

# 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.

**APPLE VARIETIES:** Homestead harvested fruit that our Olympic Peninsula neighbors brought to the farm, including over 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.

**CIDERMAKER NOTES:** Over the years we have formed many friendly and fruitful relationships with neighbors and local orchardists who help supply locally grown apples for this classic country cider. We press and ferment this medley 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. Ten cents for every bottle goes to the Community Wellness Project - dedicated to cultivating the health and wellbeing of our students and families.

**SERVING SUGGESTIONS:** After chilling, allow cider to warm slightly and serve. A Belgian-style tulip glass is a lovely vessel for cider. Enjoy a glass with a plate of sliced apple and hunks of aged, tangy cheese.

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

**ALCOHOL PERCENTAGE:** 6.5% abv

**BOTTLE VOLUME:** 500 ml. (16.9 oz.)



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Certified



Corporation



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