

POMMEAU

STYLE: French-style apple ‘mistelle,’ a blend of fresh juice (called ‘must’) and brandy. Historically, in western France, fresh apple juice was blended with cider brandy to preserve the flavors throughout the year. This operation, known as ‘mutage,’ was done quietly on the family farm and, for centuries, the method was a closely guarded secret. The result became the local apéritif, called Pommeau - from ‘pomme,’ meaning apple. A fine Pommeau blends strength, sweetness and delicacy.

ALCOHOL PERCENTAGE: 18.5% abv

SWEETNESS: 13.5% by volume

BOTTLE VOLUME: 500 ml

AROMA AND FLAVOR: Bright and clear, with a beautiful amber color and a rich range of aromas. Notes of bright, fresh apple followed by butterscotch and caramel, with a deep hint of vanilla. Anchored by the oak with subtle flavors of stewed apple, dried fruit and honeyed fullness.

APPLE VARIETIES: A blend of select organically grown traditional bittersharp and bittersweet cider apples. Bittersweet cider apples —Finnriver-grown Yarlinton Mill; Brown Snout and Dabinette from Siskin Orchard on Orcas Island; and bittersharp Kingston Black organically grown in the Finnriver Orchard.

CIDERMAKER NOTES: Our 100 proof apple brandy, distilled from our cider made with organic PNW apples, is first aged for two months in American oak. The Fall apple harvest comes in and the must, or fresh unfermented juice, is then blended with the brandy in the barrel. The 20% abv mixture continues to mature in the barrel for approximately two years. Our Pommeau brings out the diamond in the rough, revealing the sumptuous elegance within the apple, while a wispy haze harkens to the rustic farm roots of this method.

SERVING SUGGESTIONS: Enjoy Pommeau at 50° F. Pommeau is perfect as an apéritif and pairs well with paté, bleu cheese and melon. It is also popular in France with a variety of desserts, including any chocolate or apple-based dishes.



500 ML.
18.5% ABV.



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