

GARRYANA POMMEAU



FINNRIVER CIDER FAMILY | Fortified Dessert Wines

STYLE | Fortified, Barrel-Aged

CIDERMAKER NOTES

Earthy and grounded, this single-varietal special release Pommeau celebrates the distinctive flavor of organic heirloom Kingston Black apples and the enduring heritage of the Pacific Northwest's native Garry oak. Lightly fermented cider is artfully blended with custom-distilled brandy, then aged in Garryana oak barrels. Over time, the oak imparts a tawny warmth with notes of dried fig, cranberry, and dates. Together, heirloom apples and native oak express the terroir of this valley—honoring the indigenous trees that stood long before the orchards.

SUGGESTED PAIRINGS

Enjoyed best in singularity. Revisit alongside pairings that compliment an aged tawny port, such as salty meats and hard cheeses.

SINGLE-VARIETAL

Organic Kingston Black apples

ARTWORK | Sarah Peller, Fruition Design



ABV 18.5 %

500mL Bottle