

# BLACK OAK

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**STYLE:** Orchard Series Cider

**AROMA & FLAVOR:** Bright black currant cassis notes mingle with subtle aromas of bing cherry, black cherry pits, graphite and Campari, all underpinned by layers of smooth, mellow, oaky complexity, and reminiscent of a juicy Beaujolais.

**APPLE VARIETIES:** A select blend of homegrown Certified Organic heirloom cider apples from the Finnriver Orchard, such as Brown Snout, Bramley's Seedling, and Frequin Rouge with apples from Iron Root Orchards in Okanogan, such as Winter Pearmaine, Winesap, and Arkansas Black, and a range of locally harvested homestead fruit from the Olympic Peninsula.

**CIDERMAKER NOTES:** This cider is a combination of high acid and aromatic heirloom apples with aged black currant wine-- all of which comes through a friendly network of local farms, orchards, and distilleries (for the barrels). Fresh-pressed black currant wine made from organic currants grown in Agnew, WA at Tahlequah Farms and Methow Wild Fruits in Winthrop, then aged in American oak brandy barrels for nine months and blended back with the cider to create a nuanced, rooted version of our Finnriver flagship Black Currant Cider.

**SERVING SUGGESTIONS:** A cider for watching the sunset with a plate of fine charcuterie. Enjoy with heartier fare such as roasted rabbit or sautéed duck, grilled salmon with savory herbs or a salad with braised beets.

**SWEETNESS:** Medium-Dry

**ALCOHOL PERCENTAGE:** 7.4% abv

**BOTTLE VOLUME:** 750 ml.



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Certified



Corporation



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