

SPIRITED BLACKBERRY WINE

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 Admiralty.

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.

ALCOHOL PERCENTAGE: 18.5% abv.

BOTTLE VOLUME: 500 ml. (16.9 oz.)

ARTWORK: Anna Daeuble



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18.5% ABV.



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