

# SPIRITED BLACKBERRY WINE

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**STYLE:** Port-Style Spirited Wine

**AROMA & FLAVOR:** Deep blackberry nose with an oak barrel profile and warming brandy heat with gentle oxidation to deliver the port style.

**BLACKBERRY VARIETIES:** Organic Washington Blackberries (mixed varieties).

**CIDERMAKER NOTES:** Made in a port style; we ferment whole berries, digested by enzyme action to yield their juice. The wine is then settled and filtered, oaked with a medium toast spiral and then fortified with our custom-distilled apple brandy, produced for us at Skip Rock Distillers.

**SERVING SUGGESTIONS:** Serve at room temp in a port glass as a digestif or after-dinner wine. Lovely with a salad in the first course, as a sipping wine with oatmeal raisin cookies or biscotti. Warming treat on a snowy winter sleigh ride or perfect to linger with while stargazing in the late summer.

**SWEETNESS:** Sweet but not wholly dessert. 20% sweet for the 2015 batch, 15% for the 2014.

**ALCOHOL PERCENTAGE:** 18.5% abv.

**BOTTLE VOLUME:** 500 ml. (16.9 oz.)



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