

# S O U R C H E R R Y



**FINNRIVER CIDER FAMILY** | Sours

**STYLE** | Modern (*Sour*)

## CIDERMAKER NOTES

Formerly known as Chimacum Kriek, this cider is inspired by traditional lambic methods and undergoes a complex fermentation with Belgian-style ale yeast, Sherry yeast, two strains of *Brettanomyces*, plus *Lactobacillus* and *Pediococcus*. Local, community-harvested apples and organic cherries are co-fermented yielding a fruit-forward cider with ripe cherry aromas, and a striking deep red hue. Aged 19 months in French and American oak, it develops layered acidity, subtle funk, and tasting depth. *Dry*.

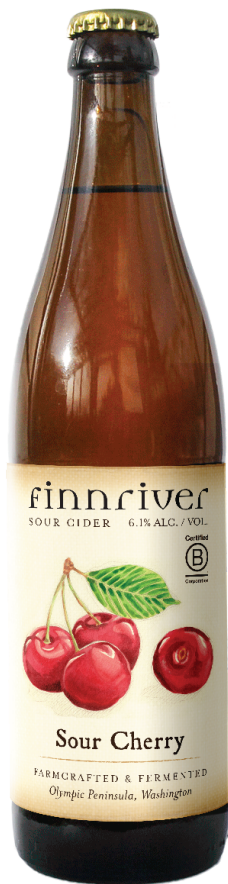
## SUGGESTED PAIRING

For a refreshing pairing, top 1.5 oz of Cachaça and 0.5 oz of fresh orange juice with our Sour Cherry Cider in a Collins glass over ice.

## APPLE VARIETIES

A local array of community-harvested apples from the Pacific Northwest.

**ARTWORK** | Sarah Peller, Fruition Design



**ABV 6.1%**

**500mL Bottle**  
**1/6 Barrel**