

2014



TEN-YEAR POMMEAU

AWARDS

2025 GLINTCAP | Fortified Cider | Best-in-Class: 3rd Place

FINNRIVER CIDER FAMILY | Fortified Dessert Wines

STYLE | Fortified, Barrel-Aged

CIDERMAKER NOTES

Certified organic apples from Finnriver's orchard were pressed and lightly fermented to add notes of ripe Washington apples. This base was then blended with custom-distilled brandy crafted from Finnriver cider. Aged for a decade in medium-char American oak, butterscotch and dried fruit delicately dance alongside the sharp tannins of bittersharp apples, grounded by an oak-infused backbone. Ten years of aging tints our signature Pommeau with a deep amber hue and imparts rich caramel elements and hints of vanilla. Refined tannins offer a bit of a bite. Batched and bottled with a decade of patience, our 2014 Ten-Year Pommeau is a reflection of our roots and enduring commitment to our craft.

SUGGESTED PAIRINGS

Indulge with this decade-old treasure at 50° F to fully enjoy its roundness, depth and complexities. Pommeau is perfect as a nightcap or aperitif paired with paté, bleu cheese, apple desserts and melon.

APPLE VARIETIES

Organically grown traditional bittersharp and bittersweet cider apples. Bittersweet cider apples—Finnriver-grown Yarlington Mill; Brown Snout and Dabinette from Siskin Orchard on Orcas Island; and bittersharp Kingston Black from Finnriver's Orchard.

ARTWORK | Sarah Peller, Fruition Design



ABV 18.5 %

750mL Bottle