

POME & STONE

STYLE: Sour Cider

AROMA & FLAVOR: A refreshing and bright cider where robust apricot permeates the senses and the first sips show a varied acidity – from the tart apricot to the malic acid of apple, and then to the lactic acid from the souring ferment. Strong twang and fruity viscosity make for a crisp sour that shows its earthy fruit roots.

APPLE & FRUIT VARIETIES: Fermented on the farm with a select blend of Certified Organic Washington apples and organic stone fruit from Tonnemaker Hill Farms.

CIDERMAKER NOTES: Our Pome & Stone sour cider is a blend of ciders fermented in barrels and steel tanks and then combined and finished in a ‘Lambic’ style. Historically, a fermented sour beer, called ‘gueuze,’ is fruited with the brewer’s choice of fresh fruit. This fruit ferments on top of the brew and adds a fresh and sharp fruit profile to the nose and the palate. At Finnriver, we added a heap Tonnemaker Farms whole organic stone fruits to a blended tank of soured cider (our gueuze) and let the resident yeast/bacteria finish their life on ripe fruit goodness. Gently carbonated to let the funk shine through and pasteurized to hold the sweetness. Fermented with three strains of *Brettanomyces* yeast, then soured with *Pediococcus* and *Lactobacillus*, the blend was gently oaked and completed with a lambic style, fruit finish.

SERVING SUGGESTIONS: Enjoy on the bow of a boat, watching the sun go down. The stone fruits call to summer cook-outs, grilled chicken or a Moroccan tagine. Not a sweet cider so better showcased with lighter fare like cheeses and cold noodle salads.

SWEETNESS: S.G. 1.000 dry

ALCOHOL PERCENTAGE: 6.5% abv

BOTTLE VOLUME: 500 ml. (16.9 oz.)



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