

BLUEBERRY BRANDY WINE

STYLE: Brandy Dessert Wine

AROMA & FLAVOR: A luscious taste of ripe summer blueberry blended with bright heat from the brandy.

FRUIT VARIETIES: Brandy is distilled from cider made with organic Washington dessert apples, primarily high-acid varieties such as heirloom Granny Smith. Organic and/or regional blueberries sourced.

CIDERMAKER NOTES: Lightly fermented Blueberry Wine captures the ripe intensity of the fruit. Fermentation is halted by the addition of apple brandy, custom-distilled for Finnriver. Back sweetened to taste.

SERVING SUGGESTIONS: Just a few ounces at room temperature in an elegant cordial glass. Delightful drizzled on ice cream or to make a fancy adult snow cone. Add to a vinaigrette or use as a glaze for cooking meats. Add a splash to sparkling water for a fizzy and fruity summer refreshment.

SWEETNESS: Dessert Wine

ALCOHOL PERCENTAGE: 18.5% abv

BOTTLE VOLUME: 375 ml.



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18.5% ABV.



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