

VISTA RIDGE

STYLE: Traditional Bittersweet

COLOR & CLARITY : Brite, golden hue

AROMA & FLAVOR : Notes of ripe apple, nutmeg, cardamom, and leather. Balanced with a fruity acidity, smooth tannin profile, and delicate hints of baking spices on the finish.

APPLE VARIETIES: A robust list of traditional cider apples (such as Yarlington Mill, Kingston Black, and Amere de Berthecourt) grown and mindfully tended by our friends at Vista Ridge Orchard in Quilcene, WA.

CIDERMAKER NOTES : This cider was carefully crafted from apples sourced from a single orchard in Quilcene, WA called Vista Ridge. This wonderful collection of traditional bittersweet and bittersharp cider apples was then fermented using the wild indigenous yeast naturally present on the fruit. Fermentation was halted just before completion to leave a delicate and natural sweetness.

SERVING SUGGESTIONS : A delightful food cider, dry and expressive on its own, Vista Ridge finds good company in creamy, sweeter cheeses, salami, sausages, and other aged meats. A special treat with a clam linguine, or a perfect compliment to a fresh rolled falafel sandwich. Serve at cellar temperature, 52-56f.

SWEETNESS: Semi-Dry 1.005

ALCOHOL PERCENTAGE: 7.2% abv

BOTTLE VOLUME: 750ml., 20L keg

ARTWORK: Sarah Pellar

VINTAGE: 2023



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