

Finnriver Cacao & Pear Brandy Wine

Style: Brandy Dessert Wine

Aroma & Flavor: A smooth blend of pear and apple brandy, with a robust delivery of bittersweet chocolate. Dark chocolate flavor travels the senses and lingers in the out breath, while apple brandy brings a bright warmth. **Sweetness:** Sweet Dessert Wine

Alcohol Percentage: 18.5% abv

Bottle Volume: 375 ml.

Fruit Varieties: Organic Washington State dessert apples and pears.

Cacao Extract: Proprietary cacao extract from Seattle's Theo Chocolate. Single sourced, premium, organic cacao from fair-trade Congolese cacao farms.

Production Notes: This is a fortified wine. The cacao extract is sweetened with pear juice then lightly fermented into a wine. Fermentation is then halted by the addition of Finnriver's custom-distilled apple brandy, from Skip Rock Distillery.

Serving Suggestions: Serve by firelight or at sunset in a cordial glass, with an open heart and a desire to enjoy life.

Pairings: Pair with a dish of vanilla ice cream with caramelized apples and candied pecans.

Cocktails & other ideas: Add a splash to coffee, make a "White Chocolate Russian" with vodka and cream, or create your own decadent cocktail.



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