

# CHAI SPICE BRANDY WINE

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**STYLE:** Brandy Dessert Wine

**AROMA & FLAVOR:** A rich tone of anise, cinnamon, clove, spicy ginger and gentle cardamom, racing through the mouth with the brandy heat.

**FRUIT VARIETIES:** Brandy is distilled from cider made with organic Washington dessert apples, primarily high-acid varieties such as heirloom Granny Smith. Hand-blended organic chai mix from Chico Chai in Chico, CA.

**CIDERMAKER NOTES:** A powerful extraction of the oily components of the chai bring a luscious, sensory filling experience to any occasion.

**SERVING SUGGESTIONS:** A few ounces in a cordial cup, at room temperature, is a rich delight. Lovely paired with dessert or as dessert itself. Add a splash to sparkling cider or wine for a Kir Royale variation. Drizzle on ice cream, use in baking or mix in a vinaigrette.

**SWEETNESS:** Dessert Wine

**ALCOHOL PERCENTAGE:** 18.5% abv

**BOTTLE VOLUME:** 375 ml.

**ARTWORK:** Sarah Peller



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Certified



SALMON



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