

Finnriver Pear Brandy Wine

Style: Brandy Dessert Wine

Aroma & Flavor: A smooth, fruit-forward blend of pear and brandy that quickly surrounds your mouth in a warm pear embrace. Rich and sumptuous.

Sweetness: Sweet Dessert Wine

Alcohol Percentage: 18.5% abv.

Bottle Volume: 375 ml.

Fruit Varieties: Brandy is distilled from cider made with organic Washington dessert apples, primarily high-acid varieties such as heirloom Granny Smith. Organic regional pear juice.

Production Notes: Lightly fermented Pear Wine captures the ripe intensity of the fruit. Fermentation is halted by the addition of apple brandy, custom-distilled for Finnriver by SkipRock. Back sweetened to taste.

Serving Suggestions: A few ounces in a cordial cup, at room temperature, is a rich delight.

Pairings: Lovely paired with dessert or as dessert itself. A surprising treat with salty cheeses, for contrast.

Cocktails & Other ideas: Add a splash to a sparkling wine or beverage for added sweetness and intensity. Drizzle on a luscious vanilla ice cream, alongside a poached pear or nutty tart.



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