

FOREST GINGER



FINNRIVER CIDER FAMILY | Seasonal / Botanical

STYLE | Botanical

CIDERMAKER NOTES

Our botanical ciders are small-batched and rooted in the botany that breathes life into the fields and the forests of the Olympic Peninsula. Seasonally crafted, Forest Ginger begins with a dry base cider, steeped in Douglas fir tips and a variety of evergreen needles, harvested from our very own Chimacum Ridge. We then infuse organic ginger root and finish with a touch of unrefined organic cane sugar for added depth and balance. *Semi-dry.*

SUGGESTED PAIRINGS

Pair Forest Ginger with seasonal root vegetables or wild-foraged mushroom risotto. Welcome Autumn and its mellowing-presence by pairing with a traditional Vietnamese phở.

APPLE VARIETIES

Organic apples including Granny Smith, Pink Lady, Braeburn, and Gala.



ABV 6.5%

500 mL Bottle
1/6 Barrel