

NOBLE

HARD CIDER & MEAD

Crafted in Asheville, NC

Our mission is to craft delicious products using premium REAL ingredients. We believe that there is no substitute for real fruit, local honey, or natural botanicals. From traditional to modern ciders and mead, we make a full range of styles for every palate.

Orchard to Glass

Not only do we use quality ingredients, we grow some of our own. Noble has partnered with Lewis Creek Farm in Henderson County to grow European Bittersweet and US Heritage apple trees. True cider apple varieties like Dabinett, Yarlington Mill, Roxbury Russet, Medaille d'Or, and Harrison are higher in tannins than everyday eating apples. To ensure a plentiful supply of quality juice, our apple press is located on the farm for easy access to local fruit.



REAL IS BETTER.

Cider made with real ingredients tastes better. Others agree.

Beer Me Brew Festival
'People's Choice Award'
& 'Best Product'



Cidercraft:
3 Golds & 2 Silvers



Great Lakes International
Cider & Perry Competition:
4 Golds & 3 Silvers and
several Bronze awards



bon appétit

"CIDER FOR WINE DRINKERS"

How it all began...

In May 2012, three friends sat around wondering why Asheville didn't have a local cider company with apples growing thirty minutes away. With a solid vision and a few thousand dollars between them, they decided to become cider makers! Starting lean forced them to be creative. Building a homemade apple press allowed them to begin the journey of Noble cider.

Since then, we've created beverages like cider spritzers, mead, and innovative small batches like Blackberry Peach Crumble, Watermelon Mint, Raspberry Rosehip Hibiscus, and Hopped ciders.



What makes us different?

FRESH PRESSED APPLES

We press our own juice from local apples. As fresh as can be.

CUT THE SUGAR

Less is more. Low residual sugar is better. We like our ciders dry.

WE GO LOCAL

Supporting local farmers and local causes. Staying true to our core.

KEEPING IT REAL

Ciders made from real ingredients. No artificial or 'natural' flavors here.

Our vision is to bring inspiration & innovation to the cider experience while remaining true to our core.



GRAFT TO CRAFT

Apples, like most orchard fruit, are not true to seed. The only way to grow a specific variety is through grafting budwood. Grafting has been practiced since ancient times and plays an essential part of modern horticulture.



DABINETT • BROWN SNOUT • YARLINGTON MILL • CHISEL JERSEY
HARRY MASTERS JERSEY • MEDAILLE D'OR • KINGSTON BLACK
TREMLETT'S BITTER • WICKSON CRAB • ROXBURY RUSSET • HARRISON
ASHMEAD'S KERNEL • NEWTOWN PIPPIN • ARKANSAS BLACK

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True to the Core



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