

Finnriver Farmstead Cider

Style: Traditional Craft Cider

Aroma & Flavor: An earthy, amber-colored cider with an aroma of warm bread and sweet apple. Offers a rustic taste of the ripe orchard and hearty homestead cider tradition. Nutty with a sharp acidity that balances a gentle tannic finish. Unfiltered lees lend body to this cider.

Alcohol Percentage: 6.5% abv

Bottle Volume: 500 ml. (16.9 oz.)

Sweetness: Semi-sweet; 1.006 Specific gravity (1.6% brix)

Apple Varieties: Homestead harvested fruit that our Olympic Peninsula neighbors brought to the farm and also many picked and collected by cidemaker Andrew Byers and his daughter Tesla from orchards ranging from Quilcene to Port Angeles, including 50 + apple varieties! This blend includes: a variety of WA organic dessert apples (Granny Smith, Pink Lady); traditional bittersharp; and heirloom culinary apples, including: Wolf River, Bramley's Seedling, Tom Putt, Valentine, Cox Orange Pippin, Melrose, Macoun, Dayton, Hudson's Golden Gem, and many other unidentified varieties. Includes a growing percentage of Finnriver's 'estate' organically grown orchard fruit.

Production Notes: Inspired by World Apple Day in October, we invite friends and neighbors to bring their bruised, bitter and bizarre apples to the farm to add to the bins. We then press and ferment this medley of fruit, and slightly sweeten to balance acidity and tannins. We conduct three different ferments with three different yeast strains to harvest subtleties from each and combine together for a cloudy yet clean farmhouse cider. Sweetened with organic cane sugar. This cider is lightly filtered to maintain rustic character and earthy finish. Lightly carbonated. Contains no gluten ingredients. A portion of proceeds benefits local Food Banks.

Serving Suggestions: After chilling, allow cider to warm slightly and serve. A Belgian-style tulip glass is a lovely vessel for cider.

Pairings: Farmstead cider pairs well with heartier foods such as wood fired pizza, polenta, sausage, burgers and corn on the cob. Enjoy a glass with a plate of sliced apple and hunks of aged, tangy cheese.

Cocktails & Other Creative Ideas: Make an English style pub concoction called the Snake Bite or Apple Shandy by mixing half Farmstead cider and half beer. Substitute some cider for milk in your biscuit recipe or poach a fish in a dish of cider.



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6.5% abv.



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