

# PEAR CIDER

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**STYLE:** Contemporary Craft Cider

**AROMA & FLAVOR:** Bright apple fruit with the elegant sweetness and subtle delights of the pear. A tree-ripened, delicate and refreshing taste of the orchard.

**APPLE VARIETIES:** Organic Washington dessert apples, featuring seasonal varieties such as Granny Smith, Pink Lady, Braeburn and Gala.

**CIDERMAKER NOTES:** Small batch production year-round featuring cider fermented on the farm using 100% organic apple juice pressed from Washington apples. We ferment the apple juice, then sweeten with organic pear for additional depth, sweetness and flavor. Lightly carbonated. Contains no gluten ingredients.

**SERVING SUGGESTIONS:** Serve chilled in the glass of your choice. Pear cider pairs well with pungent cheese, salmon, poultry, pork and pie. Enjoy as an apéritif before a meal, with your plate for graceful palate cleansing, or after dinner as a dessert cocktail. A wonderful cider for any occasion.

**SWEETNESS:** Sweet

**ALCOHOL PERCENTAGE:** 6.5% abv.

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

**ARTWORK:** Anna Daeuble



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