

FIRE BARREL 2016 HARVEST

FIRE BARREL

STYLE: Orchard Series, Barrel-aged

AROMA & FLAVOR: A robust, bold and balanced taste of traditional cider apples — with a whisper of whiskey and rye spice; smoky aromas; notes of caramel and vanilla; and a mature, tannic finish.

APPLE VARIETIES: 100% Finnriver Orchard organically grown cider apples such as Chisel Jersey, Brown Snout, Harry Master's Jersey, Medaille d'Or, Frequin rouge, Dabinette & Major.

CIDERMAKER NOTES: Carefully farmcrafted and fermented with a blend of homegrown Finnriver orchard organic cider apples and white wine yeast in stainless steel tanks. Once the fermentation is complete, we cask the cider in rye whiskey barrels for 5 months to impart depth and character. This award-winning cider was inspired by legendary PNW cidemaker Drew Zimmerman, whose mentorship and cider apple trees helped us establish our orchard.

SERVING SUGGESTIONS: Carefully farmcrafted and fermented with a blend of homegrown Finnriver orchard organic cider apples and white wine yeast in stainless steel tanks. Once the fermentation is complete, we cask the cider in rye whiskey barrels for 5 months to impart depth and character. This award-winning cider was inspired by PNW cidemaker Drew Zimmerman, whose mentorship and cider apple trees helped us establish our orchard.

SWEETNESS: Off-Dry

ALCOHOL PERCENTAGE: 9% abv

BOTTLE VOLUME: 750 ml.



750 ML.

9% ABV.



www.finnriver.com