

Finnriver 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.

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.)

Blackberry Varieties: Organic Washington Blackberries (mixed varieties).

Production 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.



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www.finnriver.com