

SPIRITED APPLE WINE



FINNRIVER CIDER FAMILY | Fortified Dessert Wines

STYLE | Fortified, Barrel-Aged

CIDERMAKER NOTES

Farmcrafted with over fifty apple varieties, the nuances between each release of Spirited Apple Wine are highlighted through aging and select cidemaker blends, year after year. We begin by blending high-acid cider, aged between one and three years within Westland Whiskey barrels, with custom-distilled brandy. Distilled from our very own cider, the brandy is sourced from Talking Cedar Distillery in Chehalis, Washington. Barrels from Westland Whiskey impart oak and age, while notes of spice, smoke, and ripe apple linger. Brownish-gold in color, our Spirited Apple Wine sews a cohesive thread between apples, age, and artisanship.

SUGGESTED PAIRINGS

Reminiscent of a fine Calvados or apple whiskey, our Spirited Apple Wine can be sipped on its own or enjoyed as an intentional digestif between meals. Swap it for cognac in a classic Sidecar cocktail for a lower-ABV nightcap with an apple-forward twist.

APPLE VARIETIES

50+ varieties of community-harvested and Certified organic apples from Finnriver's orchard

ARTWORK | Anna Daeuble



ABV 18.5 %

500mL Bottle