SUN & SEED

STYLE: Botanical Infusion

AROMA & FLAVOR: Classic cider aromatics, earthy wine-like and slightly of yeast in the nose. Rustic apple with acid to hit the cheeks. Finish of toasted nut, outbreath of aromatic carrot, raw sunflower, and pithy apple tannins.

APPLE & FRUIT VARIETIES: Fermented on the farm with a select blend of Certified Organic Washington apples .

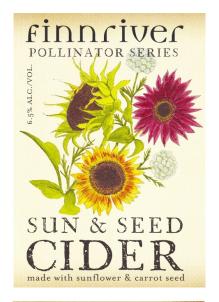
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SERVING SUGGESTIONS: A good balance to bitter and acid so pair with summer greens, grilled asparagus, grilled salmon sandwiches, all things with mustard on them. Dreamy with thin crust pizza, and quite a nice complement to grilled oysters with spicy mignonette.

SWEETNESS: 1.002 dry

ALCOHOL PERCENTAGE: 6.5% abv **BOTTLE VOLUME:** 500 ml. (16.9 oz.)

ARTWORK: Tassie Ryland



We love to ferment cider and pollinate ideas at Finnriver! One of our core values is collaboration and we're grateful to share land with farmers and organizations doing organic agriculture, education, and research. Our Pollinator Cider series celebrates these partnerships and our shared commitment to reconnect people to the land that sustains us.

We hope you enjoy this unique cider and may all your bright ideas be pollinated!

Made with a select blend of Pacific Northwest organic apples, organic sunflower seed, organic carrot seed and organic cane sugar.

Made without gluten ingredients.







