

SCOW CRAFT CIDER



COME SAIL WITH US!

Discover why SCOW Craft Cider has taken off, bringing new fans on board every day. Its popularity is rising like the Fundy tides, making it a much sought after addition to eateries, pubs, and fine dining establishments. It's a refreshing beverage that can be enjoyed on its own or paired with seafood, pork, spicy dishes or cheddar (virtually anything that goes well with apples).

NO MATTER THE WATERS

For the better part of a century, scows sailed the Petitcodiac River towards Fundy. Laden with local goods, they shared our New Brunswick bounty with the world. Their legacy as versatile vessels with strong-working crews inspired us to make an honest premium cider, using only pressed fresh apples. With over 70,000 apple trees in the Memramcook Valley, time and an extraordinary microclimate have perfected Belliveau Orchards' abundant hand-picked harvests, producing pure flavours that we've captured in our small-batch ciders. The crisp, consistent taste is a testament to the attention to detail we put into our craft.

REFRESHINGLY REAL



MANAGE SCOW.CA MANAGEMENT