

# OAK & APPLE



ALL-APPLE BARREL-AGED

## AWARDS

2018 SIP Northwest | Double Gold

2017 Good Food Award

**FINNRIVER CIDER FAMILY** | Core Series

**STYLE** | Traditional

## CIDERMAKER NOTES

This year's blend of Oak & Apple began with the ambition of taming the remarkable acidity of organic, Washington-grown Belle de Boskoop, Karmijn de Sonnaville, and Ashmead's Kernel apples. Since ciders with aggressive acidity age well in wood, we decided to round out these sharp profiles in local whiskey barrels from Ferndale, WA. To emphasize the oak's character, toasted staves are added during the aging process.

## SUGGESTED PAIRINGS

Oak & Apple pairs beautifully with heartier dishes like a fried tofu "chicken" sandwich, stewed rabbit, or a fresh kale salad topped with your favorite protein.

## APPLE VARIETIES

Organic Belle de Boskoop, Organic Ashmead's Kernel, Organic Karmijn de Sonnaville, and Organic Harrison.

**ARTWORK** | Anna Daeuble



ABV 6.8%

500mL Bottle  
1/6 Barrel