

GOLDEN RUSSET

STYLE: Traditional fermentation, stainless steel finish

CLARITY & COLOR: Shimmering with a yellow-hue

AROMA & FLAVOR: Deep aromas of black currants, raspberries, and cherries. Balanced acidity delivers fruit forward notes of black currants and dark fruit. A delicate sweetness compliments the smooth tannic profile and carries through to woody notes of vanilla and cedar shavings on the finish.

APPLE VARIETIES: A blend of Finnriver's organically grown Ashmead's Kernel, Belle de Boskoop, and Golden Russet. Locally sourced wild-harvested apples, and organic Granny Smith and Pink Lady apples.

CIDERMAKER NOTES: This year's harvest season was a sparse one for the Golden Russet apple and we had to bolster our blend with a carefully selected mix of Finnriver grown Ashmead's Kernel and Belle de Boskoop apples for this year's vintage of our Orchard Series 'Golden Russet' cider. A traditional Sauvignon Blanc strain of wine yeast orchestrated the fermentation process. Selected specifically for its aromatic preservation qualities, this yeast strain has fermented our Golden Russet cider year after year. After fermentation, the batch was cold settled in stainless tanks prior to packaging.

SWEETNESS: Semi-dry

ALCOHOL PERCENTAGE: 9.2%

PACKAGE VOLUME: 750ml Bottle, 20L Keg

ARTWORK: Cougar George



750 ML
9.2% ABV



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