

GOLDEN RUSSET

STYLE: Orchard Series

AROMA & FLAVOR: A delectable aroma of sweet citrus and classic apple. Flavors range from tangerine to floral tartness with a gently tannic finish and slight bittersweet sparkle that leaves your palate clean and refreshed.

APPLE VARIETIES: Made with a blend of traditional 'russeted' apples such as Golden Russet, Claygate Pearmaine, Ashmeade's Kernel, St. Edmund's Pippin, Roxbury Russet, Belle de Boskoop and Karmijn de Sonnaville -- all sourced from Finnriver's Certified Organic orchard in Chimacum.

CIDERMAKER NOTES: Russetting on apples is a particular type of skin, slightly rough, usually with a greenish-brown to yellowish-brown color. These apples cannot be judged by their homely exterior! The 2017 Golden Russet was fermented with a white wine yeast known for expressing fruity and aromatic acids in the final cider. The blend of fruit, with a gentle bittersweet tannin profile, offers a thoughtful combination and layered complexity in the mouth.

SERVING SUGGESTIONS: Delightful as an aperitif, the perfect bottle of bubbly for a toast and a fine compliment to scallops, clams, crab and other Pacific Northwest fare. Also a lovely cider to balance spicy foods like jambalaya or Thai noodles.

SWEETNESS: Dry

ALCOHOL PERCENTAGE: 9.2% abv

BOTTLE VOLUME: 750 ml.



750 ML.

9.2% ABV.



www.finnriver.com