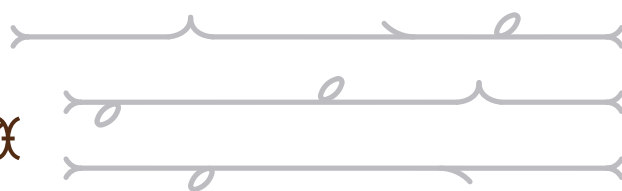


STEM
CIDERS



• THE OFF-DRY SERIES •

OFF-DRY APPLE CIDER

PAIR WITH: Spicy curry, pork belly, tacos, fish & chips
RELEASED: January 2017
AVAILABILITY: Year Round

Distinct apple aroma, juicy and clean, with balanced acidity. Off-dry, as in not so dry.

5.8% ABV • GLUTEN FREE



• THE DRY SERIES •

REAL DRY APPLE CIDER

PAIR WITH: Orange, BBQ, toast and jam, curry
RELEASED: January 2014
AVAILABILITY: Year Round

Alluringly clean and unassuming, this crisp and fruit-forward cider is crafted from Pacific Northwest apples, fermented dry, and aged in stainless steel. Tart, dry and clean, it allows the apples to speak for themselves.

6.8% ABV • GLUTEN FREE



• THE DRY SERIES •

HOPPED APPLE CIDER

PAIR WITH: Charcuterie, Mexican food, citrus, soft, & tangy cheeses
RELEASED: March 2014
AVAILABILITY: Year Round

Dry hopped with Cascade and Citra hops. Floral and citrus fruit intermingle with apple on the nose giving way to a tart apple zing without any bitterness.

6.7% ABV • GLUTEN FREE



• THE DRY SERIES •

RASPBERRY APPLE CIDER

PAIR WITH: Dark chocolate, goat cheese, pork, creme brûlée
RELEASED: June 2015
AVAILABILITY: Year Round

Intense raspberry aromas jump out of the glass while it shows off its ruby hues. Tartness from the raspberries and apples meld in this dry, refreshing cider. A light tannin structure from the raspberries lingers on the palate.

6.7% ABV • GLUTEN FREE



CRABBY NEIGHBOR

Heady nose, floral and fruity.

6.3% ABV • GLUTEN FREE

Made from crab apples and Granny Smith, Crabby Neighbor is fermented slow and aged to soften up just a bit. Very tart, with enough crab apple tannin to linger on the palate.

RELEASED: **March, 2014**

SIZE: **500 mL bottles, 5.2 gallon sixtel, 15.5 gallon half barrel**

PAIR WITH: **Spicy Thai, chicken pot pie, ceviche, white fish**



LE CHÊNE

Civilized debauchery.

6.4% ABV • GLUTEN FREE

Red Zinfandel barrel aged. Smoke, caramel and vanilla on the nose, smooth, velvet mouth feel and slight oak tannin astringency on the finish. (Pronunciation: luh shen)

RELEASED: **January, 2014**

SIZE: **500 mL bottles, 5.2 gallon sixtel, 15.5 gallon half barrel**

PAIR WITH: **Smoked, grilled meats, Gouda or any hard cheese, Thanksgiving**



L'ACIER

Le Chêne's younger sister.

6.4% ABV • GLUTEN FREE

Made from the same apple blend as Le Chene, but aged in stainless. Clean fruit on the nose. Dry to appreciate the fruit tannins. (Pronunciation: La See Ay)

RELEASED: **June, 2015**

SIZE: **500 mL bottles, 5.2 gallon sixtel, 15.5 gallon half barrel**

PAIR WITH: **Pasta, marinara sauce, fried chicken, fruit salad**

OUR CIDER JOURNEY

Stem Ciders is an urban cidery located in the heart of Denver's RiNo District. Founded in 2013 by Eric Foster and Phil Kao, two passionate entrepreneurs with a deep appreciation for craft, and a strong commitment to reviving the cider tradition, Stem produces cider founded on three main principles: quality, style, and tradition.

We opened our RiNo cider house doors in January of 2014 with three ciders on tap and a mission to share with you the cider traditions we grew up with, and that we know and love. From the first batch of cider produced in 2011 – now known as Malice, to our seasonal ciders and weekly Firkin experiments, we're committed to producing the highest quality cider that brings those traditions to the forefront.

