

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.

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.

CIDERMAKER 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 Admiralty. Back sweetened to taste.

SERVING SUGGESTIONS: A few ounces in a cordial cup, at room temperature, is a rich delight. Lovely paired with dessert or as dessert itself. A surprising treat with salty cheeses, for contrast. 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.

SWEETNESS: Sweet Dessert Wine

ALCOHOL PERCENTAGE: 18.5% abv.

BOTTLE VOLUME: 375 ml.

ARTWORK: Anna Daeuble



500 ML.
6.5% ABV.



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