

POMMEAU



AWARDS

2024 Sip Magazine's Best of the NW Cider | Specialty | Gold

FINNRIVER CIDER FAMILY | Fortified Dessert Wines

STYLE | Fortified, Barrel-Aged

CIDERMAKER NOTES

Farmcrafted with certified organic apples from our very own orchard, these Washington-grown apples are pressed and lightly fermented. The cider is first aged for two months in American oak, then the must is blended with custom-distilled brandy made from Finnriver cider by Talking Cedar Distillery in Chehalis, WA. Blended in barrels that impart hues of amber, these components are laid to rest for two years. Our flagship Pommeau is farmcrafted following traditional, centuries-old methods that reveal the quiet elegance offered by the modest apple—rustic, round, and rooted in tradition, with a wisp of haze and notes of caramel and dried fruit.

SUGGESTED PAIRINGS

Stir together with rye whiskey and bitters for a semi-sweet riff on a Black Manhattan. Spike warm winter beverages or sip on Pommeau as an aperitif paired with pat , 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 | Anna Daeuble



ABV 18.5 %

750mL Bottle