

PERRY



MADE WITH ORGANIC FINNRIVER PERRY PEARS

AWARDS

Cidercraft | 2020, 2021, 2022, 2026

Good Food | 2019, 2021, 2022

Portland International Cider Cup | 2021

Sip Magazine | 2020, 2021

Great Lakes International Cider Competition | 2019

Portland International Cider Cup | 2016, 2017

Pacific Northwest Cider Awards | 2016

FINNRIVER CIDER FAMILY | Orchard Series

STYLE | Traditional

CIDERMAKER NOTES

Our organic orchard is one of a handful of organic Perry orchards on the West Coast. It is with deep intention and a labor of love that we farm, harvest, press, and ferment our single-estate Perry right here in Chimacum, Valley. This year's vintage blends pears entirely from the Finnriver Orchard, including Romanian and Yellow Huffcap varieties. A naturally occurring sugar, Sorbitol, is unable to be fermented which lends a delicate sweetness. Balanced by high tannins and acids presented by the selected pear varieties. Using Fresco yeast to preserve natural aromas of the fruit's flesh, each pour expresses notes of citrus and grapefruit. Naturally occurring sediment gives an opaqueness to our Perry's blonde-tinted body. *Semi-dry.*

SUGGESTED PAIRINGS

Served chilled. Enjoy this Perry with meals complemented by a sparkling white wine. Pair alongside clam pastas, light salads with spicy greens, and antipastos.

PEAR VARIETIES

Organic Romanian & Organic Yellow Huffcap

ARTWORK | Sarah Peller, Fruition Designs



ABV 7.1%

750mL Bottle
1/6 Barrel
50L Keg