flatbed Cider is produced in Milton-Freewater, Oregon at Blue Mountain Cider Company. The apples used in the hard cider are sourced from family farms in Oregon and Washington. Our winemaking team works closely with the team at Blue Mountain in all facets of the cidermaking process.

Does winemaking knowledge come into play when making the cider?

Absolutely. The winemaking knowledge of our cidermakers creates a unique, uncommonly balanced cider style. We use Champagne yeast, which allows the fruit to shine and delivers a crisp, clean finish. We also limit the time between press and fermentation to minimize oxidation and maximize Flatbed's bright, fresh character.

What is the competitive set for Flatbed Cider?

Seattle Cider Co., Crispin, Two Towns