2017

JANUARY **Off-Dry Apple Cider** OFF-DRY SERIES
Coffee Cider Collaboration with Novo Coffee (Batch 3)
Colorado Heritage Blend CELLAR SERIES

2016

OCTOBER **Spiced Black Currant** CELLAR SERIES
JULY **Lavender** SPECIAL RELEASE
Blood Orange Cyser CELLAR SERIES
JUNE **Coffee Cider Collaboration with Novo Coffee (Batch 2)**
APRIL **Whiskey Barrel-Aged Apricot** CELLAR SERIES
MARCH **Coffee Cider Collaboration with Novo Coffee (Batch 1)**
JANUARY **Perry** CELLAR SERIES

2015

DECEMBER **Pommeau**
NOVEMBER **Winesap** CELLAR SERIES
OCTOBER **Hatch Chili** SPECIAL RELEASE
Pepo the Picker A COLLABORATION SOUR ALE WITH ODD 13 BREWING
JUNE **Branch & Bramble**
MARCH **Green Fairy** SPECIAL RELEASE ABSINTHE BOTANICAL INFUSED CIDER

2014

OCTOBER **Lavender Cider** SPECIAL RELEASE
Hatch Chili SPECIAL RELEASE
Spooky Pumpkin Cider SPECIAL RELEASE
MAY **L'Acier**
MARCH **Crabby Neighbor**
Remedy
JANUARY **Our RiNo Cider House Opens**
Grand Opening Special Release: GOSR THE FIRST AND ONLY STILL CIDER
Malice
Banjo SPECIAL RELEASE
Le Chêne

2013

DECEMBER **Prelude** WHAT WOULD SOON BECOME MALICE, RELEASED
AT LAUNCH PARTY AT DENVER BEER COMPANY



OUR PHILOSOPHY

The measure of a good cider is in each of its parts.

It starts with quality ingredients, and the fewer the ingredients, the closer we are to the apple. We use fresh pressed full juice from whole, ripe fruit. We promise to create craft ciders that showcase the individual qualities of the fruit available here in the U.S.: from the Michigan apples that are at the heart of L'Acier and Le Chêne to the crab apples from the Western Slope that put the pucker in our Crabby Neighbor. From our first batch, made with Colorado apples, we've been committed to working in close collaboration with growers in our local communities and across the country in ways that are sustainable for our industry and environment and to promote the recultivation of heirloom cider apples.

Yeah, it's dry. Drink it already.

Simply put, dry ciders are the ciders we love to drink. But the story goes much deeper. We're always evolving, experimenting, succeeding and sometimes faltering. Just a fraction of what we do makes it to the public, and even less makes it into your can or bottle. We push the boundaries of cider just as much as we are connected to cider traditions. The culinary apples we source from Colorado, Michigan, and the Pacific Northwest, when treated with care, help make our ciders cleaner, brighter and fresher. We embrace the dry, and wouldn't have it any other way.

We are dedicated to reviving the cider tradition.

At the root of our ambition, we're working to bring you, our customers and friends, into the world of cider. Cider is a convivial drink with a culture of community and sharing that we cherish. From the trees in the ground to the cider in your glass, it's our mission to share these traditions with you. Cheers!



FOUNDERS



ERIC FOSTER CO-FOUNDER & CEO

Born and raised in Michigan, Eric's love for cider began as a teenager working at the local cider mill in his hometown of Northville. It was here that his cider making prowess developed as he learned the fundamentals of the operation: pressing, packaging, juice varieties, hard cider and apple wine production, that would later become the foundation of Stem. An avid skier and outdoorsman, Eric moved to Colorado in 2000 to earn a degree in Watershed Science from Colorado State University and pursue a career in the outdoor industry. While keeping his love for fermentation and homebrewing at the forefront, Eric's career in marketing and business development at Fortune 500 companies was made successful with his entrepreneurial drive and strong leadership skills. In 2011, Eric reignited his fermentation talents when he and fellow co-founder, Phil, produced the first batch of Stem Cider (now known as Malice) in his home cidery. As CEO and "Lifter of Heavy Things", you'll find Eric working closely on all facets of the business: creating sales and marketing initiatives, nurturing relationships with growers and industry friends, sourcing only the finest ingredients, building the very best team, and sharing the good cider word. When he's not at Stem, he's enjoying family time, fly fishing, or out skiing the backcountry. More than anything, he appreciates how much he loves coming to work at the cider house every day. Eric lives in Broomfield with his wife, Colleen, and their son, Quinn. Together, they are moving towards living their dream of owning an orchard and bison ranch.



PHIL KAO CO-FOUNDER & COO

Having grown up a few miles down the road from the oldest cider mill in Michigan, Phil moved to Denver in 2005 and earned his Ph.D. in Mechanical Engineering from The University of Colorado in 2011. As the company's founding Cidermaker in 2013, Phil's expertise in biological and mechanical testing and engineering made for a natural transition to his current role as Head of Operations and Quality Control. On the daily, Phil leads the charge in cider house operations working in close collaboration with the production team to ensure the highest standards are met at every step of the cider making process. Whether he's integrating new tanks, fine-tuning the performance of the canning line, or tweaking a recipe just slightly, it's applying his skills for designing and refining systems and processes that he enjoys the most. A passionate cyclist and home cook, when he's not running experiments in the cider lab, chances are good he's out on his road bike, in the kitchen experimenting with new recipes, or savoring time at home in Denver with his family.

PRESS CONTACT

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