

# GOLDEN RUSSET

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**STYLE:** Bittersharp apple cider

**AROMA & FLAVOR:** Aromas of pears and white wine, a bit of cucumber and grapefruit rind. This cider hits the pallet with flowing acidity around the mouth with a background of earthy bitters to hold the acidity in check, clean and crisp with a lingering pithy finish.

**APPLE VARIETIES:** Finnriver grown, organic Golden Russet, Ashmeads Kernal, Karmijn de Sonnevile, Belle de Boskoop, Claygate Pearmaine, plus some organic Golden Russet apples from Ashland, Oregon.

**CIDERMAKER NOTES:** Made strong and intentional efforts to mature this cider as one would a high acid table wine. The cider is estery- meaning the acid notes are melded into alcohol to develop a smooth body with difficult to name aromatics. Three different yeasts, fermented separately, aged as one for 8 months. The combination of the Oregon apples is new this year and brought a full presence of the “champagne apple” Golden Russet. Balancing that lovely acidity with the aromatics of the Finnriver antique fruit has culminated into a cider of we are proud of.

**SERVING SUGGESTIONS:** Pour into a flute for fun and a bit more to chew on than champagne, bring to a fall picnic and pair with cured sausages, smoked cheeses, dried apricots and a kiss from your sweetheart.

**SWEETNESS:** Semi-Dry S.G.1.008

**ALCOHOL PERCENTAGE:** 9.5% abv

**BOTTLE VOLUME:** 750 ml, 20L keg

**ARTWORK:** Cougar George

**VINTAGE:** 2018

**RELEASE DATE:** June 2019



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