

BLUE HEWE

STYLE: Orchard Series

AROMA & FLAVOR: Aromatically blueberry and round fruit with perfumed heat. In flavor profile the cider pierces with the acidity of both apple and blueberry, but chewy and balanced against the bitterness of the crab apples. The barrel notes of toast and woody astringency play off the soft blueberry as it rolls through your mouth. Fruity, but not cloying.

APPLE & FRUIT VARIETIES: Finnriver homegrown organic Hewe's Virginia Crab and William's Pride, organic Manchurian crab apples from Tieton WA and Finnriver Farm organic blueberries.

CIDERMAKER NOTES: A joy to work with! The two components (blueberry and apple) ferment in tandem but apart. Finnriver home farm beloved organic blueberries are mashed and fermented slowly in batches as the harvest rolls in through August. The Hewes Virginia Crab apples and the Williams Pride are our earliest harvest from the orchard and together they create balance. The crab apples bring enamel-ripping acidity and mouth puckering bitterness which is toned down and rounded by the aromatic and simply apple of the William's Pride. Together they find peace in a neutral oak barrel (not a whiskey barrel, not a new barrel) to extract gentle, body-building tannins.

SERVING SUGGESTIONS: Enjoy with a summer barbeque for certain. Sweet enough to hold up to a variety of saucy foods, while tannic and bitter enough to balance lighter fare like summer salads and grilled fish. Also a strong choice for pairing with red meat- spit roasted goat legs, lamb chops, and seared duck breast.

SWEETNESS: S.G. 1.006 Off dry, fruit forward but not a sweet drinker.

ALCOHOL PERCENTAGE: 8% abv

BOTTLE VOLUME: 750 ml.



750 ML.

8% ABV.



www.finnriver.com